

# SEDONA TAPHOUSE

Daily Chef Specials. Ask your server for today's selection.

## STARTERS

House made Soup	4.9 cup   6.9 bowl
Ask your server for today's selection.	
Edamame	5.9
Steamed and tossed with smoked sea salt. GF HH V	
Desert Fire Jalapeños	6.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF	
Guacamole	7.9
Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro, queso fresco. Corn tortilla chips. GF V	
Hummus Duo	7.9
Classic and red pepper with feta. Cucumbers and flatbread. GFO V	
Chicken & Black Bean Tostada	7.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF	
Goat Cheese & Tomato Jam Bruschetta	7.9
Fresh basil, tomato jam, goat cheese and lemon butter drizzle. V	
Spicy Thai Shrimp	8.5
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH	
Crab Stuffed Mushrooms	8.9
Roasted mushrooms, jumbo lump crabmeat, lemon butter.	
Low Country Steamed Shrimp	
Old Bay, house made cocktail sauce, horseradish. GF HH 1/2 lb 11.9   1 lb 20.9	
Canyon Crab Flatbread	9.5
Crabmeat, melted cheese, remoulade. GFO	
Prince Edward Island Mussels	14.9
Tomatoes, red onions, garlic, lemon basil sauce. GFO	

## GREENS

Add Chicken or Shrimp +6. Add Steak\* +10.

Sedona House Salad	4.5
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GFO HH V Add feta or goat cheese +.75	
Caesar Salad	5.5
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO	
Gorgonzola Chopped Salad	5.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GFO	
Julie's Farmer Salad	8.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH V	
Salmon* Asparagus Salad	14.9
Certified Sustainable, broiled Atlantic Salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GFO	

## BEVERAGES

Coca-Cola Products	2.35
Craft Rootbeer	3.5
Cactus Lemonade	3.25
Prickly pear, pineapple and lemonade	
Voss Artesian Water	4.5
800ml, Sparkling or Sparkling Cucumber Lemon	
Mighty Leaf Teas	2.75
French Press Coffee	2.75

## MEAT & SEAFOOD

Antibiotic free, hormone free, cage free poultry. USDA Choice Beef.

Chicken Marsala	15.9
8 oz, topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
Chuckawalla Chicken	15.9
8 oz, topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and steamed green beans. GF	
Roman Parmesan Crusted Chicken	16.9
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.	
Wild Man Chicken	16.9
8 oz, topped with melted fontina cheese, mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes. GF	
Filet* Fontina Marsala	25.9
6 oz, hand cut filet mignon, melted fontina cheese, topped with house made Marsala sauce and sautéed portabella mushrooms. Roasted Brussels sprouts and garlic whipped potatoes.	
Crab Stuffed Shrimp	18.9
6 large shrimp stuffed with jumbo lump crabmeat, fresh spinach, lemon butter. Seasonal squash couscous. GFO	
Sedona Crab Cakes	19.9
Two 4 oz, 'no filler' jumbo lump crab cakes with house made remoulade. Mixed grilled vegetables and seasonal squash couscous. GFO Lite Option - one crab cake 14.9	
Seared Scallops Local & Wild	22.9
Large scallops topped with lemon butter. Garlic whipped potatoes and mixed grilled vegetables. GF	
Grilled Lobster Risotto	25.9
Wood grilled lobster tail, saffron risotto, asparagus.	
Crab & Shrimp Topped Sea Bass* (Corvina)	25.9
Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and steamed asparagus. GF	

## PASTA

Gluten Free Upon Request. Vegetarian Options Available.

Pasta Rustico	13.9
Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta.	
Devil's Pass Pasta	17.9
Chicken and penne pasta tossed in a slightly spicy cream sauce with red onions, red peppers, mushrooms, parmesan, fresh basil. Add Italian fennel sausage +2.	
Red Rock Shrimp Pasta	17.9
Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sun-dried tomatoes, mushrooms, artichoke hearts and Kalamata olives. Topped with feta and parmesan. HH	
Surf & Turf Pasta	21.9
Thinly sliced filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce tossed with fettuccine.	

## SIMPLY WOOD GRILLED

Grilled Chicken	13.9
8 oz, BBQ and choice of two house made sides. GF HH	
Black Angus Flat Iron Steak*	16.9
8 oz, USDA Choice. Choice of two house made sides. GF	
Hand Cut NY Strip*	21.9
12 oz, USDA Choice. Topped with seasoned butter. Choice of two house made sides. GF	
Hand Cut Filet Mignon*	22.9
6 oz, USDA Choice. Topped with seasoned butter. Choice of two house made sides. GF	
Salmon*	17.9
Certified Sustainable. Grilled with choice of topping and two house made sides. GF	
Golden Sea Bass* (Corvina)	19.9
Certified Sustainable. Grilled with choice of topping and two house made sides. GF	
Seasonal Catch*	market
Ask your server for today's selection. Choice of two house made sides. GF	
Toppings for fish include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri.	

## SIDES & TOPPINGS

All Fresh Made Sides\*\* +3

Garlic Whipped Potatoes	Marsala	+3
Green Beans	Wild Man Sauce	+3
Steamed Broccoli	Citrus Tomato Garlic	+3
Seasonal Squash Couscous	Sauce with Feta	+6
Jicama Slaw	Lump Crabmeat	+6
Mixed Grilled Vegetables	Seared Shrimp	+6
Sautéed Spinach	Jumbo Lump Crab Cake	+6
Steamed Asparagus		
STH Bacon Succotash		
Roasted Brussels Sprouts		

\*\*all sides GF except Seasonal Squash Couscous.

