

STARTERS

House Made Soup

New England Clam Chowder 5.5 cup | 7.5 bowl

Truffle Fries 6.9

Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Guacamole 8.9

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Desert Fire Jalapeños 9.9

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Crab Stuffed Mushrooms 9.9

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

Mediterranean Hummus Platter 9.9

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Spicy Thai Shrimp 11.9

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Canyon Crab Flatbread 13.9

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna* 13.9

Seared rare, seaweed salad, Asian sauce.

Canyon Nachos 15.5

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

GREENS

Add Chicken or Shrimp +6. Add Steak* +10

Sedona House 5.5

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +.75

Caesar 7.9

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 8.9

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Power 10.9

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF

Beet + Goat Cheese 11.9

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

Southwest Chicken 12.9

House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF

Julie's Farmer 11.9

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon* Asparagus 16.5

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF

ARTISAN SANDWICHES

Served with choice of side. Gluten Free Bun +1.

Alpine Chicken 11.9

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

Caribbean Crab 14.9

House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade, toasted potato bun. GFO

Cuban 10.9

Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted artisan roll. GFO

Avocado Toast 8.9

Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V Add bacon and egg +4

Cheeseburger 11.9

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO Add cherry-wood bacon +2

Hangover Burger 15.9

7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

STH Burger 15.9

7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. GFO

The Beyond Burger 14.9

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

Crispy Chicken 12.9

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

Grilled Mahi Mahi 17.9

Grilled mahi mahi, house cilantro-lime remoulade, pineapple mango salsa, greens, tomato, crispy fried onions, toasted potato bun. GFO

Prime Rib 14.9

Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. GFO

Cowboy Grilled Cheese 14.9

Slow roasted pulled pork, pepper jack, smoky BBQ, jalapeño bread. GFO

Franchise opportunities available, visit sedonataphouse.com for more information.

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

HANDHELDS

SLIDERS

Crab Cake
House made, remolaude, greens,
red onions. With greens.
14

'Kobe Beef**
Wagyu beef, Vermont cheddar,
house made sauce, caramelized
onions. With greens.
10

TACOS

Acapulco Fish
Broiled mahi mahi, sautéed
onions, avocado, pineapple
mango salsa, chimi aioli,
cilantro. With greens. GFO
14

Southwest Steak
Seasoned tender steak,
black bean salsa, sautéed
onions, chipotle aioli, cheddar
cheese, fresh pico, cilantro.
With greens. GFO
15

Santa Fe Shrimp
Crispy shrimp tossed with house
made picante aioli, jicama slaw,
pineapple mango salsa, cilantro.
With greens. GFO
15

FLATBREADS

South Rim Shrimp
Shrimp, mozzarella,
parmesan, fresh pico,
avocado, cilantro. GFO
9

Italiano
Italian fennel sausage,
mozzarella, parmesan,
fresh basil. GFO
8

BBQ Chicken
Chicken, BBQ sauce,
melted mozzarella,
red onion. GFO
8

Margherita
Fresh basil, olive oil, garlic,
tomato, fresh mozzarella,
parmesan, balsamic
reduction glaze. GFO V
8

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®.
Toppings include: Seasoned Butter, Herb Butter, Lemon Butter, Lemon Basil Butter, Pineapple Mango Salsa (HH) or Chimichurri (HH).

Hand Cut Filet Mignon* 33.9
7 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter. Choice of two
house made sides. GF

Grilled Chicken 16.9
8 oz. Side of BBQ.
Choice of two house made sides. GF HH

Mahi Mahi 24.9
Certified sustainable, fresh caught.
Grilled with choice of topping and two
house made sides. GF

Hand Cut NY Strip* 33.9
12 oz. Choice Braveheart Black Angus Beef®.
Topped with seasoned butter.
Choice of two house made sides. GF

Crab Stuffed Shrimp 25.9
Large shrimp stuffed with jumbo lump crab
meat, fresh spinach, lemon butter, garlic
whipped potatoes. GF

Norwegian Salmon* 24.9
Organic, certified sustainable, fresh caught.
Grilled with choice of topping and two
house made sides. GF

Black Angus Flat Iron Steak* 21.9
8 oz. USDA Choice.
Choice of two house made sides. GF

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 16.9
Mixed seasonal vegetables, fettuccine
tossed with an herb lemon-wine sauce. V VO+
Add chicken or shrimp +8

Devil's Pass 20.9
Chicken, penne pasta tossed with a slightly
spicy cream sauce, red onions, red peppers,
mushrooms, tomatoes, parmesan, fresh basil.
Add Italian fennel sausage +2.

