

# 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	6.9
Guacamole Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. 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
Canyon Crab Flatbread Crabmeat, melted cheese, remoulade. GFO	9.5

## GREENS

Add Chicken or Shrimp +6. 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	4.5
Caesar Salad Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO Add Side Caesar Salad to any entrée +3.5	5.5
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

## 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	15.9
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	16.9
Salmon* Certified Sustainable. Grilled with choice of topping and two house made sides. GF	17.9
Grouper* Certified Sustainable. Grilled with choice of topping and two house made sides. GF	18.9
Rockfish* Certified Sustainable. Grilled with choice of topping and two house made sides. GF	19.9

Toppings for fish include: Herb Butter, Lemon Butter, Pineapple Mango Salsa (HH) or Chimichurri.

## CLASSIC BRUNCH

Served until 1:30. Sundays only.

Huevos Rancheros Corn tortilla, black bean puree, chorizo, guacamole, ranchero sauce, queso fresca, two eggs. GF	11.9
Nutella French Toast Topped with fresh strawberries, bananas, whipped cream.	10.9
Steak* & Egg Hash 8 oz, Choice, sliced over breakfast potatoes with 2 eggs over easy. Fresh baked buttermilk biscuit.	16.9
Country Ham Benedict Organic eggs topped with salt cured Country Ham, fresh baked buttermilk biscuit. Breakfast potatoes and steamed asparagus.	9.9
Sausage Benedict Organic eggs, sage sausage patties, fresh baked buttermilk biscuit. Breakfast potatoes and steamed asparagus.	10.9
Chesapeake Crab Benedict Organic eggs topped with crab meat atop a fresh baked buttermilk biscuit. Breakfast potatoes and steamed asparagus.	14.9
Margherita Omelette Tomato, spinach, mozzarella, hollandaise. GF	8.9
Southwest Steak* Omelette Seasoned steak, black bean salsa, fresh pico, chipotle aioli, lime cilantro sauce. GF	9.9

Heart Healthier Egg White Option Available.

Mimosa or Bloody Mary 7

## SIDES & à la carte

All Fresh Made Sides\*\* +3

Garlic Whipped Potatoes	Cherry-wood Smoked Bacon	+3
Green Beans	Sage Sausage Patties	+3
Steamed Broccoli	Fresh Baked Buttermilk Biscuit	+2
Seasonal Squash Couscous	Breakfast Potatoes	+2
Jicama Slaw		
Mixed Grilled Vegetables		
Sautéed Spinach		
Steamed 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.	7 (2)	9 (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.		12.9
Grilled Vegetable Artisan Sandwich Grilled mixed vegetables topped with melted cheese on a toasted artisan roll with Boursin cheese.		8.5
South Rim Shrimp Flatbread Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO		7
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		7
BBQ Chicken Flatbread Chicken, bbq sauce, melted mozzarella, red onion. GFO		7

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.

## WINE

### HOUSE

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

6

### WHITE

Villa Pozzi Moscato	Sicily, Italy	8   31
Chateau St. Michelle 'Dry' Riesling	Columbia Valley, Washington	8   31
Brancott Sauvignon Blanc	Marlborough, New Zealand	9   35
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	8   31
Barboursville Pinot Grigio	Charlottesville, Virginia	39
Sartori Di Verona Pinot Grigio	Veneto, Italy	7   27
Beckon Chardonnay	Central Coast, California	11   43
Hess Chardonnay	Monterey, California	32
Kenwood Chardonnay 'Yulupa'	California	8   31

### ROSE

'Whispering Angel'	Provence, France	45
Bieler Père et Fils Corteaux	Provence, France	9   35

### SPARKLING

Prosecco Cantine Maschio	Veneto, Italy	9
Mumm Sparkling Rosé	Napa Valley, California	49
Mumm Napa Brut Prestige	Napa Valley, California	49
Veuve Cliquot 'Yellow Label'	Champagne, France	90

