

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

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

Tomato Burrata Salad 8.5
Creamy mozzarella burrata, tomatoes, basil, red onion, balsamic glaze with a grilled garlic crouton. GFO

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

Palo Verde Salmon** 18.9
Grilled, topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and spinach. GF

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 18.9
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 22.9
Large scallops topped with lemon butter. Garlic whipped potatoes and mixed grilled vegetables. GF

Crab & Shrimp Topped Golden Sea Bass (Corvina) 22.9
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) 19.9
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 8 / 30
Sicily, Italy

Chateau St. Michelle 'Dry' Riesling 8 / 30
Columbia Valley

Brancott Sauvignon Blanc 8.5 / 33
Marlborough, New Zealand

Barone Fini Pinot Grigio 9 / 33
Trentino-Alto Adige, Italy

Hess Chardonnay 9 / 35
California

ROSÉ

Mulderbosch Rosé 8 / 30
South Africa

Gerard Bertrand Cote des Roses
Languedoc Rosé 40
France

SPARKLING

La Marca Prosecco 12 / 43
Italy

Mumm Napa Brut Prestige 15 / 60
Napa Valley, California

RED

Angeline Pinot Noir 9 / 35
California

Columbia Crest Grand Estates Merlot 10 / 37
Washington

Catena Vista Flores Malbec 9 / 35
Mendoza, Argentina

Gnarly Head Cabernet 7.5 / 28
California

Josh Cabernet Sauvignon 10 / 43
California

Buena Vista Cabernet Sauvignon 10.5 / 40
Sonoma, California

Apothic Red 8.5 / 33
California

WINES OF INTEREST

Simi Chardonnay 48
California

Cakebread Chardonnay 80
Lorie Valley, France

Mark West Pinot Noir 35
California

Kenwood Jack London Merlot 55
Sonoma, California

Joseph Carr Cabernet Sauvignon 58
Napa Valley, California

Stags Leap Artemis Cabernet Sauvignon 80
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 2.95

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.

Blue Mule 9.9
Stoli Blueberry, St. Germain Elderflower, 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. 6.5

Cheese Pizza
Flatbread cheese pizza. 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

Macallan 12 Year Scotch 12
Balvenie Doublewood Scotch 12
Blanton's Bourbon 12
Basil Hayden's 9 yr Bourbon 12
Hudson Baby Bourbon 11
Warre's Tawny Port 8

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

Italian Sausage & Peppers 7.9
Topped with sautéed onions and peppers on an Italian
baguette. With blues.

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.

Mac-N-Cheese

Penne pasta in a creamy cheese sauce. GFO

Kid Steak**

Choice of side. GF