



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

All sides are gluten-free except couscous. 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

Please inform your server of any allergies or intolerances.

GF = Gluten-Free

VO = Vegetarian Option

GFO = Gluten-Free Option

V+ = Vegan

HH = Heart Healthier

VO+ = Vegan Option

V = Vegetarian

STARTERS

House-Made Soup	4.9 cup 8.9 bowl	13.9
New England clam chowder.		
Bread Basket V	4.9	14.9
Ciabatta bread rolls, house-made whipped honey butter, herbed oil.		
Classic Hummus GFO V VO+	7.9	10.9
Herbed oil, feta, cucumber, flatbreads.		
Truffle Fries** GF	9.9	13.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.		
Desert Fire Jalapeños GF	9.9	15.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy.		
Goat Cheese + Tomato Jam Bruschetta V	9.9	17.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.		
Crab-Stuffed Mushrooms GF	10.9	21.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.		
Buffalo Cauliflower** GF	10.9	22.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.		
Canyon Crab Flatbread GFO	13.9	24.9
Crab meat, melted cheese, remoulade.		
Spicy Thai Shrimp GF HH		
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.		
Canyon Nachos** GF		
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico.		
Guacamole** GF HH VO+		
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.		
Devil's Pass Dip GFO		
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads.		
Crab + Artichoke Dip GFO		
Crab meat, artichoke hearts, melted cheeses and Old Bay, 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		
Gorgonzola Shrimp GFO		
Seared large shrimp, lobster brandy cream sauce, gorgonzola. Grilled garlic crostini.		

PASTA

Beyond Bolognese GFO V+	18.9	22.9
Plant-based Beyond Beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil.		
Shrimp Primavera GFO VO+	18.9	21.9
Mixed seasonal vegetables, fettuccine tossed in a herb lemon-wine sauce.		
Grilled Chicken Alfredo GFO VO	19.9	24.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.		
Devil's Pass GFO VO		
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2		
French Quarter GFO VO		
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms.		

HOUSE SPECIALTIES

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

Chicken Marsala GF	21.9	18.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.		
Chuckawalla Chicken GF	21.9	40.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.		
Roman Parmesan-Crusted Chicken	21.9	32.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.		
Thai-Glazed Salmon*	26.9	24.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.		
Shrimp + Grits GF	18.9	29.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2		
Fish + Chips** GF		
Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries.		
Wild Man NY Strip* GF		
12 oz. USDA Choice Black Angus Beef®. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and STH bacon succotash.		
Land + Sea GF		
8 oz. USDA Choice Black Angus flat iron*, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. Substitute 7 oz. hand-cut filet mignon* +12		
Crab-Stuffed Shrimp GF		
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.		
Sedona Crab Cakes GF		
Two 4 oz. jumbo lump crab cakes, house-made remoulade. Garlic whipped potatoes and STH bacon succotash.		

SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired. Premium sides +1.5.

Hand-Cut NY Strip* GF	38.9	20.9
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	MKT
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	25.9
8 oz. USDA Choice. Choice of two house-made sides.		
Grilled Chicken GF HH		
Choice of two house-made sides. Side of BBQ.		
Rockfish GF		
Certified sustainable. Choice of topping and two house-made sides.		
Salmon* GF HH		
Certified sustainable. Choice of topping and two house-made sides.		

TOPPINGS

All toppings are gluten-free.

Seasoned Butter	Pineapple-Mango Salsa HH
Herb Butter	Chimichurri HH
Lemon Butter	

PREMIUM TOPPINGS

Marsala	6	Wild Man	6.5
Oscar	6	Citrus Tomato Garlic with Feta	5

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.

BURGERS

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

Cheeseburger GFO	16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun.	
STH Burger GFO	17.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.	

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

FLATBREADS

Margherita GFO V	8.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	
Meat Lovers GFO	9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.	

BBQ Chicken GFO	9.9
Chicken, BBQ sauce, melted mozzarella, red onion.	

TACOS

Two tacos per order. All tacos served with greens.

Acapulco Fish GFO	14.9
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro.	
Southwest Steak GFO	16.9
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.	

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

T2T Lemon Basil	9.9
Pearl Vodka, fresh lemon, basil.	
<i>We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!</i>	
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
<i>bright + citrusy</i> White wine, fresh juices.	
Sedona Red Sangria	glass 8 carafe 17
<i>sweet + bold</i> Red wine, brandy, fresh juices.	
Xique-Xique	11
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	
Mojito	10
<i>clean + refreshing</i> Bacardí Rum, fresh mint, lime, soda.	
STH Mule	10
<i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	
Orange Crush	9
<i>citrusy + refreshing</i> Absolut Mandrin Vodka, Cointreau, orange juice.	
Paloma	10
<i>citrusy + refreshing</i> Exotico Reposado Tequila, lime, Q grapefruit soda.	
The Greyhound	10
<i>citrusy + bright</i> 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.	

The Beyond Burger GFO VO+	16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.	
Vegan Burger GFO V+	16.9
Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.	

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
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.	