

# SEDONA TAPHOUSE

Fall/Winter 2016

## STARTERS

STH Clam Chowder 4.9 cup / 6.9 bowl  
House made. Award-winning.

Edamame 5.9  
Steamed and tossed with smoked sea salt. GF HH

Desert Fire Jalapeños 7.9  
Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot and spicy. GF

Hummus Duo 7.9  
Classic and red pepper. Cucumbers and flatbread. GFO

Chicken & Black Bean Tostada 7.9  
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GFO

Goat Cheese & Tomato Jam Bruschetta 7.9  
Fresh basil and lemon butter drizzle.

Spicy Thai Shrimp 9.5  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Canyon Crab Flatbread 10.9  
Crabmeat, melted cheese, remoulade. GFO

Low Country Steamed Shrimp  
Old Bay, house made cocktail sauce, horseradish.  
1/2 lb 12.9 1 lb 21.9 GF HH

Assorted Cheese Platter 14.9  
Havarti Dill, Smoked Gouda, Stilton Blue, Gruyere. Bread, fruit and nuts. GFO

Prince Edward Island Mussels\* 14.9  
Tomatoes, red onions, garlic, lemon basil sauce. GFO

## GREENS

Add chicken or shrimp +6. Add steak\* +8

Sedona Side Salad 4.9  
Organic greens, tomatoes, heart of palm, red onions, house made balsamic vinaigrette. GF HH  
Add feta or goat cheese +.75  
Add Sedona Side Salad to any entrée +3.5

Caesar Salad 4.9  
Romaine hearts, parmesan cheese, croutons, house made Caesar dressing. GFO  
Add Side Caesar Salad to any entrée +3.5

Gorgonzola Chopped Salad 5.9  
Chopped lettuces, red onions, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles, house made gorgonzola dressing. GF

Tomato Burrata Salad 7.9  
Creamy mozzarella burrata, tomatoes, basil, red onion, balsamic glaze with a grilled garlic crouton. GFO

Julie's Farmer Salad 8.9  
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple, house made balsamic vinaigrette. GF HH

Salmon Asparagus Salad 14.9  
Broiled Atlantic Salmon\*, organic greens, asparagus, feta, walnuts, grape tomatoes, dried cranberries, house made lemon balsamic vinaigrette. GF

## SIDES Fresh made sides\* +3

Garlic Whipped Potatoes  
Green Beans  
Steamed Broccoli  
Seasonal Squash Couscous  
Jicama Slaw  
Mixed Grilled Vegetables  
Sautéed Spinach  
Steamed Asparagus  
STH Bacon Succotash  
Roasted Brussels Sprouts

\*all sides GF except Seasonal Squash Couscous.

## BEVERAGES

Coca-Cola Products 2.35  
Cactus Lemonade 3.25  
Prickly pear, pineapple and lemonade  
Craft Sodas 3.50  
Voss Artesian Water 4.50  
Sparkling or Still  
Mighty Leaf Teas 2.75  
French Press Coffee 2.75  
Milk or Fresh Pressed Apple Juice 2.25

Daily Chef Selections - Your Server will explain

## MEAT

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

Chicken Marsala 14.9  
8 oz, topped with our house made Marsala sauce and sautéed 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

Smoky BBQ Beef Short Rib 18.9  
Slow Roasted, wood grilled beef short rib topped with a smoky BBQ sauce. Jicama slaw and garlic whipped potatoes.

Wild Man Steak 19.9  
8 oz, Choice Flat Iron\*, topped with melted fontina cheese, mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes. 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.

## SIMPLY GRILLED Wood Burning Grill

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. Choice of two house made sides. GF

Hand Cut NY Strip\* 23.9  
12 oz, Certified Angus Choice. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut Filet Mignon\* 24.9  
6 oz, Choice. Topped with seasoned butter. Choice of two house made sides. GF

## SEAFOOD

Sustainably-harvested

Crab Stuffed Shrimp 18.9  
6 large shrimp stuffed with jumbo lump crabmeat, fresh spinach, lemon butter. Seasonal squash couscous.

Seared Scallops 23.9  
Large scallops topped with lemon butter. Garlic whipped potatoes and mixed grilled vegetables. GF

Sedona Crab Cake 19.9  
Two 4 oz jumbo lump crab cakes with a roasted red pepper sauce. Mixed grilled vegetables and seasonal squash couscous. Lite Option ~ one crab cake 14.9 GFO

Palo Verde Salmon\* 19.9  
Grilled, topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and spinach. GF

## SIMPLY GRILLED Wood Burning Grill

Topped with your choice of Herb Butter, Lemon Butter, Pineapple Mango Salsa or Chimichurri.  
All fish is Heart Healthier if topped with Pineapple Mango Salsa or Chimichurri.

