



GREENS

Add chicken or shrimp +10. Add salmon* +14. Add steak* +16.

Sedona House GF HH V+	5.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75	
Caesar GFO	6.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
Gorgonzola Chopped GF	6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
Beet + Goat Cheese GF V VO+	8.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette.	
Julie's Farmer GF HH V VO+	11.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.	
Southwest Chicken GF	12.9
House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House-made southwest ranch dressing. Substitute crispy chicken** +4	
Salmon* + Asparagus GF HH	25.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

SIDES + À LA CARTE

All sides are gluten-free except couscous & biscuit. Sweet potato fries** and roasted Brussels sprouts are premium sides.

Garlic Whipped Potatoes	4.5
Steamed Broccoli	4.5
Shoestring French Fries **	4.5
Seasonal Squash Couscous	4.5
Grilled Asparagus	4.5
Haricot Verts	4.5
STH Bacon Succotash	4.5
Steamed Spinach	4.5
Fruit	4
Sweet Potato Fries **	6
Roasted Brussels Sprouts	6
Organic Greens	4.5
Cherrywood Bacon	4
Turkey Bacon	4
Sausage Links	3.5
Fresh Buttermilk Biscuit	3
Breakfast Potatoes	3
Hash Browns **	3

STARTERS

House-Made Soup	4.9 cup 8.9 bowl	9.9
New England clam chowder.		
Bread Basket V	4.9	13.9
Ciabatta bread rolls, house-made whipped honey butter, herbed oil.		
Classic Hummus GFO V VO+	7.9	10.9
Herbed oil, feta, cucumber, flatbreads.		
Desert Fire Jalapeños GF	9.9	13.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy.		
Goat Cheese + Tomato Jam Bruschetta V	9.9	15.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.		
Buffalo Cauliflower ** GF	10.9	10.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.		
Devil's Pass Dip GFO		
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads.		
Thai Glazed Wings **		
About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. Option for southwest roasted-style. GF		
Crab + Artichoke Dip GFO		
Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads.		

CLASSIC BRUNCH

Substitute biscuit on benedicts +1

Avocado Toast V	9.9	12.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add cherrywood bacon +2 or egg* +2		
The Standard GFO	13.9	12.9
Two eggs*, choice of breakfast potatoes or hash brown**. Choice of cherrywood bacon, turkey bacon or sausage links. Fruit or fresh-baked biscuit.		
Hangover Burger GFO	17.9	11.9
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. Gluten-free bun +1		
Steak + Egg Hash GFO	25.9	18.9
8 oz. USDA Choice flat iron*, sliced over breakfast potatoes, two eggs* over-easy. Fruit or fresh-baked biscuit. Substitute 12 oz. hand-cut NY strip* or 7 oz. hand-cut filet mignon* +12		
Southwest Steak Omelette GF	15.9	19.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.		
Crab Omelette GF	15.9	13.9
Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon béarnaise. Breakfast potatoes.		
West Coast Omelette GF V	12.9	11.9
Spinach, avocado, onion, tomato, mushroom, feta. Breakfast potatoes.		

ENTRÉES

Hand-Cut NY Strip* GF	38.9	24.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		
Hand-Cut Filet Mignon* GF	38.9	25.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		
Black Angus Flat Iron Steak* GF	24.9	
8 oz. USDA Choice. Choice of two house-made sides.		
Grilled Chicken GF HH	20.9	
Choice of two house-made sides. Side of BBQ.		
Rockfish GF	MKT	
Certified sustainable. Choice of topping and two house-made sides.		
Crab-Stuffed Shrimp GF		
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.		
Salmon* GF HH		
Certified sustainable. Choice of topping and two house-made sides.		

TOPPINGS

All toppings are gluten-free.	Seasoned Butter	Chimichurri HH
	Herb Butter	Pineapple-Mango Salsa HH
	Lemon Butter	

Please inform your server of any allergies or intolerances.

