

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	8.9
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 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	9.9
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	17.9
Grilled Chicken 8 oz, BBQ and Choice of two house made sides. GF HH	14.9
Black Angus Flat Iron Steak* 8 oz, USDA Choice. Choice of two house made sides. GF	18.9
Salmon* Certified Sustainable. Grilled with choice of topping and two house made sides. GF	18.9
Golden Sea Bass* (Corvina) Certified Sustainable. Grilled with choice of topping and two house made sides. GF	20.9
Seasonal Catch* Certified Sustainable. 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, rancho 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 toasted english muffin.	17.9
Country Ham Benedict Organic eggs topped with salt cured Country Ham, fresh toasted english muffin. Breakfast potatoes and steamed asparagus.	9.9
Sausage Benedict Organic eggs, sage sausage patties, fresh toasted english muffin. Breakfast potatoes and steamed asparagus.	10.9
Chesapeake Crab Benedict Organic eggs topped with crab meat atop a fresh toasted english muffin. 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	10.9

SIDES & à la carte

All Fresh Made Sides** +3

Garlic Whipped Potatoes		
Green Beans	Cherry-wood Smoked Bacon	+3
Steamed Broccoli	Sage Sausage Patties	+3
Seasonal Squash Couscous	Toasted English Muffin	+2
Jicama Slaw	Breakfast Potatoes	+2
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.	8 (2)	11 (3)
Australian 'Kobe Beef'* Sliders Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.	8 (2)	10 (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
Alpine Burger* ½ pound Wagyu beef, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted bun. Choice of side. GFO		14.9
South Rim Shrimp Flatbread Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO		8.9
Italiano Flatbread Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO		7
Goat Cheese & Basil Flatbread Goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO V		7
BBQ Chicken Flatbread Chicken, bbq sauce, melted mozzarella, red onion. GFO		7
Margherita Flatbread Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V		7

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 6

WHITE

Chateau Ste Michelle 'Dry' Riesling	Columbia Valley, Washington	9 30
Bertani Pinot Grigio	Veneto, Italy	9 34
Brancott Sauvignon Blanc	Marlborough, New Zealand	10 36
Kim Crawford Sauvignon Blanc	Marlborough, New Zealand	39
Cannonball Chardonnay	Sonoma County, California	9 32
Hess Chardonnay	Monterey, California	32

ROSÉ

Angels & Cowboys Rosé	Sonoma County, California	9 30
Bertani Bertarosé	Veneto, Italy	39

SPARKLING

La Marca Prosecco	Veneto, Italy	12
Anna De Codorniu Brut Rosé	Penedews, Spain	40

RED

Markwest Pinot Noir	California	11 36
Apothic Red	California	8 30
Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 28
Francis Coppola Claret	California	9 32
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 28
Skyfall Merlot	Washington	10 34
Josh Cellars Cabernet Sauvignon	California	11 36
Cannonball Cabernet	Sonoma County, California	9 32
Bertani Valpolicella	Veneto, Italy	10 36
Seven Deadly Zin	Lodi, California	10 34
1000 Stories Zinfandel Bourbon Barrel Aged	California	12 40

RESERVE SELECTION

Mumm Napa Brut Prestige	Napa Valley, California	75
Moët & Chandon	Champagne, France	105
Cakebread Chardonnay	California	75
Markham Merlot	Napa Valley, California	52
Duckhorn Merlot	California	110
Kendall Jackson Grand Reserve Cabernet	California	56
Goldschmidt Oakville Cabernet	California	62
Caymus Cabernet Sauvignon	Napa Valley, California	120
Ruffino Chianti Ducale Gold Label	Italy	56

BEVERAGES

Coca-Cola Products	2.49
Craft Rootbeer	3.5
Cactus Lemonade Prickly pear, pineapple and lemonade	3.5
Voss Artesian Water 375ml, Sparkling or Sparkling Cucumber Lemon	4
Mighty Leaf Teas	2.75
French Press Coffee	2.75
Orange Juice	2.35

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.	
Caipirinha (ky-pee-REe-nyah)	8
Leblon Cachaca, lime. A little bit sweet, citrusy and very refreshing!	
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.	
Classic Old Fashioned	10
Bowman Brothers Small Batch Bourbon, Angostura bitters, cherry.	
Pisco Sour	12
Pisco Porton, fresh lime juice, egg white*.	
Saguaro Punch	12
Bacardi Rum, Deep Eddy Ruby Red Vodka, kiwi, lime and grapefruit.	
Apache Fire Margarita	12
Tateo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	

MARTINIS

Red Rock	9
Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice.	
Pomegranate Blueberry	9
Stoli Blueberry, blood orange, POM juice.	
Havana Coconut	9
Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	
Lemon Basil	10
Russian Standard Vodka, egg white*, fresh lemon and basil.	
The Sedona	12
Our signature martini! Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice.	
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	

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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