Salmon\* 17.9  
Certified Sustainable. Grilled with choice of topping and two house made sides. GF

Mahi Mahi\* 18.9  
Wild Caught. Grilled with choice of topping and two house made sides. GF

Golden Sea Bass (Corvina) 21.9  
Grilled with choice of topping and two house made sides. GF

## PASTA Gluten Free Upon Request. Vegetarian Options Available.

Pasta Rustico 13.9  
Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan.

Devil's Pass Pasta 17.9  
Chicken and penne pasta tossed in a slightly spicy cream sauce with red onions, red peppers, mushrooms, parmesan cheese, 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

French Quarter 17.9  
Andouille sausage, shrimp, sautéed mushrooms tossed with fettuccine in a slightly spicy alfredo sauce.

## ADD A TOPPING

|                                      |    |                      |    |
|--------------------------------------|----|----------------------|----|
| Marsala with Mushrooms               | +3 | Lump Crabmeat        | +6 |
| Wild Man Sauce                       | +3 | Seared Shrimp        | +6 |
| Citrus Tomato Garlic Sauce with Feta | +3 | Jumbo Lump Crab Cake | +6 |

We strive to use locally sourced and organic products.

GF = Gluten Free

GFO = Gluten Free Option

HH = Heart Healthier

\*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.

## HOUSE

Chardonnay, Pinot Grigio, Pinot Noir,  
Cabernet Sauvignon, White Zinfandel 7

Sedona Red Sangria 7

## WHITE

Canyon Road Moscato 7 / 25  
California

Ruffino Moscato d'Asti 8 / 31  
Piedmont, Italy

Chateau Grand Traverse 7 / 25  
Old Mission Peninsula, MI

Terra d'Oro Chenin Blanc Viognier 8 / 29  
Clarksburg, California

Ecco Domani Pinot Grigio 7 / 25  
Veneto, Italy

Firesteed Pinot Gris 8 / 26  
Oregon

Brancott Sauvignon Blanc 8 / 26  
Marlborough, New Zealand

Benziger Sauvignon Blanc 9 / 32 *Certified Organic*  
North Coast, CA

Hess Chardonnay 32  
Monterey, California

Bread and Butter Chardonnay 12 / 45  
California

## SPARKLING

Mionetto Prosecco single serve 11  
Veneto, Italy

La Marca Prosecco 34  
Treviso, Italy

Mumm Napa Brut Rosé 42  
Napa Valley, California

Mumm Napa Brut Prestige 42  
Napa Valley, California

## RED

Drumheller Merlot 8 / 26  
Columbia Valley, Washington

Angeline Pinot Noir 7 / 25  
Mendocino, Sonoma, Monterey, California

Meiomi Pinot Noir 9 / 30  
Central Coast, California

Dona Paula Malbec 8 / 26  
Mendoza, Argentina

Seven Falls 'Rapid Red' 10 / 38  
Wahluke Slope, Washington

Murphy Goode 'Operation Homefront' 10 / 38  
California

Drumheller Cabernet Sauvignon 7 / 25  
Columbia Valley, Washington

Louis Martini Cabernet Sauvignon 8 / 26  
California

Decoy by Duckhorn Cabernet Sauvignon 12 / 45  
Sonoma Valley, California

Seghesio Zinfandel 9 / 36  
Sonoma, California

## WINES OF INTEREST

Santa Margherita Pinot Grigio 49  
Alto-Adige Italy

Stags Leap Winery Chardonnay 63  
Napa Valley, California

Cakebread Estate Chardonnay 79  
Napa Valley, California

Joseph Phelps 'Freestone Estate' Pinot Noir 55  
Sonoma, California

Belle Glos 'Dairyman' Pinot Noir 80  
Russian River Valley, California

Ferrari Carano 'Siena' 40  
Sonoma Valley, California

Estancia Meritage 45  
Paso Robles, California

Stags Leap Winery Cabernet Sauvignon 99  
Napa Valley, California

Caymus 'Special Edition' Cabernet Sauvignon 140  
Napa Valley, California 1 Liter

## COCKTAILS

Sedona Sweet Tea Lemonade 7.9  
A blend of Belgian witbier, Firefly Sweet Tea Vodka,  
lemonade and blueberry.

Skinny Girl Tangerine Pom Spritzer 7.9  
Skinny Girl Vodka, Tangerine, POM juice and soda.  
Served on the rocks.

Prickly Pear Margarita 8.9  
Jose Cuervo, prickly pear and fresh juices blend  
together for a Southwest twist on a classic  
margarita!

