

SEDONA TAPHOUSE

STARTERS

STH Clam Chowder House made. Award-winning.	5.9 cup 7.9 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	8.9
Hummus Duo Classic and red pepper with cucumbers and flatbread. GFO	8.9
Chicken & Black Bean Tostada Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GFO	8.9
Goat Cheese & Tomato Jam Bruschetta Fresh basil, tomato jam, goat cheese and lemon butter drizzle.	8.9
Canyon Crab Flatbread Crabmeat, melted cheese, remoulade. GFO	9.5
Spicy Thai Shrimp Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH	9.9
Assorted Cheese Platter Havarti Dill, Smoked Gouda, Stilton Blue, Gruyere. Fruit, bread, nuts. GFO	13.9
Prince Edward Island Mussels* Tomatoes, red onions, garlic, lemon basil sauce. GFO	14.9

GREENS

Add Chicken or Shrimp +6. Add Steak* +8

Sedona Side Salad Organic greens, tomatoes, heart of palm, red onion. Housemade balsamic vinaigrette. GF HH Add feta or goat cheese +.75 Add Sedona Side Salad to any entrée +4.5	5.9
Caesar Salad Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO Add Side Caesar Salad to any entrée +4.5	6.5
Gorgonzola Chopped Salad Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF	6.9
Tomato Burrata Salad Creamy mozzarella burrata, tomatoes, basil, red onion, balsamic glaze with a grilled garlic crouton. GFO	8.9
Julie's Farmer Salad Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GF HH	9.9
Salmon* Asparagus Salad Certified Sustainable, broiled Atlantic Salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF	16.9

BEVERAGES

Coca-Cola Products	2.95
Cactus Lemonade Prickly pear, pineapple and lemonade	3.25
Voss Artesian Water 800ml, Sparkling or Still	4
Mighty Leaf Teas	3
French Press Coffee	3
Craft Sodas	3.5

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 and steamed broccoli.	16.9
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.	18.9
Bourbon Pork Chop* 8 oz, bone-in and brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. GF	17.9
Palo Verde Salmon* Grilled, topped with citrus, tomato and garlic sauce with feta. Garlic whipped potatoes and steamed spinach.	19.9
Crab & Shrimp Topped Golden Sea Bass* (Corvina) Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and steamed asparagus. GF	24.9
Seared Scallops Large scallops topped with lemon butter. Garlic whipped potatoes and mixed grilled vegetables. GF	22.9
Sedona Crab Cakes Two 4 oz jumbo lump crab cakes with a house made remoulade. Mixed grilled vegetables and seasonal squash couscous. GFO	19.9

PASTA

Gluten Free and Vegetarian Options Available.

Grilled Chicken Alfredo Classic Fettuccine Alfredo topped with grilled chicken, sautéed mushrooms, parmesan.	16.9
Pasta Rustico Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil and parmesan.	16.9
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

SIMPLY GRILLED

Grilled Chicken 8 oz, BBQ and Choice of two house made sides. GF HH	14.9
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. Seasonal squash couscous and steamed broccoli. GF	18.9
Seasonal Fish* Certified Sustainable. Grilled with choice of topping. Garlic whipped potatoes and steamed broccoli. GF	market
Golden Sea Bass* (Corvina) Certified Sustainable. Grilled with choice of topping. Garlic whipped potatoes and steamed asparagus. GF	21.9

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

SIDES & TOPPINGS

All Fresh Made Sides** +3

Garlic Whipped Potatoes	+3
Green Beans	+3
Steamed Broccoli	+3
Seasonal Squash Couscous	+3
Jicama Slaw	+6
Mixed Grilled Vegetables	+6
Sautéed Spinach	+7
Steamed Asparagus	+7
STH Bacon Succotash	+7
Roasted Brussels Sprouts	+7
Marsala	+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

**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

*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

Villa Pozzi Moscato	Sicily, Italy	8 31
Chateau St. Michelle 'Dry' Riesling	Columbia Valley, Washington	10 39
Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	10 39
Hess Chardonnay	Monterey, California	10 39
Joel Gott 'Unoaked' Chardonnay	California	11 43

ROSE

Mulderbosch Rosé	South Africa	9 35
'Whispering Angel'	Provence, France	49

SPARKLING

La Marca Prosecco split	Italy	11
La Marca Prosecco	Italy	46
Mumm Napa Brut Prestige split	Napa Valley, California	16
Mumm Napa Brut Prestige	Napa Valley, California	50

RED

Angeline Pinot Noir	California	9 35
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	10 39
Faustino Rivero Tempranillo	Spain	8 31
Goulard 'Clasico' Malbec	Mendoza, Argentina	9 35
Gnarly Head Cabernet	California	8 31
Josh Cabernet Sauvignon	California	11 43

