



LUNCH

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

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

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

Steakhouse
8 oz. USDA Choice Black Angus flat iron*, chopped lettuces, tomatoes, red onion, walnuts, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. GF | 22.9

Salmon* + Asparagus
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. GF HH | 18.9

ARTISAN SANDWICHES

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

Alpine Chicken
Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO | 16.9

Prime Rib
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. Choice of side. GFO | 16.9

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

Crispy Chicken
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO | 16.9

Cuban
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. GFO | 14.9

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

PASTA

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

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.

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

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

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

TOPPINGS

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

All toppings except thai glaze are gluten-free.

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.

TACOS

Acapulco Fish

Broiled mahi-mahi, caramelized onions, avocado, pineapple mango salsa, chimi aioli, 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

Southwest Steak

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

FLATBREADS

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

SLIDERS

‘Kobe Beef’**

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

All sides are gluten-free.

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

SIDES

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.

BEVERAGES

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 Cabernet Sauvignon	California	13 52

ROSÉ	Bieler Père & Fils, Sabine	Provence, France	10 40
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SPARKLING	Maschio Prosecco	Veneto, Italy	9 36
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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