

# SEDONA TAPHOUSE

## STARTERS

House made Soup	4.9 cup   6.9 bowl
Ask your server for today's selection.	
Edamame	5.9
Steamed and tossed with smoked sea salt. GF HH V	
Desert Fire Jalapeños	7.9
Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot and spicy. GF	
Guacamole	8.9
Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro, queso fresco. Corn tortilla chips. GF V	
Hummus Duo	7.9
Classic and red pepper with feta. Cucumbers and flatbread. GFO V	
Chicken & Black Bean Tostada	7.9
Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF	
Goat Cheese & Tomato Jam Bruschetta	7.9
Fresh basil, tomato jam, goat cheese and lemon butter drizzle. V	
Spicy Thai Shrimp	9.5
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH	
Southwest Roasted Wings	12.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery. GF	
Low Country Steamed Shrimp	
Old Bay, house made cocktail sauce, horseradish. GF HH 1/2 lb 12.9   1 lb 21.9	
Canyon Crab Flatbread	10.9
Crabmeat, melted cheese, remoulade. GFO	
Prince Edward Island Mussels*	14.9
Tomatoes, red onions, garlic, lemon basil sauce. GFO	

## GREENS

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

Sedona House Salad	4.9
Organic greens, tomatoes, heart of palm, red onion. Housemade balsamic vinaigrette. GF HH V Add feta or goat cheese +.75 Add Sedona House Salad to any entrée +3.5	
Caesar Salad	5.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO Add Side Caesar Salad to any entrée +3.5	
Gorgonzola Chopped Salad	5.9
Chopped lettuces, red onion, 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 vinaigrette. GF HH V	
Salmon* Asparagus Salad	14.9
Certified Sustainable, broiled Atlantic Salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF	

## BEVERAGES

Coca-Cola Products	2.75
Cactus Lemonade	3.5
Prickly pear, pineapple and lemonade	
Fiji Water	5
800ml, Still	
San Pellegrino	5
800ml, Sparkling	
Mighty Leaf Teas	3
French Press Coffee	3

## MEAT & SEAFOOD

Antibiotic free, hormone free, cage free poultry. Braveheart Black Angus Beef®.

Chicken Marsala	16.9
8 oz, topped with our house made Marsala sauce and sautéed portabella 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	
Roman Parmesan Crusted Chicken	16.9
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.	
Smoky BBQ Beef Short Rib	18.9
Slow roasted, wood grilled beef short rib topped with a smoky BBQ sauce. Jicama slaw and garlic whipped potatoes.	
Wild Man Steak*	20.9
8 oz, USDA Choice Flat Iron, topped with melted fontina cheese, mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes. GF	
Crab Stuffed Shrimp	18.9
6 large shrimp stuffed with jumbo lump crabmeat, fresh spinach, lemon butter. Seasonal squash couscous. GFO	
Sedona Crab Cakes	19.9
Two 4 oz, 'no filler' jumbo lump crab cakes with a house made remoulade. Mixed grilled vegetables and seasonal squash couscous. GFO Lite Option - one crab cake 14.9	
Seared Scallops	23.9
Large scallops topped with lemon butter. Garlic whipped potatoes and mixed grilled vegetables. GF	
Walleye* Piccata	23.9
Breaded and pan seared, topped with lemon caper butter. Garlic whipped potatoes and steamed green beans.	
Imperial Sea Bass	24.9
Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF	

## PASTA

Gluten Free Upon Request. Vegetarian Options Available.

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

## SIMPLY WOOD GRILLED

Grilled Chicken	13.9
8 oz, BBQ and Choice of two house made sides. GF HH	
Black Angus Flat Iron Steak*	17.9
8 oz, Choice, Black Angus Flat Iron. Choice of two house made sides. GF	
Hand Cut NY Strip*	24.9
12 oz, Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	
Hand Cut Filet Mignon*	27.9
7 oz, Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	
Salmon*	17.9
Certified Sustainable. Grilled with choice of topping and two house made sides. GF	
Seasonal Catch*	market
Grilled with choice of topping and two house made sides. GF	

