



BRUNCH

SIPS

Mimosa
Prosecco, fresh squeeze orange juice. | 8

Bloody Mary
Pearl Vodka, Zing Zang, celery. | 10

French Press Coffee
Freshly ground. Brewed to order. | 3.9 small | 7.9 large

Espresso
Illy® intenso. | 3.5 single | 6 double

Cappuccino
Illy® espresso, thick milk foam. | 6

Americano
Illy® espresso, hot water. | 6

Latte
Illy® espresso, steamed milk, light milk foam. | 6

STARTERS

House-Made Soup
Ask you server for today’s selection. | 4.9 cup | 8.9 bowl

Bread Basket
Ciabatta bread rolls, house-made whipped honey butter, herbed oil. V | 5.9

Edamame
Steamed and tossed with smoked sea salt. GF | 6.9

Truffle Fries**
Truffle oil, sea salt, parmesan, truffled lemon aioli. GF | 9.9

Seared Ahi Tuna**
Seared rare*, seaweed salad, Asian sauce. | 14.9

Desert Fire Jalapeños
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy. GF | 10.9

Goat Cheese + Tomato Jam Bruschetta
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V | 10.9

Crab-Stuffed Mushrooms
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF | 12.9

Guacamole**
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. GF HH VO+ | 10.9

Canyon Crab Flatbread
Crab meat, melted cheese, rémoulade. GFO | 14.9

GREENS

Add chicken +8 or shrimp +9. Add steak* or salmon* +14

Sedona House
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. GF HH V+ | 6.9
Add feta or goat cheese +.75

Caesar
Romaine hearts, parmesan, croutons. House-made Caesar dressing. GFO | 8.9

Gorgonzola Chopped
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 8.9

Strawberry + Beet
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette. GFO V VO+ | 12.9

Julie’s Farmer
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. GF HH V VO+ | 12.9

Southwest Chicken
House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House-made southwest ranch dressing. GF | 14.9

Salmon* + Asparagus
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 25.9

TOPPINGS

All toppings are gluten-free.

- Seasoned Butter
- Herb Butter
- Lemon Butter
- Lemon-Basil Butter
- Pineapple-Mango Salsa (HH)
- Chimichurri (HH)

CLASSIC BRUNCH

Southwest Steak Omelette
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes. GF | 15.9

Hot Honey Chicken Biscuits
Crispy chicken breast** coated in a hot honey glaze, maple syrup, fresh baked buttermilk biscuits. Choice of side. | 20.9

Avocado Toast
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. V | 10.9
Add cherrywood bacon +2 or egg* +2

Steak + Egg Hash
8 oz. USDA Choice Black Angus flat iron steak*, sliced over breakfast potatoes, two eggs* over easy. Fruit or fresh baked buttermilk biscuit. GFO | 25.9

Biscuits + Gravy
Classic, house-made sausage gravy over freshly baked buttermilk biscuits. Two eggs* prepared to order. | 12.9

Shrimp + Grits
Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF | 20.9
Add over-easy egg* +2.

Nutella French Toast
Topped with fresh strawberries, bananas, whipped cream. V | 13.9

Chesapeake Crab Benedict
Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 18.9

Bacon + Eggs Benedict
Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. | 13.9

Florentine Benedict
Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus. V | 13.9

The Standard
Two eggs*, cherrywood bacon, breakfast potatoes, fresh baked buttermilk biscuit. GFO | 12.9

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. Braveheart Black Angus Beef®. Sweet potato fries** and roasted Brussels sprouts incur an upcharge.

Chicken Marsala
Topped with our house-made marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 23.9

Chuckawalla Chicken
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 23.9

Grilled Chicken
Choice of two house-made sides. Side of BBQ. GF HH | 21.9

Black Angus Flat Iron Steak*
8 oz. USDA Choice. Choice of two house-made sides. GF | 24.9

Seasonal Catch
Certified sustainable. Choice of topping and two house-made sides. GF | market

Salmon*
Certified sustainable. Choice of topping and two house-made sides. GF HH | 26.9

SIDES + Á LA CARTE

- Cherrywood Bacon | 4
- Fresh Baked Buttermilk Biscuit | 3
- Breakfast Potatoes | 3
- House-Made Sausage Gravy | 5
- Organic Greens | 4.9
- Garlic Whipped Potatoes | 4.9
- Steamed Broccoli | 4.9
- Shoestring French Fries** | 4.9
- Grilled Asparagus | 4.9
- Southwest Corn | 4.9
- Fruit | 4.9
- Steamed Spinach | 4.9
- Sweet Potato Fries** | 6.9
- Roasted Brussels Sprouts | 6.9

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.

