

# SEDONA TAPHOUSE

Fall/Winter 2016

## STARTERS

STH Clam Chowder 5.9 cup / 7.9 bowl  
House made. Award winning.

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

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

Goat Cheese & Tomato Jam Bruschetta 8.9  
Fresh basil and lemon butter drizzle.

Chicken & Black Bean Tostada 8.9  
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GFO

Spicy Thai Shrimp 9.9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Canyon Crab Flatbread 9.5  
Crabmeat, melted cheese, remoulade.

Low Country Steamed Shrimp 9.9  
Old Bay, house made cocktail sauce, horseradish. GF HH

Assorted Cheese Platter 13.9  
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 +3. Add shrimp or steak\*\* +6.

Sedona Side Salad 5.9  
Organic greens, tomatoes, heart of palm, red onion, house made balsamic vinaigrette. Add feta or goat cheese +.75. GF HH

Caesar Salad 6.5  
Romaine hearts, parmesan cheese, croutons, house made Caesar dressing. GFO

Gorgonzola Chopped Salad 6.9  
Chopped lettuces, red onions, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles, house made gorgonzola dressing. GF

Julie's Farmer Salad 9.5  
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple, house made balsamic dressing. GF HH

Mediterranean Salad 9.5  
Organic greens, imported prosciutto, feta, Kalamata olives, tomatoes, heart of palm, house made balsamic vinaigrette. GF HH

Salmon Asparagus Salad\*\* 16.9  
Broiled Atlantic Salmon, organic greens, asparagus, feta, walnuts, grape tomatoes, dried cranberries, house made lemon balsamic vinaigrette. GF

## SIDES

Garlic Whipped Potatoes +3  
Green Beans +3  
Steamed Broccoli +3  
Seasonal Squash Couscous +3  
Sautéed Spinach +3  
Steamed Asparagus +3  
Mixed Grilled Vegetables +3  
STH Bacon Succotash +3  
Roasted Brussels Sprouts +3  
Add Sedona Side Salad +4  
or Caesar Side Salad to any entrée.

## HOUSE SPECIALTIES

Chicken Marsala 15.9  
8 oz, topped with our house made Marsala sauce and sautéed 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

Wild Man Chicken 16.9  
8 oz, topped with melted fontina cheese, mushrooms and a Gorgonzola cream sauce. Garlic whipped potatoes and steamed green beans. GF

Bourbon Pork Chop\*\* 16.9  
8 oz, bone-in and brushed with our house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. GF

Wild Caught Bronzed Mahi Mahi\*\* 19.9  
Pan-seared, topped with pineapple mango salsa and served with garlic whipped potatoes and steamed broccoli. GF HH

Surf & Turf\*\* 22.9  
8 oz, Choice Black Angus Flat Iron served with our jumbo lump crab cake, garlic whipped potatoes and STH bacon succotash.

Roman Parmesan Crusted Chicken 18.5  
Pan fried, gluten free panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes. GF

Seared Scallops 22.5  
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 asparagus.

Sedona Crab Cakes 21.9  
Two house made jumbo lump crab cakes, roasted red pepper sauce. Mixed grilled vegetables and seasonal squash couscous. GFO

## PASTA

Gluten Free Upon Request. Vegetarian Options Available.

Pasta Rustico 16.9  
Grilled Italian fennel sausage and penne pasta in a tomato cream sauce with just a hint of heat. Topped with fresh basil and parmesan cheese.

Grilled Chicken Alfredo 15.9  
Classic Fettuccine Alfredo topped with freshly grilled chicken, sautéed mushrooms and parmesan cheese.

Devil's Pass Pasta 16.9  
Chicken and penne pasta tossed in a slightly spicy cream sauce with red onions, red peppers, mushrooms, parmesan cheese and fresh basil. Add Italian fennel sausage +2.