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. Franchise opportunities available at www.sedonataphouse.com *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. **All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

VA Beach 12.1.25

BURGERS

Served with choice of side. Add cherrywood bacon or turkey bacon +2. Gluten-free bun +1.

Cheeseburger GFO

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

16.9

The Beyond Burger GFO VO+

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

16.9

STH Burger GFO

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

17.9

Vegan Burger GFO V+

Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.

16.9

FLATBREADS

Margherita GFO V

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.

8.9

Buffalo Chicken GFO

Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.

8.9

Meat Lovers GFO

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.

9.9

South Rim Shrimp GFO

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.

9.9

BBQ Chicken GFO

Chicken, BBQ sauce, melted mozzarella, red onion.

9.9

HANDHELDs

Crab Cake Sliders

15.9

House-made, remoulade, greens, red onion. With greens.

'Kobe Beef' Sliders

11.9

Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.

Cuban GFO

12.9

Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side.

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

T2T LEMON BASIL

9.9

Pearl Vodka, fresh lemon, basil.

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

Sedona White Sangria

glass 8 | carafe 17

bright + citrusy

White wine, fresh juices.

Sedona Red Sangria

glass 8 | carafe 17

sweet + bold

Red wine, brandy, fresh juices.

Xique-Xique

11

clean + herbaceous

Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.

Mojito

10

clean + refreshing

Bacardí Rum, fresh mint, lime, soda.

STH Mule

10

clean + spicy

Pearl Vodka, Q Ginger Beer, lime.

Orange Crush

9

citrusy + refreshing

Absolut Mandrin Vodka, Cointreau, orange juice.

Paloma

10

citrusy + refreshing

Exotico Reposado Tequila, lime, Q grapefruit soda.

The Greyhound

10

citrusy + bright

Tito's Handmade Vodka, St-Germain Elderflower Liqueur, grapefruit, rose.

SPIRIT-FREE

Add vodka to any spirit-free drink +7.

Marrakesh Mint

6

Marrakesh Mint tea, lemon, mint, cucumber.

Grapefruit Refresher

6

Grapefruit, lime, blood orange, soda.

WINE

HOUSE

Chardonnay | Pinot Grigio

6

Pinot Noir | Cabernet Sauvignon

SPARKLING

Maschio

9 36

Prosecco | Italy

WHITE

Villa Pozzi

8 32

Moscato | Terre Siciliane, IGT, Italy

Château Ste. Michelle

8 32

Dry Riesling | Columbia Valley, Washington

Banfi Artist Series Banfi Le Rime

9 36

Pinot Grigio | Tuscany, Italy

Stoneleigh

10 40

Sauvignon Blanc | Marlborough, New Zealand

Joel Gott Unoaked

11 44

Chardonnay | California

Bezel by Cakebread

14 56

Chardonnay | San Luis Obispo Coast, California

ROSÉ

Bieler Père & Fils, Sabine

10 40

Provence, France

RED

Acrobat

13 52

Pinot Noir | Oregon

Trapiche

9 36

Malbec, Oak Cask | Mendoza, Argentina

Double Trouble by Charles & Charles

9 36

Red Blend | Washington

Bonanza by Caymus

10 40

Cabernet Sauvignon | California

Josh Craftman's Select

13 52

Cabernet Sauvignon | California

WINES OF INTEREST

J Vineyards California

52

Cuvée Sparkling | California

Barboursville

44

Pinot Grigio | Charlottesville, Virginia

Barboursville

44

Cabernet Sauvignon | Charlottesville, Virginia

RESERVE

Moët & Chandon

90

Brut Impérial | Champagne, France

Caymus

120

Cabernet Sauvignon | Napa Valley, California

BEVERAGES

Coca-Cola Products

3.5

Craft Sodas

4

Orange Juice

3.25

Artisan Teas

3.25

French Press Coffee

5.5

Whole milk, half + half, or almond milk available.

Saratoga Water

7.5

28 oz. Sparkling or Still.