



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

Spicy Thai Shrimp
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH | 13.9

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

Canyon Nachos**
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico. GF | 15.9

Southwest Roasted Wings
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF | 16.9

GREENS

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

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

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

SIMPLY WOOD GRILLED

Sweet potato fries** and roasted Brussels sprouts incur an upcharge.

Hand-Cut Filet Mignon*
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 37.9

Hand-Cut NY Strip*
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. GF | 37.9

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

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

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

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. Braveheart Black Angus Beef®.

Chicken Marsala
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. GF | 26.9

Chuckawalla Chicken
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF | 24.9

Roman Parmesan Crusted Chicken
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes. | 24.9

Pork Chop* Marsala
8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce. Garlic whipped potatoes and grilled asparagus. GF | 22.9

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

Cowboy Butter NY Strip*
12 oz. USDA Choice Braveheart Black Angus Beef® topped with house-made cowboy butter. Garlic whipped potatoes and steamed spinach. GF | 39.9

Land + Sea
8 oz. USDA Choice Black Angus flat iron steak*, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 34.9
Substitute 7 oz. hand-cut filet mignon* +10

Thai-Glazed Salmon*
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. | 28.9

Crab-Stuffed Shrimp
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. GF | 26.9

Sedona Crab Cakes
Two 4 oz. jumbo lump crab cakes with house-made rémoulade. Garlic whipped potatoes and southwest corn. GF | 29.9

PASTA

Primavera
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. GFO V VO+ | 18.9
Add chicken +8 or shrimp +9

Grilled Chicken Alfredo
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms. GFO VO | 19.9

Devil’s Pass
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. GFO VO | 23.9
Add Italian fennel sausage +2.

French Quarter
Andouille sausage and shrimp over fettuccine tossed in a slightly spicy Alfredo sauce with sautéed mushrooms. GFO VO | 22.9

Shrimp Alfredo
Large shrimp over fettuccine, creamy Alfredo sauce, broccoli, mushrooms, parmesan. GFO VO | 22.9

Surf + Turf
Filet mignon*, shrimp, exotic mushrooms, house-roasted garlic cream sauce over fettuccine. GFO VO | 28.9

TOPPINGS

All toppings except thai glaze are gluten-free.

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

PREMIUM TOPPINGS

Thai Glaze | 2
Marsala | 5
Chuckawalla | 3
Caramelized Onions | 3
Sautéed Mushrooms | 3
Seared Shrimp | 9
Shrimp Scampi | 10
Jumbo Lump Crab Cake | 10
Crab-stuffed Shrimp (3) | 10

SIDES

All sides are gluten-free.

Garlic Whipped Potatoes | 4.9
Steamed Broccoli | 4.9
Shoestring French Fries** | 4.9
Grilled Asparagus | 4.9
Southwest Corn | 4.9
Steamed Spinach | 4.9
Organic Greens | 4.9
Fruit | 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

Coca-Cola Products | 3.5

Craft Sodas | 4

Boylan’s Cream Soda, Orange or Grape
Abita Root Beer

French Press Coffee | 3.9 small | 7.9 large

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 by Charles & Charles	Washington	9 36
	Bonanza Cabernet Sauvignon by Caymus	California	10 40
ROSE	Josh Craftsman’s Select Cabernet Sauvignon	California	13 52
	Bieler Père & Fils, Sabine	Provence, France	10 40
SPARKLING	Maschio Prosecco	Veneto, Italy	9 36
	J Vineyards California Cuvee Sparkling	California	52
	Möet & Chandon Brut Impérial	Champagne, France	72
	Caymus Cabernet Sauvignon	Napa Valley, California	120
	RESERVE		

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