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

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

## SIMPLY GRILLED

### MEAT *Wood Burning Grill*

Chicken 14.9  
8 oz, BBQ, Garlic whipped potatoes and steamed broccoli. GF HH

Black Angus Flat Iron Steak\*\* 16.9  
8 oz Choice. Garlic whipped potatoes and STH bacon succotash. GF

Hand Cut NY Strip\*\* 23.9  
12 oz Certified Angus Choice. Topped with seasoned butter. Garlic whipped potatoes and fresh steamed asparagus. GF

Hand Cut Filet Mignon\*\* 24.9  
6 oz, Choice. Topped with seasoned butter. Garlic whipped potatoes and fresh steamed asparagus. GF

### FISH *Fresh & Hand Cut*

\*Topped with your choice of Herb Butter, Lemon Butter, Pineapple Mango Salsa or Chimichurri.

Salmon\*\* 18.9  
Certified Sustainable. Served with seasonal squash couscous and fresh steamed broccoli. GFO

Mahi Mahi\*\* 19.9  
Wild Caught. Served with garlic whipped potatoes and fresh steamed broccoli. GF

Golden Sea Bass (Corvina) 20.9  
Served with garlic whipped potatoes and steamed asparagus. GF

\*All fish is Heart Healthier if topped with Pineapple Mango Salsa or Chimichurri.

## ADD A TOPPING

Marsala with Mushrooms +3  
Wild Man Sauce +3  
Citrus Tomato Garlic Sauce with Feta +3

Crab & Shrimp Topping +6  
Seared Shrimp +6  
Lump Crabmeat +7  
Jumbo Lump Crab Cake +7

We are proud to use only antibiotic-free, cage free, hormone-free poultry and sustainably-harvested seafood. We strive to use locally sourced and organic products.

GF = Gluten Free

GFO = Gluten Free Option

HH = Heart Healthier

\*\*Consumer Advisory-eating raw or undercooked foods may be hazardous. Do so at your own risk. If you have a food allergy, please speak to the owner, manager, chef or your server.

## HOUSE

Chardonnay, Pinot Grigio, Pinot Noir,  
Cabernet Sauvignon, White Zinfandel 6.5

Sedona Red Sangria 7

## WHITE

Villa Pozzi Moscato 7.5 / 27  
Sicily, Italy

Chateau St. Michelle 'Dry' Riesling 9 / 33  
Columbia Valley

Fishtail Sauvignon 9 / 34  
Marlborough, New Zealand

Brancott Sauvignon Blanc 10 / 36  
Marlborough, New Zealand

Barone Fini Pinot Grigio 9.5 / 33  
Trentino-Alto Adige, Italy

Hess Chardonnay 9 / 33  
California

Joel Gott Chardonnay 10.5 / 40  
Napa, Monterey & Sonoma, California

## ROSÉ

Mulderbosch Rosé 8.5 / 32  
South Africa

## SPARKLING

LaLuca Prosecco single serve 11  
Italy

La Marca Prosecco 41  
Italy

Mumm Napa Brut Prestige 50  
Napa Valley, California

## RED

Angeline Pinot Noir 8 / 30  
California

Columbia Crest Grand Estates Merlot 10 / 37  
Washington

Faustino Rivero Tempranillo 9 / 33  
Spain

Goulart 'Clasico' Malbec 9 / 33  
Mendoza, Argentina

Josh Cabernet Sauvignon 10 / 37  
California

Buena Vista Cabernet Sauvignon 10.5 / 40  
Sonoma, California

## WINES OF INTEREST

Complicated Chardonnay 46  
Sonoma Coast, California

Domaine Fouassier Sancerre 53  
Lorie Valley, France

La Crema Monterey Pinot Noir 54  
Monterey, California

Joel Gott Red Blend 40  
Washington

Villa Rosa Barolo 55  
Piedmont, Italy

Aviary Cabernet Sauvignon 51  
Napa Valley, California

## BEVERAGES

Coca-Cola Products 2.95  
Craft Sodas 3.50  
Voss Artesian Water 4.00  
*Sparkling or Still*  
Mighty Leaf Teas 2.75  
French Press Coffee 3.00  
Milk or Fresh Pressed Apple Juice 2.25

## COCKTAILS

Sedona Sweet Tea Lemonade 8.9  
A blend of Belgian witbier, Firefly Sweet Tea  
Vodka, lemonade and blueberry.