### RED

Angeline Pinot Noir	California	8   31
La Madeleine Cabernet-Merlot	Pays d'Oc, France	8   31
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8   31
Cousino Macul Antiguas Reserva Cabernet Sauvignon	Maipo Valley, Chile	10   39
Barboursville Cabernet	Charlottesville, Virginia	37
Josh Cabernet Sauvignon	California	9   35
Trapiche Malbec, Oak Cask	Mendoza, Argentina	8   31
Zuccardi 'Serie A' Malbec	Mendoza, Argentina	10   39

### WINES OF INTEREST

The Four Graces Pinot Blanc	Oregon	12   47
Trump Viognier	Charlottesville, Virginia	42
La Crema Pinot Noir	Sonoma, California	54
Kenwood Jack London Merlot	Sonoma, California	46

### RESERVE SELECTION

Beringer 'Private Reserve' Chardonnay	Napa Valley, California	80
Anniversario 62 Primitivo DOP Riserva 'lush, intense red'	San Marzano, Italy	55
Peju Cabernet	Napa Valley, California	90
'The Prisoner' Red Blend Concentrated, dark chocolate, blackberry, full bodied	Napa Valley, California	105
Seghesio Zinfandel	Sonoma, California	54
Erath Pinot Noir 'Resplendent'	Oregon	52

## BEVERAGES

Coca-Cola Products	2.35
Craft Rootbeer	3.5
Cactus Lemonade <i>Prickly pear, pineapple and lemonade</i>	3.25
Voss Artesian Water <i>800ml, Sparkling or Still</i>	4.5
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 Red wine, brandy, fresh juices.	6
Sedona White Sangria White wine, fresh juices.	6
Bell Rock A blend of Belgian witbier, Firefly Sweet Tea Vodka, lemonade and blueberry.	8
Skinny Girl Tangerine Pom Spritzer Skinny Girl Vodka, tangerine, POM juice and soda.	8
Moscow Mule Q Ginger Beer, Russian Standard Vodka, fresh lime.	9
Ruby Hop Infusion House hop-infused grapefruit vodka, mint, fresh lemon and Q Ginger Beer.	9
Xique-Xique (shee-ke shee-ke) Square One Cucumber Vodka, St. Germain Elderflower, fresh basil and juices.	10
Prickly Pear Margarita Jose Cuervo, prickly pear and fresh juices.	10
Ultimate Gin & Tonic Hendrick's gin, fresh rosemary, Q Tonic. Light and refreshing.	10
Lemon Basil Monsoon Jefferson Reserve Bourbon, fresh lemon juice, agave nectar.	10
Saguaro Punch Bacardi Rum, Deep Eddy Ruby Red Vodka, kiwi, lime and grapefruit.	12
Apache Fire Margarita Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	12
Tangerine Smash Michter's Rye Whiskey, tangerine, fresh lemon juice, mint.	12

## MARTINIS

Red Rock Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice.	9
Lemon Drop Absolut Citron, fresh lemon juice.	9
Pomegranate Blueberry Stoli Blueberry, blood orange, POM juice.	9
Havana Coconut Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	9
The Sedona Our signature martini! Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice.	12
The Zen Grey Goose, fresh basil, cucumber, lemongrass.	12
Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12

## SWEET

Apple Tart Classic apple pie wrapped in a flaky pastry, Bindi vanilla bean gelato, caramel.	8.9
Peanut Butter Blast Chocolate Cake Crumb Crust, Creamy Peanut Butter Mousse, with Brownie Chunks, Reese's® Cup pieces and Chocolate Truffle.	7.9
Chocolate Decadence Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF	7.9
Salted Caramel Cheesecake NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts. Plain Cheesecake 7	7.9
Wild Berry Shortcake Fresh baked shortcake biscuit, mixed berries, vanilla cream. Add gelato +2.	7.9
Bindi Gelato Vanilla Bean. GF	4

## KIDS

All Kid Meals include a beverage 5.9

Nutella French Toast	Topped with fresh strawberries, bananas and whipped cream.
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

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