



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	18.9
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	10.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.		
Buffalo Cauliflower** GF	10.9	10.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.		
Canyon Crab Flatbread GFO	13.9	10.9
Crab meat, melted cheese, rémoulade.		
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, 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 V+ GFO	18.9	22.9
Plant-based Beyond Beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil.		
Shrimp Primavera VO+ GFO	18.9	16.9
Mixed seasonal vegetables, fettuccine tossed in a herb lemon-wine sauce.		
Devil's Pass VO GFO		
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.		
Add Italian fennel sausage +2		

ARTISAN SANDWICHES + WRAPS

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

Alpine Chicken Sandwich GFO	15.9	16.9
Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun.		
Cuban GFO	12.9	17.9
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll.		
Crispy Chicken Sandwich GFO	15.9	16.9
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun.		
Southwest Chicken Wrap	16.9	16.9
House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla.		
Hangover Burger GFO	17.9	16.9
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.		
Prime Rib Sandwich GFO		
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus.		

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Premium sides +1.5.		
Hand-Cut NY Strip* GF	38.9	18.9
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	40.9
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	MKT
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.		
Crab-Stuffed Shrimp GF	24.9	25.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.		
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.

SLIDERS

Two sliders per order.

'Kobe Beef'

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

11.9

Crab Cake

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

15.9

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

TACOS

Two tacos per order. All tacos served with greens.

Acapulco Fish GFO

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

14.9

Havana Pork GFO

Slow-roasted pulled pork, serrano chile sauce, jicama slaw, diced cucumber.

12.9

Southwest Steak GFO

Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.

16.9

Santa Fe Shrimp** GFO

Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro.

14.9

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

T2T Lemon Basil

Pearl Vodka, fresh lemon, basil.

9.9

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

bright + citrusy

White wine, fresh juices.

glass 8 | carafe 17

Sedona Red Sangria

sweet + bold

Red wine, brandy, fresh juices.

glass 8 | carafe 17

Xique-Xique

clean + herbaceous

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

11

Mojito

clean + refreshing

Bacardí Rum, fresh mint, lime, soda.

10

STH Mule

clean + spicy

Pearl Vodka, Q Ginger Beer, lime.

10

Orange Crush

citrusy + refreshing

Absolut Mandrin Vodka, Cointreau, orange juice.

9

Paloma

citrusy + refreshing

Exotico Reposado Tequila, lime, Q grapefruit soda.

10

The Greyhound

citrusy + bright

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

10

SPIRIT-FREE

Add vodka to any spirit-free drink +7.

Marrakesh Mint

Marrakesh Mint tea, lemon, mint, cucumber.

6

Strawberry-Basil Refresher

Fresh strawberries, basil, lemon.

6

Grapefruit Refresher

Grapefruit, lime, blood orange, soda.

6

Cactus Lemonade

Prickly pear, pineapple, lemonade.

6

WINE

HOUSE

6

Chardonnay | Pinot Grigio

Pinot Noir | Cabernet Sauvignon

SPARKLING

Maschio

Prosecco | Italy

9 36

WHITE

Villa Pozzi

Moscato | Terre Siciliane, IGT, Italy

8 32

Château Ste. Michelle

Dry Riesling | Columbia Valley, Washington

8 32

Banfi Artist Series Banfi Le Rime

Pinot Grigio | Tuscany, Italy

9 36

Stoneleigh

Sauvignon Blanc | Marlborough, New Zealand

10 40

Joel Gott Unoaked

Chardonnay | California

11 44

Bezel by Cakebread

Chardonnay | San Luis Obispo Coast, California

14 56

ROSÉ

Bieler Père & Fils, Sabine

Provence, France

10 40

RED

Acrobat

Pinot Noir | Oregon

13 52

Trapiche

Malbec, Oak Cask | Mendoza, Argentina

9 36

Double Trouble by Charles & Charles

Red Blend | Washington

9 36

Bonanza by Caymus

Cabernet Sauvignon | California

10 40

Josh Craftman's Select

Cabernet Sauvignon | California

13 52

WINES OF INTEREST

J Vineyards California

Cuvée Sparkling | California

52

Barboursville

Pinot Grigio | Charlottesville, Virginia

44

Barboursville

Cabernet Sauvignon | Charlottesville, Virginia

44

RESERVE

Moët & Chandon

Brut Impérial | Champagne, France

90

Caymus

Cabernet Sauvignon | Napa Valley, California

120

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.