We strive to use locally sourced and organic products.

GF = Gluten Free

GFO = Gluten Free Option

HH = Heart Healthier

V = Vegetarian

\*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.

## WINE

### HOUSE

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

### WHITE

Villa Pozzi Moscato	Sicily, Italy	8   31
Chateau St. Michelle 'Dry' Riesling	Columbia Valley, Washington	8   31
Brancott Sauvignon Blanc	Marlborough, New Zealand	9   35
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	8   31
Barboursville Pinot Grigio	Charlottesville, Virginia	39
Sartori Di Verona Pinot Grigio	Veneto, Italy	7   27
Beckon Chardonnay	Central Coast, California	11   43
Hess Chardonnay	Monterey, California	32
Kenwood Chardonnay 'Yulupa'	California	8   31

### ROSE

Chic Sparkling Cava Rosé	Cava Do, Spain	29
'Whispering Angel'	Provence, France	45
Bieler Pére et Fils Corteaux	Provence, France	9   35

### SPARKLING

Maschio Prosecco	Veneto, Italy	9
Mumm Napa Brut Prestige	Napa Valley, California	49
Veuve Cliquot 'Yellow Label'	Champagne, France	90

### RED

Angeline Pinot Noir	California	8   31
Trapiche Malbec, Oak Cask	Mendoza, Argentina	8   31
Zuccardi 'Serie A' Malbec	Mendoza, Argentina	10   39
La Madeleine Cabernet-Merlot	Pays d'Oc, France	8   31
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8   31
Cousino Macul Antiguas Reserva Cabernet Sauvignon	Maipo Valley, Chile	10   39
Barboursville Cabernet	Charlottesville, Virginia	37
Josh Cabernet Sauvignon	California	9   35

### WINES OF INTEREST

Meomi Pinot Noir	California	11   39
Kenwood Jack London Merlot	Sonoma, California	46

### RESERVE SELECTION

Beringer 'Private Reserve' Chardonnay	Napa Valley, California	80
Erath Pinot Noir 'Resplendent'	Oregon	52
Seghesio Zinfandel	Sonoma, California	54
Anniversario 62 Primitivo DOP Riserva 'lush, intense red'	San Marzano, Italy	55
'The Prisoner' Red Blend Concentrated, dark chocolate, blackberry, full bodied	Napa Valley, California	105
Peju Cabernet	Napa Valley, California	90

## AFTER DINNER

Belgium Lambics	15
Macallan 12 Year Scotch	16
Basil Hayden's 8 Year Bourbon	14
Bowman's Small Batch Bourbon	12
Kahlua	8
Bailey's Irish Cream	8
Warre's Tawny Port	7

## CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria	6
Red wine, brandy, fresh juices.	
Sedona White Sangria	6
White wine, fresh juices.	
Skinny Girl Tangerine Pom Spritzer	8
Skinny Girl Vodka, tangerine, POM juice and soda.	
Moscow Mule	9
Q Ginger Beer, Russian Standard Vodka, fresh lime.	
Xique-Xique (shee-ke shee-ke)	10
Square One Cucumber Vodka, St. Germain Elderflower, fresh basil and juices.	
Prickly Pear Margarita	10
Jose Cuervo, prickly pear and fresh juices.	

Ultimate Gin & Tonic	10
Hendrick's gin, fresh rosemary, Q Tonic. Light and refreshing.	
Lemon Basil Monsoon	10
Jefferson Reserve Bourbon, fresh lemon juice, agave nectar.	
Pisco Sour	12
Pisco, fresh lime juice, egg white foam*.	
Saguaro Punch	12
Bacardi Rum, Deep Eddy Ruby Red Vodka, kiwi, lime and grapefruit.	
Apache Fire Margarita	12
Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	

## MARTINIS

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

## SWEET

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

## SMALL PLATES

Salmon* Sliders	9 (2)	13 (3)
Certified Sustainable. Broiled Salmon, greens, tomato, red onion, chimi aioli. With greens.		
Crab Cake Sliders	8 (2)	11 (3)
House made, remoulade, greens, red onion. With greens.		
Australian 'Kobe Beef'* Sliders	7 (2)	9 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.		
Dixie BBQ Sliders	7 (2)	9 (3)
Smoked pulled pork and house made jicama slaw. With blues.		
Prime Rib Sandwich	12.9	
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce on an artisan roll. Served with natural au jus. Choice of blues or greens.		
Grilled Vegetable Artisan Sandwich	8.5	
Grilled mixed vegetables topped with melted cheese on a toasted artisan roll with Boursin cheese. With greens. V		

Acapulco Fish Taco	7 (1)	11 (2)
Broiled white fish, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO		
Southwest Steak* Taco	7 (1)	11 (2)
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With blues. GFO		
Cubano Pork Taco	6 (1)	10 (2)
Smoked pulled pork, sautéed onions, chipotle aioli, fresh pico, jicama, cilantro. With blues. GFO		
Chipotle Chicken Taco	6 (1)	10 (2)
Grilled chicken, sautéed onions, chipotle aioli, fresh pico, cilantro. With blues. GFO		

South Rim Shrimp Flatbread	7
Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO	
Italiano Flatbread	7
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO	
Goat Cheese & Basil Flatbread	7
Goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO V	
BBQ Chicken Flatbread	7
Chicken, BBQ sauce, melted mozzarella, red onion. GFO	

## KIDS

All Kid Meals include a beverage 5.9

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