

# 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, 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	9.5
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH	
Southwest Roasted Wings	12.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF	
Low Country Steamed Shrimp	
Old Bay, house made cocktail sauce, horseradish. GF HH 1/2 lb 12.9   1 lb 21.9	
Canyon Crab Flatbread	10.9
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 Salmon\* +9. Add Steak\* +10

Sedona House Salad	4.9
Organic greens, tomatoes, heart of palm, red onion. Housemade balsamic vinaigrette. GFO HH V Add feta or goat cheese +.75 Add Sedona House Salad to any entrée +3.5	
Caesar Salad	4.9
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	
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	2.5
Cactus Lemonade	3.25
Prickly pear, pineapple and lemonade	
Voss Artesian Water	4.5
800ml, Sparkling or Still	
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	14.9
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.	
Smoky BBQ Beef Short Rib	17.9
Slow roasted, wood grilled beef short rib topped with a smoky BBQ sauce. Jicama slaw and garlic whipped potatoes.	
Wild Man Steak*	20.9
8 oz, Braveheart Black Angus Beef® Flat Iron, topped with melted fontina cheese, mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes. GF	
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 a house made remoulade. Mixed grilled vegetables and seasonal squash couscous. GFO Lite Option - one crab cake 14.9	
Seared Scallops	23.9
Large scallops topped with lemon butter. Garlic whipped potatoes and mixed grilled vegetables. GF	
Walleye* Piccata	23.9
Breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and steamed green beans.	

## PASTA

Gluten Free Upon Request. Vegetarian Options Available.

Pasta Rustico	13.9
Grilled Italian fennel sausage, tomatoes, red onions, penne pasta in a tomato cream sauce. Fresh basil parmesan, 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	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	
French Quarter	18.9
Andouille sausage, shrimp, sautéed mushrooms tossed with fettuccine in a slightly spicy alfredo sauce.	

## SIMPLY WOOD GRILLED

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, Black Angus Flat Iron. Choice of two house made sides. GF	
Hand Cut NY Strip*	24.9
12 oz, Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	
Hand Cut Filet Mignon*	27.9
7 oz, 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	
Seasonal Catch*	market
Grilled with choice of topping and 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	+2
Green Beans	+2
Steamed Broccoli	+3
Seasonal Squash Couscous	+3
Jicama Slaw	+3
Mixed Grilled Vegetables	+6
Sautéed Spinach	+6
Steamed Asparagus	+6
STH Bacon Succotash	+6
Roasted Brussels Sprouts	+7
Add Sautéed Mushrooms	+2
Add Sautéed Onions	+2
Marsala	+3
Wild Man Sauce	+3
Citrus Tomato Garlic	+3
Sauce with Feta	+6
Lump Crabmeat	+6
Seared Shrimp	+6
Jumbo Lump Crab Cake	+6
Shrimp Scampi	+7

\*\*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

\*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
Chateau Grand Traverse Riesling	Old Mission Peninsula, Michigan	7   26
Ecco Domani Pinot Grigio	Veneto, Italy	8   30
A to Z Pinot Gris	Oregon	9   34
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
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## SPARKLING

La Marca Prosecco "split"	Veneto, Italy	11
La Marca Prosecco	Treviso, Italy	34
Mumm Napa Brut Prestige	Napa Valley, California	42
Veuve Cliquot Brut	Champagne, France	90

## RED

Drumheller Merlot	Columbia Valley, Washington	8   30
Santa Rita Pinot Noir	Central Valley, Chile	8   30
Meiomi Pinot Noir	Central Coast, California	10   38
Dona Paula Malbec	Mendoza, Argentina	8   30
Louis Martini Cabernet Sauvignon	California	9   34
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	12   45
Caymus 'Conundrum' Red Blend	California	11   42
Seghesio Zinfandel	Sonoma, California	9   34

## RESERVE SELECTION

Santa Margherita Pinot Grigio	Alto-Adige, Italy	49
Ferrari Carano 'Siena'	Sonoma Valley, California	40
Stags Leap Winery Chardonnay	Napa Valley, California	55
'Migration' Pinot Noir by Duckhorn	Russian River Valley, California	54
Estancia Meritage	Paso Robles, California	45
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

## AFTER DINNER

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

# CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria	7
Red wine, brandy, fresh juices.	
Sedona White Sangria	7
White wine, fresh juices.	
Skinny Girl Tangerine Pom Spritzer	8
Skinny Girl Vodka, tangerine, POM juice and soda.	
Caipirinha (ky-pee-REe-nyah)	8
Leblon Cachaca, lime. A little bit sweet, citrusy and very refreshing!	
Build Your Own Mule	9
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>	
Tequila Mocking Bird	10
El Mayor Anejo Tequila, maple syrup, bitters. A slightly sweeter Tequila Old Fasioned.	

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.	
Apache Fire Margarita	12
Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	
Tangerine Smash	12
Michter's Rye Whiskey, tangerine, fresh lemon juice, mint.	

## 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

Apple Tart	8.9
Classic apple pie wrapped in a flaky pastry, Bindi vanilla bean gelato, caramel.	
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	
Bindi 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	9 (2)	13 (3)
House made, remoulade, greens, red onion. With greens.		
Australian 'Kobe Beef'* Sliders	8 (2)	10 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.		
Dixie BBQ Sliders	8 (2)	10 (3)
Smoked pulled pork and house made jicama slaw. With blues.		
Prime Rib Sandwich	13.9	
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	8.9	
Grilled mixed vegetables topped with melted cheese on a toasted artisan roll with Boursin cheese. 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	7 (1)	11 (2)
Smoked pulled pork, sautéed onions, chipotle aioli, fresh pico, jicama, cilantro. With blues. GFO		
Chipotle Chicken Taco	7 (1)	11 (2)
Grilled chicken, sautéed onions, chipotle aioli, fresh pico, cilantro. With blues. GFO		
South Rim Shrimp Flatbread	8	
Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO		
Italiano Flatbread	8	
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO		
Goat Cheese & Basil Flatbread	8	
Goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO V		
BBQ Chicken Flatbread	8	
Chicken, bbq sauce, melted mozzarella, red onion. GFO		
Margherita Flatbread	8	
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V		

## 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 Black Angus Flat Iron. Choice of side. GF
Kid Chicken	Grilled. Choice of side. GF HH

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