

# SEDONA TAPHOUSE

## STARTERS

STH Clam Chowder House made. Award-winning.	4.9 cup   6.9 bowl
Edamame Steamed and tossed with smoked sea salt. GF HH	5.9
Desert Fire Jalapeños Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot and spicy. GF	7.9
Hummus Duo Classic and red pepper with cucumbers and flatbread. GFO	7.9
Chicken & Black Bean Tostada Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GFO	7.9
Goat Cheese & Tomato Jam Bruschetta Fresh basil, tomato jam, goat cheese and lemon butter drizzle.	7.9
Spicy Thai Shrimp Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH	9.5
Southwest Roasted Wings About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF	12.9
Low Country Steamed Shrimp Old Bay, house made cocktail sauce, horseradish. GF HH 1/2 lb 11.9   1 lb 20.9	
Canyon Crab Flatbread Crabmeat, melted cheese, remoulade. GFO	10.9
Prince Edward Island Mussels* Tomatoes, red onions, garlic, lemon basil sauce. GFO	14.9

## GREENS

Add Chicken or Shrimp +6. Add Salmon\* +9. Add Steak\* +10

Sedona House Salad Organic greens, tomatoes, heart of palm, red onion. Housemade balsamic vinaigrette. GF HH Add feta or goat cheese +.75 Add Sedona House Salad to any entrée +3.5	4.9
Caesar Salad Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO Add Side Caesar Salad to any entrée +3.5	4.9
Gorgonzola Chopped Salad Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF	5.9
Tomato Burrata Salad Creamy mozzarella burrata, tomatoes, basil, red onion, balsamic glaze with a grilled garlic crouton. GFO	7.9
Julie's Farmer Salad Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH	8.9
Salmon* Asparagus Salad Certified Sustainable, broiled Atlantic Salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF	14.9

## BEVERAGES

Coca-Cola Products	2.35
Cactus Lemonade Prickly pear, pineapple and lemonade	3.25
Voss Artesian Water 800ml, Sparkling or Still	4.5
Mighty Leaf Teas	2.75
French Press Coffee	2.75

## MEAT & SEAFOOD

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

Chicken Marsala 8 oz, topped with our house made Marsala sauce and sautéed mushrooms. Garlic whipped potatoes.	14.9
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	16.9
Roman Parmesan Crusted Chicken Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.	16.9
Wild Man Steak* 8 oz, USDA Choice Flat Iron, topped with melted fontina cheese, mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes. GF	20.9
Crab Stuffed Shrimp 6 large shrimp stuffed with jumbo lump crabmeat, fresh spinach, lemon butter. Seasonal squash couscous. GFO	18.9
Sedona Crab Cakes Two 4 oz jumbo lump crab cakes with a house made remoulade. Mixed grilled vegetables and seasonal squash couscous. GFO Lite Option - one crab cake 14.9	19.9
Seared Scallops Large scallops topped with lemon butter. Garlic whipped potatoes and mixed grilled vegetables. GF	23.9
Walleye* Piccata Breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and steamed green beans.	23.9

## PASTA

Gluten Free Upon Request. Vegetarian Options Available.

Pasta Rustico Grilled Italian fennel sausage, tomatoes, red onions, penne pasta in a tomato cream sauce. Fresh basil and parmesan.	13.9
Devil's Pass Pasta 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.	17.9
Red Rock Shrimp Pasta 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	18.9
French Quarter Andouille sausage, shrimp, sautéed mushrooms tossed with fettuccine in a slightly spicy alfredo sauce.	18.9

## SIMPLY WOOD GRILLED

Grilled Chicken 8 oz, BBQ and Choice of two house made sides. GF HH	13.9
Black Angus Flat Iron Steak* 8 oz, USDA Choice. Choice of two house made sides. GF	17.9
Hand Cut NY Strip* 12 oz, Certified Angus Choice. Topped with seasoned butter. Choice of two house made sides. GF	23.9
Hand Cut Filet Mignon* 6 oz, USDA Choice. Topped with seasoned butter. Choice of two house made sides. GF	24.9
Salmon* Certified Sustainable. Grilled with choice of topping and two house made sides. GF	17.9
Seasonal Fish* 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.

