

STARTERS

House Made Soup

Tomato Basil 5.5 cup | 7/9 bowl

Bread Basket 4.9

Ciabatta bread rolls, house made whipped honey butter, herbed oil.

Truffle Fries** 9.9

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

Guacamole** 9.9

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

Desert Fire Jalapeños 10.9

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

Crab Stuffed Mushrooms 11.9

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

Spicy Thai Shrimp 13.9

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

Canyon Crab Flatbread 14.9

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna** 15.9

Seared rare*, seaweed salad, Asian sauce.

Canyon Nachos** 15.9

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 +9. Add Steak* +11. Add Salmon +12. Add Crab Cake or Crab Meat +12.

Sedona House 6.5

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

Caesar 9.5

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

Gorgonzola Chopped 9.9

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

Power 12.9

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

Beet + Goat Cheese 12.9

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

Julie's Farmer 12.9

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

Southwest Chicken 13.9

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

Salmon* Asparagus 17.9

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

ARTISAN SANDWICHES + WRAPS

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

Alpine Chicken Sandwich 12.9

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

Cuban 11.9

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

Caribbean Crab Sandwich 15.9

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

Crispy Chicken** Sandwich 14.9

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

Cheeseburger 14.9

7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

STH Burger 17.9

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

Hangover Burger 17.9

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

The Beyond Burger 16.9

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

Grilled Mahi Mahi Sandwich 18.5

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

Prime Rib Sandwich 15.9

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

Vegetable Hummus Wrap 11.9

Hummus, lettuce, tomato, cucumber, fresh mozzarella, balsamic glaze, spinach tortilla.

Avocado Toast 9.9

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

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 18.9

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ Add chicken or shrimp +9

Devil's Pass 23.9

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

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef® Choice of two house made sides. Choice of topping, if desired. Sweet Potato Fries and Roasted Brussels Sprouts incur an upcharge.

Hand Cut Filet Mignon* 37.9

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip* 37.9

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 24.9

8 oz. USDA Choice. Choice of two house made sides. GF

Grilled Chicken 21.9

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

Crab Stuffed Shrimp 28.9

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

Mahi Mahi 27.9

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

Norwegian Salmon* 26.9

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

Franchise opportunities available, visit sedonataphouse.com for more information.
GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option
20% Gratuity is added to parties of 8 or more. Thank you for taking care of your server.

*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. Please inform your server of any allergies or intolerances.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy, and sesame.

CHANTILLY 04.10.23

TACOS + SLIDERS

Acapulco Fish Tacos 15
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO

Santa Fe Shrimp Tacos** 16
Crispy shrimp tossed with house made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens. GFO

Southwest Steak Tacos 16
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO

Crab Cake Sliders 16
House made, remoulade, greens, red onion. With greens.

***Kobe Beef** Sliders** 13
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

FLATBREADS

Meat Lovers 9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

Italiano 9.5
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

Margherita 9.5
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

BBQ Chicken 9.5
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

SIDES

All sides are gluten free.

Organic Greens +4.9
Garlic Whipped Potatoes +4.9
Steamed Broccoli +4.9
Grilled Asparagus +4.9

STH Bacon Succotash +4.9
Southwest Corn +4.9
Fruit +4.5

Shoestring French Fries** +5.75
Sweet Potato Fries** +6.5
Roasted Brussels Sprouts +5.75

BEVERAGES

Coca-Cola Products +3.5
Craft Root Beer +3.5

French Press Coffee +3.9 | 7.5
Mighty Leaf Teas +3.5

Saratoga Water +6
Sparkling or Still. 28 oz.

WINE

HOUSE 6 Chardonnay, Pinot Grigio, Sparkling, Pinot Noir, Cabernet Sauvignon.

WHITE	RED	ROSE	SPARKLING
Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	34	
Lagaria Pinot Grigio	Venezie, Italy	9 34	
Brancott Sauvignon Blanc	Marlborough, New Zealand	10 38	
Duckhorn Sauvignon Blanc	North Coast, California	14 54	
Hess Select Chardonnay	Central Coast, California	10 38	
Raymond Reserve Selection Chardonnay	Napa Valley, California	14 55	
Calera Pinot Noir	Central Coast, California	48	
Cline Ancient Vines Zinfandel	Lodi, California	10 38	
Michael David 'Freakshow' Red Blend	Lodi, California	36	
Gundlach Bundschu Mountain Cuvee	Sonoma County, California	11 43	
Carlos Serres Old Vines Tempranillo	Rioja, Spain	11 41	
Joel Gott 815 Cabernet Sauvignon	Napa Valley, California	12 48	
Los Dos	Campo de Borja, Spain	8 32	
Figuiere Mediterranee	Provence, France	9 34	
Mumm Napa Brut Prestige	Napa Valley, California	45	

