

SEDONA TAPHOUSE

STARTERS

House made Soup	5.9 cup 7.9 bowl
Ask your server for today's selection.	
Edamame	5.9
Steamed and tossed with smoked sea salt. GF HH V	
Desert Fire Jalapeños	8.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF	
Hummus Duo	8.9
Classic and red pepper with feta. Cucumbers and flatbread. GFO V	
Chicken & Black Bean Tostada	8.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF	
Goat Cheese & Tomato Jam Bruschetta	8.9
Fresh basil, tomato jam, goat cheese and lemon butter drizzle. V	
Guacamole	9.9
Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro, queso fresco. Corn tortilla chips. GF V	
Spicy Thai Shrimp	9.9
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	
Southwest Roasted Wings	12.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF	
Prince Edward Island Mussels	14.9
Tomatoes, red onions, garlic, lemon basil sauce. GFO	

GREENS

Add Chicken or Shrimp +6. Add Steak* +8

Sedona House Salad	5.9
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 +4.5	
Caesar Salad	6.5
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO Add Side Caesar Salad to any entrée +4.5	
Gorgonzola Chopped Salad	6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GFO	
Tomato Burrata Salad	9.9
Creamy mozzarella burrata, tomatoes, basil, red onion, balsamic glaze with a grilled garlic crouton. GFO V	
Julie's Farmer Salad	9.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH V	
Salmon* Asparagus Salad	16.9
Certified Sustainable, broiled Atlantic Salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GFO	

BEVERAGES

Coca-Cola Products	2.95
Cactus Lemonade	3.25
Prickly pear, pineapple and lemonade	
Voss Artesian Water	4
800ml, Sparkling or Still	
Mighty Leaf Teas	3
French Press Coffee	3
Craft Sodas	3.5

MEAT & SEAFOOD

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

Chicken Marsala	16.9
8 oz, topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
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	18.9
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.	
Bourbon Pork Chop*	17.9
8 oz, bone-in and brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. Add additional 8oz pork chop +8 GF	
Filet* Fontina Marsala	28.9
7 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.	
Palo Verde Salmon*	19.9
Grilled, topped with citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach.	
Sedona Crab Cakes	21.9
Two 4 oz, 'no filler' jumbo lump crab cakes with a house made remoulade. Mixed grilled vegetables and seasonal squash couscous. GFO	
Seared Scallops	22.9
Large scallops topped with lemon butter. Garlic whipped potatoes and mixed grilled vegetables. GF	
Crab & Shrimp Topped Golden Sea Bass* (Corvina)	24.9
Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and steamed asparagus. GF	
Grilled Lobster Risotto	25.9
Grilled lobster tail, saffron risotto, asparagus.	

PASTA

Gluten Free and Vegetarian Options Available.

Grilled Chicken Alfredo	16.9
Classic Fettuccine Alfredo topped with grilled chicken, sautéed mushrooms, parmesan.	
Pasta Rustico	16.9
Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta.	
Devil's Pass Pasta	18.9
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	18.9
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	

SIMPLY GRILLED

Grilled Chicken	14.9
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*	25.9
12 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	
Hand Cut Filet Mignon*	27.9
7 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	
Salmon*	18.9
Certified Sustainable. Grilled with choice of topping. Seasonal squash couscous and steamed broccoli. GFO	
Seasonal Catch*	market
Certified Sustainable. Grilled with choice of topping. Garlic whipped potatoes and steamed broccoli. GF	
Golden Sea Bass* (Corvina)	21.9
Certified Sustainable. Grilled with choice of topping. Garlic whipped potatoes and steamed asparagus. 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	
Jicama Slaw		Crab & Shrimp Topping	+6
Mixed Grilled Vegetables		Seared Shrimp	+6
Sautéed Spinach		Lump Crabmeat	+7
Steamed Asparagus		Jumbo Lump Crab Cake	+7
STH Bacon Succotash		Grilled Lobster Tail	+12.9
Roasted Brussels Sprouts		5-6 oz, Cold Water	

**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

*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

7.5

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

WHITE

Villa Pozzi Moscato	Sicily, Italy	7.5 27
Chateau St. Michelle 'Dry' Riesling	Columbia Valley, Washington	9 33
Fishtail Sauvignon Blanc	Marlborough, New Zealand	9 34
Brancott Sauvignon Blanc	Marlborough, New Zealand	10 36
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	9.5 33
Hess Chardonnay	Monterey, California	9 33
Joel Gott 'Unoaked' Chardonnay	California	10.5 40

ROSE

Mulderbosch Rosé	South Africa	8.5 32
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SPARKLING

La Marca Prosecco	Italy	11
La Marca Prosecco	Italy	41
Mumm Napa Brut Prestige	Napa Valley, California	50

