

SEDONA TAPHOUSE

STARTERS

House Made Soup Ask your server for today's selection.	4.9 cup 6.9 bowl
Edamame Steamed and tossed with smoked sea salt. GF HH V	5.9
Desert Fire Jalapeños Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot and spicy. GF	7.9
Guacamole Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro, queso fresco. Corn tortilla chips. GF V	8.9
Hummus Duo Classic and red pepper with feta. Cucumbers and flatbread. GFO V	7.9
Chicken & Black Bean Tostada Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF	7.9
Canyon Crab Flatbread Crabmeat, melted cheese, remoulade. GFO	10.9

GREENS

Add Chicken or Shrimp +6. Add Salmon* +9. Add Steak* +10.

Sedona House Salad Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V Add feta or goat cheese +.75	4.9
Caesar Salad Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO	5.9
Gorgonzola Chopped Salad Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF	5.9
Julie's Farmer Salad Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH V	9.5
Salmon* Asparagus Salad Certified Sustainable, broiled Atlantic Salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF	14.9

MEAT & SEAFOOD

Antibiotic free, hormone free, cage free poultry. Braveheart Black Angus Beef®

Chicken Marsala 8 oz, topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	16.9
Chuckawalla Chicken 8 oz, topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and steamed green beans. GF	16.9
Grilled Chicken 8 oz, BBQ and Choice of two house made sides. GF HH	13.9
Black Angus Flat Iron Steak* 8 oz, Choice Black Angus Flat Iron. Choice of two house made sides. GF	17.9
Salmon* Certified Sustainable. Grilled with choice of topping and two house made sides. GF	17.9
Seasonal Catch* Grilled with choice of topping and two house made sides. GF	market

Toppings for fish include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri.

CLASSIC BRUNCH

Served until 2pm. Sundays only. Heart Healthier Egg White Option Available.

Huevos Rancheros Corn tortilla, black bean puree, chorizo, guacamole, tomato, ranchero sauce, queso fresco, two eggs. GF	11.9
Nutella French Toast Topped with fresh strawberries, bananas, whipped cream. V	10.9
Steak* & Egg Hash 8 oz, USDA Choice Flat Iron, sliced over breakfast potatoes with two eggs over easy. Fresh baked buttermilk biscuit.	16.9
Country Ham Benedict Organic eggs topped with salt cured Country Ham, fresh baked buttermilk biscuit. Breakfast potatoes and steamed asparagus.	9.9
Sausage Benedict Organic eggs, sage sausage patties, fresh baked buttermilk biscuit. Breakfast potatoes and steamed asparagus.	10.9
Chesapeake Crab Benedict Organic eggs topped with crab meat atop a fresh baked buttermilk biscuit. Breakfast potatoes and steamed asparagus.	14.9
Margherita Omelette Tomato, spinach, mozzarella, tomato hollandaise. GF V	8.9
Southwest Steak* Omelette Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. GF	9.9

SIDES & à la carte

All Fresh Made Sides** +3

Garlic Whipped Potatoes	Cherry-wood Smoked Bacon	+3
Green Beans	Sage Sausage Patties	+3
Steamed Broccoli	Fresh Baked Buttermilk Biscuit	+2
Seasonal Squash Couscous	Breakfast Potatoes	+2
Jicama Slaw		
Mixed Grilled Vegetables		
Sautéed Spinach		
Grilled Asparagus		
STH Bacon Succotash		
Roasted Brussels Sprouts		

**all sides GF except Seasonal Squash Couscous.

SMALL PLATES

Crab Cake Sliders House made, remoulade, greens, red onion. With greens.	9 (2)	13 (3)
Australian 'Kobe Beef'* Sliders Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.	9 (2)	13 (3)
Prime Rib Sandwich Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce on an artisan roll. Served with natural au jus. Choice of blues or greens. GFO		13.9
Grilled Vegetable Artisan Sandwich Grilled mixed vegetables topped with melted cheese on a toasted artisan roll with Boursin cheese. GFO V		8.9
South Rim Shrimp Flatbread Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO		8
Italiano Flatbread Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO		8
Goat Cheese & Basil Flatbread Goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO V		8
BBQ Chicken Flatbread Chicken, bbq sauce, melted mozzarella, red onion. GFO		8
Margherita Flatbread Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V		8
Meat Lovers Flatbread Italian fennel sausage, pepperoni, onion, mozzarella, parmesan, fresh basil. Add bacon +.75 GFO		8

We strive to use locally sourced and organic products.

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian

*Contains raw or undercooked ingredients. 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.