Skinny Girl Tangerine Pom Spritzer 8.9  
Skinny Girl Tangerine Vodka, POM juice and soda.  
Served on the rocks.

Moscow Mule 9.9  
Grey Goose, Gosling's Ginger beer, lime juice.

Jose's Margarita 8.9  
Jose Cuervo, fresh lemon and lime juices with a  
Grand Marnier float.

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

## MARTINIS

Red Rock Cosmo 9.9  
Absolut Citron and Ciroc Red Berry blended with fresh  
lemon and lime juices.

Lemon Drop 9.9  
Absolut Citron blended with fresh lemon and lime  
juices.

Pomegranate Blueberry 9.9  
Stoli Blueberry and fresh juices.

Havana Coconut 9.9  
Malibu Coconut Rum and Maraschino cherry liqueur  
blended with fresh juices.

The Sedona 10.9  
Our signature martini! Bombay Sapphire, St. Germain  
Elderflower, fresh lemon and lime juices.

The Zen 10.9  
Grey Goose shaken with fresh basil, cucumber and  
lemongrass.

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

## SWEET

Apple Tart 8.9  
Classic apple pie wrapped in a flaky pastry, Bindi  
vanilla bean gelato, caramel.

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)  
House made, remoulade, greens, red onions. With  
greens.

Australian 'Kobe Beef'\*\*\* 8.5 (2) 10.9 (3)  
Wagyu beef, Vermont cheddar, house made sauce,  
caramelized onions. With blues.

Dixie BBQ 8.5 (2) 10.9 (3)  
Smoked pulled pork and house made jicama slaw.  
With blues.

## TACOS

*Gluten Free Upon Request.*

Acapulco Fish 6.9 (1) 12.9 (2)  
Sautéed onions, avocado, pineapple mango salsa. our  
secret sauce, cilantro. With greens.

Southwest Steak 6.9 (1) 12.9 (2)  
Seasoned tender steak, black bean salsa, sautéed  
onions, chipotle mayo, cheddar cheese, fresh pico,  
cilantro. With blues.

Cubano Pork 6.5 (1) 11.9 (2)  
Smoked pulled pork, chipotle mayo, fresh pico, jicama,  
cilantro. With blues.

Chipotle Chicken 6.5 (1) 11.9 (2)  
Sautéed onions, chipotle mayo, fresh pico, cilantro.  
With blues.

## KIDS MEALS

All Kids Meals include beverage and choice of side. 6.5

Cheese Pizza  
Flatbread cheese pizza. Choice of side. GFO

Grilled Cheese  
Mozzarella and cheddar cheese. Choice of side.

Kid Grilled Chicken  
Choice of side. GF HH

## AFTER DINNER

Belgium Lambics 15  
*Ask your server for selection*

Amador Bourbon 11  
Basil Hayden's 8 yr Bourbon 12  
Blanton's Bourbon 12  
Four Roses Small Batch Bourbon 14  
Woodford Reserve Double Oaked 15  
Bourbon  
Balvenie Doublewood Scotch 12  
Monkey Shoulder Scotch 11  
Lagulin 16 Year Scotch 16  
Jack Daniel's Single Barrel Whiskey 11

*Ask your server for additional offerings*

## FLATBREAD PIZZA

*Gluten Free Upon Request.*

South Rim Shrimp 8.9  
Shrimp, melted mozzarella, fresh pico, avocado,  
cilantro.

The Italiano 7.9  
Italian fennel sausage pizza, fresh basil.

Goat Cheese & Basil 7.9  
Le Chevre goat cheese, mozzarella, parmesan, fresh  
basil. Option to add sun-dried tomatoes.

BBQ Chicken 7.9  
Chicken, BBQ sauce, melted mozzarella, red onions.

Crazy Hawaiian 7.9  
It's crazy good! Classic Hawaiian pizza. Make it 'Crazy  
Hot' and add jalapeños!

## HANDHELDS

Caribbean Crab Sandwich 10.9  
House made jumbo lump crab cake, greens, tomato,  
pineapple mango salsa, remoulade on a toasted  
artisan roll. With greens.

Prime Rib Sandwich 12.9  
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.