RED

Angeline Pinot Noir	California	8 30
J. Lohr Pinot Noir	California	9.5 39
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	10 37
Faustino Rivero Tempranillo	Spain	9 33
Goulard 'Classico' Malbec	Mendoza, Argentina	9 33
Josh Cabernet Sauvignon	California	10 37
Buena Vista Cabernet Sauvignon	Sonoma, California	10.5 40
Louis M. Martini Cabernet Sauvignon	California	11.5 44

WINES OF INTEREST

Complicated Chardonnay	Sonoma Coast, California	46
Wente Cabernet Sauvignon	California	48
Joel Gott Red Blend	Washington	40

RESERVE SELECTION

Domaine Fouassier Sancerre	Lorie Valley, France	53
La Crema Monterey Pinot Noir	Monterey, California	54
Villa Rosa Barolo	Piedmont, Italy	55
Aviary Cabernet Sauvignon	Napa Valley, California	51

AFTER DINNER

Belgium Lambics	15
Basil Hayden's 9 Year Bourbon	12
Blanton's Bourbon	12
Hudson Baby Bourbon	11
Woodford Reserve Double Oaked Bourbon	15
Balvenie Doublewood Scotch	14
Macallan 12 Year Scotch	12
Monkey Shoulder Scotch	11
Jack Daniel's Single Barrel Whiskey	11
Knob Creek Bourbon	10
Bulleit Rye Mash Whiskey	10
Redemption Rye Whiskey	8

Ask your server for additional offerings

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria	7.5	Prickly Pear Margarita	10
Red wine, brandy, fresh juices.		Jose Cuervo, prickly pear and fresh juices.	
Sedona White Sangria	7.5	Lemon Basil Monsoon	10
White wine, fresh juices.		Jefferson Reserve Bourbon, fresh lemon juice, agave nectar.	
Bell Rock	9	Ultimate Gin & Tonic	10
A blend of Belgian witbier, Firefly Sweet Tea		Hendrick's gin, fresh rosemary, Q Tonic. Light and refreshing.	
Vodka, lemonade and blueberry.		Apache Fire Margarita	12
Skinny Girl Tangerine Pom Spritzer	9	Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	
Skinny Girl Vodka, tangerine, POM juice and soda.		Tangerine Smash	12
Moscow Mule	10	Michter's Rye Whiskey, tangerine, fresh lemon juice, mint.	
Ginger Beer, Russian Standard Vodka, fresh lime.		Raspberry Truffle	12
Bourbon Buck	10	Absolut Vodka, Kahlua, Chambord, raspberry cream.	
Ginger Beer, Bulleit Bourbon, fresh lime.			
Cucumber Basil Collins	10		
Square One Cucumber Vodka, St. Germain			
Elderflower, fresh basil and juices.			

MARTINIS

Red Rock	10
Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice.	
Lemon Drop	10
Absolut Citron, fresh lemon and lime juices.	
Pomegranate Blueberry	10
Stoli Blueberry, blood orange, POM juice	
Havana Coconut	10
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.	

SMALL PLATES

Salmon* Sliders	9.5 (2) 13.5 (3)
Certified Sustainable. Broiled Salmon, greens, tomato, red onion, chimi aioli .With greens.	
Crab Cake Sliders	9.5 (2) 13.5 (3)
House made, remoulade, greens, red onion. With greens.	
Australian 'Kobe Beef'* Sliders	8.9 (2) 11.9 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.	
Dixie BBQ Sliders	8.5 (2) 11.5 (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.	
Caribbean Crab Sandwich	11.9
House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade on an artisan roll. With greens.	
Acapulco Fish Taco	7.5 (1) 13.5 (2)
Broiled sea bass, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO	
Southwest Steak* Taco	6.9 (1) 12.9 (2)
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With blues. GFO	
Cubano Pork Taco	6.5 (1) 11.9 (2)
Smoked pulled pork, sautéed onions, chipotle aioli, fresh pico, jicama, cilantro. With blues. GFO	
Chipotle Chicken Taco	6.5 (1) 11.9 (2)
Grilled chicken, sautéed onions, chipotle aioli, fresh pico, cilantro. With blues. GFO	
South Rim Shrimp Flatbread	8.9
Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO	
Italiano Flatbread	7.9
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO	
Goat Cheese & Basil Flatbread	7.9
Goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO V	
BBQ Chicken Flatbread	7.9
Chicken, bbq sauce, melted mozzarella, red onion. GFO	
Canyon Crab Flatbread	9.9
Crabmeat, melted cheese, remoulade. GFO	

KIDS

All Kid Meals include a beverage and choice of side 6.5
12 years old and under

Cheese Pizza	Flatbread cheese pizza. Choice of side. GFO V
Grilled Cheese	Mozzarella and cheddar cheese. Choice of side. V
Mac-N-Cheese	Penne pasta in a creamy cheese sauce. Choice of side. GFO V
Kid Steak*	Braveheart Black Angus Beef®. Choice of side. GF
Kid Chicken	Grilled. Choice of side. GF HH

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