WINE

HOUSE

7

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Ruffino Moscato d'Asti	Piedmont, Italy	8 30
Banfi 'Le Rime' Pinot Grigio	Tuscany, Arizona	8 30
Santa Margherita Pinot Grigio	Alto-Adige, Italy	49
Chateau Grand Traverse Riesling	Old Mission Peninsula, Michigan	8 30
Brancott Sauvignon Blanc	Marlborough, New Zealand	8 30
Joel Gott Sauvignon Blanc	California	8 30
Mer Soleil 'Silver' Chardonnay	Monterey, California	9 34
Popcorn Chardonnay	California	11 42

ROSE

Chateau de Campuget Rosé	Costieres de Nimes, France	9 34
La Flor by Paul Hobbs Rosé	Mendoza, Argentina	9 34
Le Paradou Cinsault Rosé	Languedoc-Roussillon, France	45
M. Lawrence 'Sex' Sparkling Rosé	Leelanau Peninsula, Michigan	42

SPARKLING

Mionetto Prosecco Brut	Italy	11
La Marca Prosecco	Treviso, Italy	34
Chandon Brut	California	55
Veuve Cliquot Brut	Champagne, France	90

RED

Grayson Cellars Merlot	California	8 30
Santa Rita Pinot Noir	Central Valley, Chile	8 30
Meiomi Pinot Noir	Central Coast, California	11 40
Dona Paula Malbec	Mendoza, Argentina	8 30
Louis Martini Cabernet Sauvignon	California	9 34
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13 48
Ferrari Carano 'Siena'	Sonoma Valley, California	40
Caymus 'Conundrum' Red Blend <i>1 Liter</i>	California	11 55
Intrinsic Red Blend	Columbia Valley, Washington	45
Seghesio Zinfandel	Sonoma, California	9 34

RESERVE SELECTION

Stags Leap Winery Chardonnay	Napa Valley, California	55
'Migration' Pinot Noir by Duckhorn	Russian River Valley, California	54
Orin Swift 'The Prisoner' Red Blend	Napa Valley, California	84
Orin Swift 'Palermo' Cabernet Sauvignon	Napa Valley, California	65
Caymus Cabernet Sauvignon	Napa Valley, California	120

BEVERAGES

Coca-Cola Products	2.75
Cactus Lemonade Prickly pear, pineapple and lemonade	3.5
Fiji Water 800ml, Still	5
San Pellegrino 800ml, Sparkling	5
Mighty Leaf Teas	3
French Press Coffee	3
Orange Juice	2.35

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria Red wine, brandy, fresh juices.	7
Sedona White Sangria White wine, fresh juices.	7
Skinny Girl Tangerine Pom Spritzer Skinny Girl Vodka, tangerine, POM juice and soda.	8
Caipirinha (ky-pee-REe-nyah) Leblon Cachaca, lime. A little bit sweet, citrusy and very refreshing!	8
Build Your Own Mule Ginger Beer, fresh lime. Moscow Mule <i>Russian Standard Vodka</i> Bourbon Buck <i>Rebel Yell Bourbon</i> Mexican Buck <i>Jose Cuervo Silver</i> Gin Buck <i>Death's Door Gin</i>	9
Xique-Xique (shee-ke shee-ke) Square One Cucumber Vodka, St. Germain Elderflower, fresh basil and juices	10
Prickly Pear Margarita Jose Cuervo, prickly pear and fresh juices.	10
Ultimate Gin & Tonic Hendrick's gin, fresh rosemary, Q Tonic. Light and refreshing.	10
Lemon Basil Monsoon Jefferson Reserve Bourbon, fresh lemon juice, agave nectar.	10
Apache Fire Margarita Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	12
Tangerine Smash Michter's Rye Whiskey, tangerine, fresh lemon juice, mint.	12

MARTINIS

Red Rock Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice.	9
Lemon Drop Absolut Citron, fresh lemon juice.	9
Pomegranate Blueberry Stoli Blueberry, blood orange, POM juice	9
Havana Coconut Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	9
The Sedona Our signature martini! Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice.	12
The Zen Grey Goose, fresh basil, cucumber, lemongrass.	12
Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

SWEET

Lemon Cake Moist yellow cake, tart lemon curd, sweet vanilla buttercream, raspberry coulis.	7.9
Peanut Butter Blast Chocolate Cake Crumb Crust, Creamy Peanut Butter Mousse, with Brownie Chunks, Reese's® Cup pieces and Chocolate Truffle.	7.9
Chocolate Decadence Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF	7.9
Salted Caramel Cheesecake NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts. Plain Cheesecake 7	7.9
Bindi Gelato Vanilla Bean. GF	4

KIDS

All Kid Meals include a beverage 5.9

Nutella French Toast	Topped with fresh strawberries, bananas and whipped cream. V
Cheese Pizza	Flatbread cheese pizza. GFO V
Grilled Cheese	Mozzarella and cheddar cheese. Choice of side. V
Mac-N-Cheese	Penne pasta in a creamy cheese sauce. GFO V
Kid Steak*	USDA Choice Flat Iron. Choice of side. GF
Kid Chicken	Grilled. Choice of side. GF HH

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