Build Your Own Mule 8.9  
Gosling's Ginger beer, lime juice.  
Moscow Mule *Russian Standard Vodka*  
Bourbon Buck *Rebel Yell Bourbon*  
Mexican Buck *Corazon Tequila*  
Gin Buck *Death's Door Gin*

Cucumber Basil Collins 9.9  
Square One Cucumber Vodka, St. Germain  
Elderflower, fresh basil and juices.

STH Cooler 9.9  
Deep Eddy Ruby Red Vodka, fresh juices and soda.

Lemon Basil Manhattan 9.9  
Jefferson Reserve Bourbon, fresh lemon juice, agave  
nectar and Angostura Bitters.

New York Sour 9.9  
Rebel Yell Bourbon, fresh juices, Warre's Tawny Port  
float.

## MARTINIS

Red Rock Cosmo 7.9  
Absolut Citron and Ciroc Red Berry blended with fresh  
lemon and lime juices.

Lemon Drop 7.9  
Absolut Citron blended with fresh lemon and lime  
juices.

Pomegranate Blueberry 7.9  
Stoli Blueberry and fresh juices.

Havana Coconut 7.9  
Malibu Coconut Rum and Maraschino cherry liqueur  
blended with fresh juices.

The Sedona 9.9  
Our signature martini! Bombay Sapphire, St. Germain  
Elderflower, fresh lemon and lime juices.

The Zen 9.9  
Grey Goose shaken with fresh basil, cucumber and  
lemongrass.

Dirty Goose 10.9  
Grey Goose dirty martini with gorgonzola bleu cheese  
stuffed olives.

## AFTER DINNER

Belgium Lambics 15  
*Ask your server for selection*

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

## 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 7.0.

Bindi Gelato 4  
Vanilla Bean. GF

## SLIDERS

Salmon\* 8.9 (2) 12.9 (3)  
Certified Sustainable. Broiled salmon, greens,  
tomato, red onions, special sauce. With greens.

Crab Cake 8.9 (2) 12.9 (3)  
Housemade, remoulade, greens, red onions. With  
greens.

Australian 'Kobe Beef'\* 8 (2) 10 (3)  
Wagyu beef, Vermont cheddar, house made sauce,  
caramelized onions. With blues.  
Make it a 'Kobe 6 Pack'\* 16.5

Dixie BBQ 7.9 (2) 9.9 (3)  
Smoked pulled pork and house made jicama slaw.  
With blues.

## TACOS

*Gluten Free Upon Request.*

Acapulco Fish 6.9 (1) 11 (2)  
Sautéed onions, avocado, pineapple mango salsa, our  
secret sauce, cilantro. With greens.

Southwest Steak 6.9 (1) 11 (2)  
Seasoned tender steak, black bean salsa, sautéed  
onions, chipotle aioli, cheddar cheese, fresh pico,  
cilantro. With blues.

Cubano Pork 6.9 (1) 11 (2)  
Smoked pulled pork, chipotle aioli, fresh pico,  
jicama, cilantro. With blues.

Chipotle Chicken 6.9 (1) 11 (2)  
Sautéed onions, chipotle aioli, fresh pico, cilantro. With  
blues.

## HANDHELDS

Prime Rib Sandwich 13.9  
Slow roasted and shaved prime rib, sautéed  
mushrooms, caramelized onions, melted fontina cheese  
on an artisan roll. Served with natural au jus and a  
horseradish sauce. Choice of blues or greens.

## FLATBREAD PIZZA

*Gluten Free Upon Request.*

South Rim Shrimp 8  
Shrimp, melted mozzarella, fresh pico, avocado,  
cilantro.

The Italiano 8  
Italian fennel sausage pizza, fresh basil.

Goat Cheese & Basil 8  
Le Chevre goat cheese, mozzarella, parmesan, fresh  
basil. Option to add sun-dried tomatoes.

BBQ Chicken 8  
Chicken, BBQ sauce, melted mozzarella, red onions.

## KIDS MEALS

All Kids Meals include beverage 5.9

Cheese Pizza  
Flatbread cheese pizza. GFO

Grilled Cheese  
Mozzarella and cheddar cheese. Choice of side.

Mac-N-Cheese  
Penne pasta in a creamy cheese sauce. GFO

Kid Steak\*  
Choice of side. GF

Kid Grilled Chicken  
Choice of side. GF HH

Grilled Vegetable Artisan Sandwich 8.9  
Grilled yellow and green squash, roasted onions,  
peppers, mushrooms, asparagus. Topped with melted  
cheese on a toasted artisan roll with creamy cheese  
spread.

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