SIDES

All sides are GF.

Organic Greens +3
Grilled Asparagus +3
Steamed Broccoli +4
Shoestring French Fries +4

Fruit +4
STH Bacon Succotash +4
Garlic Whipped Potatoes +4

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*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the owner, manager, chef or your server.

WINE

HOUSE 7 Chardonnay, Pinot Grigio, Sparkling, Pinot Noir, Cabernet Sauvignon.

WHITE	Chateau Ste. Michelle Dry Riesling	Columbia Valley, WA	34
	Banfi Le Rime Pinot Grigio	Tuscana, Italy	36
	Brancott Sauvignon Blanc	Marlborough, New Zealand	10 38
	Dough Sauvignon Blanc	North Coast, CA	10 42
	Emmolo Sauvignon Blanc	Napa Valley, CA	11 42
	Terra d'Oro Chenin Vigonier Blend	Central Coast, CA	36
	Hess Select Chardonnay	Central Coast, CA	10 38
	Paul Hobbs Crossbarn Chardonnay	Napa Valley, VA	12 42
	Neyers 304 Chardonnay	Sonoma, WA	42
RED	Calera Pinot Noir	Central Coast, CA	48
	Cline Ancient Vines Zinfandel	Lodi, CA	10 38
	Michael David 'Freakshow' Red Blend	Lodi, CA	36
	Charles & Charles Red Blend	Columbia Valley, WA	10 46
	Joel Gott 815 Cabernet Sauvignon	Napa Valley, CA	12 48
ROSÉ	Los Dos	Campo de Borja, Spain	8 32
	Mirabeau	Provence, France	35
SPARKLING	Gruet Sparkling Rosé	New Mexico	39
	Mumm Napa Brut Prestige	Napa Valley, CA	45

WINES OF INTEREST

Trinchero Mary's Vineyard Sauvignon Blanc	Napa Valley, Ca	45
Bravium Chardonnay	Anderson Valley, CA	48
Dutton Goldfield Pinot Noir	Russian River Valley, CA	68
Prisoner 'Unshackled' Red Blend	Napa Valley, CA	56
Iron + Sand Cabernet Sauvignon	Paso Robles, CA	48
Mount Vedeer Cabernet Sauvignon	Napa Valley, CA	68
Taken Cabernet Sauvignon	Napa Valley, CA	52

RESERVE SELECTION

Laurent Perrier	Champagne, France	85
Beringer Knights Valley Cabernet Sauvignon	Napa Valley, CA	78
Stone Street Estate Cabernet Sauvignon	Alexander Valley, CA	84
Orin Swift '8 Years in the Desert' Red Blend	Napa Valley, CA	75
Veuve Cliquot 'Yellow Label'	Champagne, France'	98

COCKTAILS


Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria <i>sweet + citrusy</i> White wine, fresh juices.	8 15
Sedona Red Sangria <i>sweet + bold</i> Red wine, fresh juices.	8 15
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	12
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado, orange liqueur, prickly pear, fresh juices.	13
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	13
El Patron Margarita <i>smooth + citrusy</i> Patron, fresh juices, Grand Marnier float.	14
Classic Negroni <i>bitter + citrusy</i> Tanqueray Gin, Campari, Carpano Antica.	13
STH Spritz <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	13
Smoked Old Fashioned <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14
Smoked Manhattan <i>smoky + bitter</i> Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	15

T2T LEMON BASIL MARTINI

citrusy + clean
Pearl vodka, fresh lemon, and basil.
9.9

We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!
We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes.



#LETUSDOGOOD

Pomegranate Blueberry <i>sweet + fruity</i> Pearl Blueberry, blood orange, POM juice.	13
Lemon Drop <i>sweet + fruity</i> Absolut Citron, lemon.	13
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	13
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	13
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	14

BEVERAGES

Coca-Cola Products	3
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	2.75
French Press Coffee	4.9

SPIRIT FREE

Add vodka to any spirit free drink +6

Strawberry Basil Refresher <i>sweet + refreshing</i> Fresh strawberries, basil, lemon,	4.9
Green Tea Mule <i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q Ginger Beer.	4.9
Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	4.9
Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	4.9