WINES OF INTEREST

Tinto Rey Rosé	California	32
Gruet Sparkling Rosé	New Mexico	39
Licia Albariño	Rias Baixas, Spain	45
Decoy Brut Cuvee	California	48
Groth Chardonnay	Napa Valley, California	65
Gundlach Bundschu Estate Chardonnay	Sonoma Coast, California	48
Charles Krug Chardonnay	Carneros, California	48
Château De Fleys Chablis	France	68
Dutton Goldfield Pinot Noir	Russian River Valley, California	68
Domaine Pillot Laurent & Romain Bourgogne Pinot Noir	France	49
Gun Bun Pinot Noir	Sonoma County, California	48
Villa a Sesta Ripatella Chianti Superiore	Tuscany, Italy	46
Mount Vedeer Cabernet Sauvignon	Napa Valley, California	68
The Herdsman Cabernet Sauvignon	Dunnigan Hills, California	49
Gun Bun Cabernet Sauvignon	Sonoma County, California	54

RESERVE

Nicolas Feuillatte Reserve Exclusive Brut	Chouilly, France	80
Laurent Perrier Brut La Cuvee	Champagne, France	92
Dutton Goldfield Pinot Noir	Russian River, California	78
Goldeneye Pinot Noir	Anderson Valley, California	92
Justin Isosceles Cabernet Sauvignon	Paso Robles, California	88
Clos Dy Val Cabernet Sauvignon	Napa Valley, California	78
The Calling Cabernet Sauvignon	Alexander Valley, California	78
Mullan Road Cellars Cabernet Sauvignon	Columbia Valley, California	82
Stags' Leap Cabernet Sauvignon	Napa Valley, California	95
Orin Swift '8 Years in the Desert' Red Blend	Napa Valley, California	75
Orin Swift 'Papillion' Red Blend	Napa Valley, California	115

Fresh squeezed juice, fresh herbs, hand crafted.

COCKTAILS

Sedona White Sangria 8 | 15
sweet + citrusy
White wine, fresh juices.

Sedona Red Sangria 8 | 15
sweet + bold
Red wine, fresh juices.

Xique-Xique 12
clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices.

Prickly Pear Margarita 13
sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices.

Peach Spritzer 11
sweet + refreshing
Bombay Sapphire gin, Peach schnapps, fresh juices.

Saguaro Punch 11
sweet + tropical
Bacardi Rum, Deep Eddy Ruby Red Vodka, kiwi, fresh juices.

Ultimate Gin + Tonic 13
smooth + citrusy
Hendrick's Gin, fresh rosemary, Q tonic.

El Patron Margarita 14
smooth + citrusy
Patron, fresh juices, Grand Marnier float.

Classic Negroni 13
bitter + citrusy
Tanqueray Gin, Campari, Carpano Antica.

STH Spritz 13
bright + bitter
Amaro Nonino, prosecco, soda.

Smoked Old Fashioned 14
bold + smoky
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

Smoked Manhattan 15
smoky + bitter
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.

T2T LEMON BASIL

citrusy + clean
Pearl vodka, fresh lemon, and basil.
10.9

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.



Pomegranate Blueberry 13
sweet + fruity
Pearl Blueberry, blood orange, POM juice.

Lemon Drop 13
sweet + fruity
Absolut Citron, lemon.

Watermelon 13
fruity + refreshing
Tito's Vodka, fresh lime juice, watermelon

Havana Coconut 13
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

The Sedona 13
clean + bright
Our signature martini! Bombay Sapphire, St. Germain, fresh juices.

Dirty Goose 14
bold + briny
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

SPIRIT FREE

Add vodka to any spirit free drink +6

Strawberry Basil Refresher 6
sweet + refreshing
Fresh strawberries, basil, lemon.

Green Tea Mule 6
clean + spicy
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

Grapefruit Refresher 6
tart + sweet
Grapefruit, lime, blood orange, soda.

Cactus Lemonade 6
sweet + bright
Prickly pear, pineapple, lemonade.