## 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	+6
Jicama Slaw	Lump Crabmeat	+6
Mixed Grilled Vegetables	Seared Shrimp	+6
Sautéed Spinach	Jumbo Lump Crab Cake	+6
Steamed Asparagus		
STH Bacon Succotash		
Roasted Brussels Sprouts		

\*\*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

\*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
Terra d'Oro Chenin Blanc Viognier	Clarksburg, California	8   29
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
Bread and Butter Chardonnay	California	12   45

### ROSE

Bieler Pere et Fils Rosé	Provence, France	30
Mumm Napa Brut Sparkling Rosé	Napa Valley, California	42

### SPARKLING

La Marca Prosecco "split"	Veneto, Italy	11
La Marca Prosecco	Treviso, Italy	34
Mumm Napa Brut Prestige	Napa Valley, California	42

### RED

Drumheller Merlot	Columbia Valley, Washington	8   30
Angeline Pinot Noir	California	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
Black's Station Red Blend	Yolo County, California	8   30
Avalon Red Blend	Sonoma, California	9   34
Seghesio Zinfandel	Sonoma, California	9   34

### WINES OF INTEREST

Santa Margherita Pinot Grigio	Alto-Adige, Italy	49
Ferrari Carano 'Siena'	Sonoma Valley, California	40
Estancia Meritage	Paso Robles, California	45

### RESERVE SELECTION

Stags Leap Winery Chardonnay	Napa Valley, California	55
'Migration' Pinot Noir by Duckhorn	Russian River Valley, California	54
Orin Swif 'The Prisoner' Red Blend	Napa Valley, California	84
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	Prickly Pear Margarita	10
Red wine, brandy, fresh juices.		Jose Cuervo, prickly pear and fresh juices.	
Sedona White Sangria	7	Vortex	10
White wine, fresh juices.		Deep Eddy Ruby Red Vodka, fresh juices and soda.	
Bell Rock	8	Lemon Basil Monsoon	10
A blend of Belgian witbier, Firefly Sweet Tea		Jefferson Reserve Bourbon, fresh lemon juice, agave nectar.	
Vodka, lemonade and blueberry.		Saguaro Punch	12
Skinny Girl Tangerine Pom Spritzer	8	Bacardi Rum, Deep Eddy Ruby Red Vodka, kiwi, lime and grapefruit.	
Skinny Girl Vodka, tangerine, POM juice and soda.		Apache Fire Margarita	12
Moscow Mule	9	Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	
Ginger Beer, Russian Standard Vodka, fresh lime.		Tangerine Smash	12
Ruby Hop Infusion	9	Michter's Rye Whiskey, tangerine, fresh lemon juice, mint.	
House hop infused grapefruit vodka, mint, fresh lemon and ginger beer.			
Xique-Xique (shee-ke shee-ke)	10		
Square One Cucumber Vodka, St. Germain			
Elderflower, fresh basil and juices.			

### MARTINIS

Red Rock	9	Apple Tart	8.9
Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice.		Classic apple pie wrapped in a flaky pastry, Bindi vanilla bean gelato, caramel.	
Lemon Drop	9	Peanut Butter Blast	7.9
Absolut Citron, fresh lemon and lime juices.		Chocolate Cake Crumb Crust, Creamy Peanut Butter Mousse, with Brownie Chunks, Reese's® Cup pieces and Chocolate Truffle.	
Pomegranate Blueberry	9	Chocolate Decadence	7.9
Stoli Blueberry, blood orange, POM juice		Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF	
Havana Coconut	9	Salted Caramel Cheesecake	7.9
Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.		NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts. Plain Cheesecake 7	
The Sedona	12	Bindi Gelato	4
Our signature martini! Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice.		Vanilla Bean. GF	
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 (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.		
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		
BBQ Chicken Flatbread		8
Chicken, bbq sauce, melted mozzarella, red onion. GFO		
KIDS	All Kid Meals include a 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*	USDA Choice Flat Iron. Choice of side. GF	
Kid Chicken	Grilled. Choice of side. GF HH	