BURGERS

FLATBREADS

SLIDERS

Sweet potato fries** and roasted Brussels sprouts incur an upcharge.
Add cherrywood bacon +2. Gluten-free bun +1

Cheeseburger
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO | 16.9

STH Burger
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side. GFO | 17.9

Hangover Burger
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. GFO | 17.9

The Beyond Burger
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side. GFO VO+ | 16.9

Meat Lovers
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO | 12.9

Buffalo Chicken
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. GFO | 12.9

Margherita
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V | 10.9

BBQ Chicken
Chicken, BBQ sauce, melted mozzarella, red onion. GFO | 10.9

‘Kobe Beef’*
Wagyu beef, cheddar cheese, house-made sauce, caramelized onions. With greens. | 12.9 (2) 16.9 (3)

BEVERAGES

Craft Sodas | 4
Boylan’s Cream Soda, Orange or Grape
Abita Root Beer

Coca-Cola Products | 3.5
Artisan Teas | 3.5

Saratoga Water | 7.5
28 oz. Sparkling or Still.

WINE

HOUSE | 7 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel, Sparkling

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 32
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Joel Gott Unoaked Chardonnay	California	11 44
	Bezel Chardonnay by Cakebread	San Luis Obispo Coast, California	14 56
RED	Acrobat Pinot Noir	Oregon	13 52
	Alta Vista Vive Malbec	Mendoza, Argentina	8 31
	Columbia Crest ‘Grand Estates’ Merlot	Columbia Valley, Washington	8 31
	Double Trouble Red Blend	Washington	9 36
	by Charles & Charles		
	Bonanza Cabernet Sauvignon by Caymus	California	10 40
	Josh Craftsman’s Select	California	13 52
	Cabernet Sauvignon		
ROSÉ	Bieler Père & Fils, Sabine	Provence, France	10 40
SPARKLING	Maschio Prosecco	Veneto, Italy	9 36
RESERVE			
	J Vineyards California Cuvee Sparkling	California	52
	Möet & Chandon Brut Impérial	Champagne, France	72
	Caymus Cabernet Sauvignon	Napa Valley, California	120

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria
bright + citrusy
White wine, fresh juices.
glass 9 | carafe 20

Sedona Red Sangria
sweet + bold
Red wine, brandy, fresh juices.
glass 9 | carafe 20

Build Your Own Mule
clean + spicy
Q Ginger Beer, lime. | 11
STH Mule Pearl Vodka
Irish Mule Jameson Irish Whiskey
Gin Buck Tanqueray Gin
Bourbon Buck Jim Beam Bourbon
Mexican Buck Exotico Reposado Tequila

Mojito
clean + refreshing
Bacardi Rum, fresh mint, lime, soda. | 11

Prickly Pear Margarita
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices. | 12

Paloma
smooth + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda. | 11

El Patron Margarita
smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float. | 16

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

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

COCKTAILS

T2T LEMON BASIL

Pearl Vodka, fresh lemon, basil. | 12

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

Red Rock
bright + sweet
Absolut Citron Vodka, Ciroc Red Berry Vodka, fresh juices. | 11

Pomegranate Blueberry
sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice. | 11

Havana Coconut
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime. | 11

The Sedona
clean + bright
Our signature martini!
Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices. | 14

Dirty Goose
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives. | 15

SPIRIT FREE
Add vodka to any spirit free drink +6

Marrakesh Mint
clean + herbaceous
Marrakesh Mint Tea, lemon, mint, cucumber. | 6

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

Blueberry Blitz
sweet + bright
Blueberry, Sprite, lime | 6

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