WINES OF INTEREST

Complicated Chardonnay	Sonoma Coast, California	46
Domaine Fouassier Sancerre	Lorie Valley, France	53
Mark West Pinot Noir	Central Coast, California	30
Kenwood Jack Merlot	Sonoma, California	53
Meiomi Pinot Noir	Central Coast, California	65
Joseph Carr Cabernet	Napa Valley, California	55

RESERVE SELECTION

Stags Leap Artemis Cabernet Sauvignon	Napa Valley, California	80
Duckhorn Cabernet	Sonoma, California	125
'The Prisoner' Red Blend	Napa Valley, California	105
Concentrated, dark chocolate, blackberry, full bodied		
Caymus Cabernet Sauvignon	Napa Valley, California	140

AFTER DINNER

Belgium Lambics	15
Balvenie Doublewood Scotch	14
Macallan 12 Year Scotch	12
Angel's Envy Bourbon	14
Bullet Bourbon	12
Blanton's Bourbon	12
Basil Hayden's 9 yr Bourbon	12
Hudson Baby Borubon	11
Warre's Tawny Port	7

Ask your server for additional offerings

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria	7.5	Prickly Pear Margarita	10
Red wine, brandy, fresh juices.		Jose Cuervo, prickly pear and fresh juices.	
Sedona White Sangria	7.5	Vortex	10
White wine, fresh juices.		Deep Eddy Ruby Red Vodka, fresh juices and soda.	
Bell Rock	9	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	9	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	10	Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	
Ginger Beer, Russian Standard Vodka, fresh lime.		Tangerine Smash	12
Ruby Hop Infusion	10	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	10	Apple Tart	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	10	Chocolate Decadence	8
Absolut Citron, fresh lemon and lime juices.		Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF	
Pomegranate Blueberry	10	Salted Caramel Cheesecake	8
Stoli Blueberry, blood orange, POM juice		NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.	
Havana Coconut	10	Plain Cheesecake 7	
Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.		Mile High Chocolate Cake	8
The Sedona	12	Tall chocolate cake layered with smooth, dark chocolate ganache.	
Our signature martini! Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice.		Bindi Gelato	4
The Zen	12	Vanilla Bean. GF	
Grey Goose, fresh basil, cucumber, lemongrass.			
Dirty Goose	12		
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.			

SMALL PLATES

Salmon* Sliders	8.9 (2) 12.9 (3)
Certified Sustainable. Broiled Salmon, greens, tomato, red onion, chimi aioli .With greens.	
Crab Cake Sliders	8.9 (2) 12.9 (3)
House made, remoulade, greens, red onion. With greens.	
Australian 'Kobe Beef'* Sliders	8.5 (2) 11.5 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.	
Dixie BBQ Sliders	8.5 (2) 11.5 (3)
Smoked pulled pork and house made jicama slaw. With blues.	
Prime Rib Sandwich	12.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce on an artisan roll. Served with natural au jus. Choice of blues or greens.	
Caribbean Crab Sandwich	11.9
House made jumbo lump crab cake, greens, tomato, pineapple mango salsa, remoulade on an artisan roll. With greens.	
Acapulco Fish Taco	7.5 (1) 13.5 (2)
Broiled sea bass, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO	
Southwest Steak* Taco	6.9 (1) 12.9 (2)
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With blues. GFO	
Cubano Pork Taco	6.5 (1) 11.9 (2)
Smoked pulled pork, sautéed onions, chipotle aioli, fresh pico, jicama, cilantro. With blues. GFO	
Chipotle Chicken Taco	6.5 (1) 11.9 (2)
Grilled chicken, sautéed onions, chipotle aioli, fresh pico, cilantro. With blues. GFO	
South Rim Shrimp Flatbread	8.9
Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO	
Italiano Flatbread	7.9
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO	
Goat Cheese & Basil Flatbread	7.9
Goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO	
BBQ Chicken Flatbread	7.9
Chicken, bbq sauce, melted mozzarella, red onion. GFO	

KIDS

All Kid Meals include a beverage and a side 6.5
12 years old and under.

Cheese Pizza	Flatbread cheese pizza. Choice of side. GFO
Grilled Cheese	Mozzarella and cheddar cheese. Choice of side.
Mac-N-Cheese	Penne pasta in a creamy cheese sauce. Choice of side. GFO
Kid Steak*	USDA Choice Flat Iron. Choice of side. GF
Kid Chicken	Grilled. Choice of side. GF HH