

SEDONA TAPHOUSE

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	7.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF	
Guacamole	8.9
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	8.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH	
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	9.9
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	4.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GFO HH V Add feta or goat cheese +.75 Add Sedona House Salad to any entrée +3.5	
Caesar Salad	5.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO Add Side Caesar Salad to any entrée +3.5	
Gorgonzola Chopped Salad	5.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GFO	
Tomato Burrata Salad	7.9
Creamy mozzarella burrata, tomatoes, basil, red onion, balsamic glaze with a grilled garlic crouton. GFO V	
Julie's Farmer Salad	9.5
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	2.49
Craft Rootbeer	3.5
Cactus Lemonade	3.5
Prickly pear, pineapple and lemonade	
Voss Artesian Water	4
375ml, Sparkling or Sparkling Cucumber Lemon	
Mighty Leaf Teas	2.75
French Press Coffee	2.75

MEAT & SEAFOOD

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

Chicken Marsala	15.9
8 oz, topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes.	
Chuckawalla Chicken	16.9
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 Steak*	19.9
8 oz, Choice Braveheart Black Angus Beef® Flat Iron, topped with melted fontina cheese, mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes. GF	
Filet* Fontina Marsala	25.9
6 oz, Choice Braveheart Black Angus Beef® 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	
Palo Verde Salmon*	18.9
Certified Sustainable. Grilled, topped with house made citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and spinach. GF	
Sedona Crab Cakes	19.9
Two 4 oz 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	
Crab & Shrimp Topped Sea Bass* (Corvina)	25.9
Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and grilled 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.	
Grilled Chicken Fettuccine Alfredo	15.9
Classic Alfredo, home made three cheese sauce, sautéed mushrooms, wood grilled chicken.	
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	
Grilled Chicken	13.9
8 oz, BBQ and Choice of two house made sides. GF HH	
Black Angus Flat Iron Steak*	17.9
8 oz, Choice Braveheart Black Angus Beef®. Choice of two house made sides. GF	
Hand Cut NY Strip*	21.9
12 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	
Hand Cut Filet Mignon*	22.9
6 oz, Choice Braveheart Black Angus Beef®. 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	+3
Green Beans	+3
Steamed Broccoli	+3
Seasonal Squash Couscous	+3
Jicama Slaw	+6
Mixed Grilled Vegetables	+6
Sautéed Spinach	+6
Grilled Asparagus	+6
STH Bacon Succotash	+6
Roasted Brussels Sprouts	+6
Marsala	+3
Wild Man Sauce	+3
Citrus Tomato Garlic Sauce with Feta	+3
Lump Crabmeat	+6
Seared Shrimp	+6
Jumbo Lump Crab Cake	+6

**all sides GF except Seasonal Squash Couscous.

We strive to use locally sourced and organic products.

GF = Gluten Free

GFO = Gluten Free Option

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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

'Whispering Angel'	Provence, France	45
Bieler Père et Fils Corteaux	Provence, France	9 35

SPARKLING

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

RED

Angeline Pinot Noir	California	8 31
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
Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
Zuccardi 'Serie A' Malbec	Mendoza, Argentina	10 39

WINES OF INTEREST

The Four Graces Pinot Blanc	Oregon	12 47
Trump Viognier	Charlottesville, Virginia	42
La Crema Pinot Noir	Sonoma, California	54
Kenwood Jack London Merlot	Sonoma, California	46

RESERVE SELECTION

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

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	Prickly Pear Margarita	10
Red wine, brandy, fresh juices.		Jose Cuervo, prickly pear and fresh juices.	
Sedona White Sangria	6	Raspberry Truffle	10
White wine, fresh juices.		Absolut, Kahlua, Chambord, raspberry cream.	
Sedona Pink Sangria	6	Ultimate Gin & Tonic	10
White wine, prickly pear and fresh juices.		Hendrick's gin, fresh rosemary, Q Tonic. Light and refreshing.	
Light, sweet and refreshing.		Lemon Basil Monsoon	10
Skinny Girl Tangerine Pom Spritzer	8	Jefferson Reserve Bourbon, fresh lemon juice, agave nectar.	
Skinny Girl Vodka, tangerine, POM juice and soda.		Saguaro Punch	12
Moscow Mule	9	Bacardi Rum, Deep Eddy Ruby Red Vodka, kiwi, lime and grapefruit.	
Q Ginger Beer, Russian Standard Vodka, fresh lime.		Apache Fire Margarita	12
Xique-Xique (shee-ke shee-ke)	10	Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	
Square One Cucumber Vodka, St. Germain Elderflower, fresh basil and juices.			

MARTINIS

Red Rock	9	Peanut Butter Blast	7.9
Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice.		Chocolate Cake Crumb Crust, Creamy Peanut Butter Mousse, with Brownie Chunks, Reese's® Cup pieces and Chocolate Truffle.	
Lemon Drop	9	Chocolate Decadence	7.9
Absolut Citron, fresh lemon juice.		Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF	
Pomegranate Blueberry	9	Salted Caramel Cheesecake	7.9
Stoli Blueberry, blood orange, POM juice.		NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts. Plain Cheesecake 7	
Havana Coconut	9	Gelato	4
Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.		Vanilla Bean. GF	
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.			

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*	Choice Braveheart Black Angus Beef® Flat Iron. Choice of side. GF
Kid Chicken	Grilled. Choice of side. GF HH

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