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

## SIDES & TOPPINGS

All Fresh Made Sides\*\* +3

Garlic Whipped Potatoes		Add Sautéed Mushrooms	+2
Green Beans		Add Sautéed Onions	+2
Steamed Broccoli		Marsala	+3
Seasonal Squash Couscous		Wild Man Sauce	+3
Jicama Slaw		Citrus Tomato Garlic	+3
Mixed Grilled Vegetables		Sauce with Feta	
Sautéed Spinach		Lump Crabmeat	+6
Steamed Asparagus		Seared Shrimp	+6
STH Bacon Succotash		Jumbo Lump Crab Cake	+6
Roasted Brussels Sprouts		Shrimp Scampi	+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

V = Vegetarian

\*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
Banfi 'Le Rime' Pinot Grigio	Tuscany, Arizona	8   30
Santa Margherita Pinot Grigio	Alto-Adige, Italy	49
Chateau Grand Traverse Riesling	Old Mission Peninsula, Michigan	8   30
Brancott Sauvignon Blanc	Marlborough, New Zealand	8   30
Joel Gott Sauvignon Blanc	California	8   30
Mer Soleil 'Silver' Chardonnay	Monterey, California	9   34
Popcorn Chardonnay	California	11   42

### ROSE

Chateau de Campuget Rosé	Costieres de Nimes, France	9   34
La Flor by Paul Hobbs Rosé	Mendoza, Argentina	9   34
Le Paradou Cinsault Rosé	Languedoc-Roussillon, France	45
M. Lawrence 'Sex' Sparkling Rosé	Leelanau Peninsula, Michigan	42

### SPARKLING

Mionetto Prosecco Brut	Italy	11
La Marca Prosecco	Treviso, Italy	34
Chandon Brut	California	55
Veuve Cliquot Brut	Champagne, France	90

### RED

Grayson Cellars Merlot	California	8   30
Santa Rita Pinot Noir	Central Valley, Chile	8   30
Meiomi Pinot Noir	Central Coast, California	11   40
Dona Paula Malbec	Mendoza, Argentina	8   30
Louis Martini Cabernet Sauvignon	California	9   34
'Decoy' by Duckhorn Cabernet Sauvignon	Sonoma, California	13   48
Ferrari Carano 'Siena'	Sonoma Valley, California	40
Caymus 'Conundrum' Red Blend 1 Liter	California	11   55
Intrinsic Red Blend	Columbia Valley, Washington	45
Seghesio Zinfandel	Sonoma, California	9   34

### RESERVE SELECTION

Stags Leap Winery Chardonnay	Napa Valley, California	55
'Migration' Pinot Noir by Duckhorn	Russian River Valley, California	54
Orin Swift 'The Prisoner' Red Blend	Napa Valley, California	84
Orin Swift 'Palermo' Cabernet Sauvignon	Napa Valley, California	65
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	Xique-Xique (shee-ke shee-ke)	10
Red wine, brandy, fresh juices.		Square One Cucumber Vodka, St. Germain Elderflower, fresh basil and juices	
Sedona White Sangria	7	Prickly Pear Margarita	10
White wine, fresh juices.		Jose Cuervo, prickly pear and fresh juices.	
Skinny Girl Tangerine Pom Spritzer	8	Ultimate Gin & Tonic	10
Skinny Girl Vodka, tangerine, POM juice and soda.		Hendrick's gin, fresh rosemary, Q Tonic. Light and refreshing.	
Caipirinha (ky-pee-REe-nyah)	8	Lemon Basil Monsoon	10
Leblon Cachaca, lime. A little bit sweet, citrusy and very refreshing!		Jefferson Reserve Bourbon, fresh lemon juice, agave nectar.	
Build Your Own Mule	9	Apache Fire Margarita	12
Ginger Beer, fresh lime.		Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	
Moscow Mule <i>Russian Standard Vodka</i>		Tangerine Smash	12
Bourbon Buck <i>Rebel Yell Bourbon</i>		Michter's Rye Whiskey, tangerine, fresh lemon juice, mint.	
Mexican Buck <i>Jose Cuervo Silver</i>			
Gin Buck <i>Death's Door Gin</i>			

## MARTINIS

Red Rock	9	Lemon Cake	7.9
Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice.		Moist yellow cake, tart lemon curd, sweet vanilla buttercream, raspberry coulis.	
Lemon Drop	9	Peanut Butter Blast	7.9
Absolut Citron, fresh lemon juice.		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. GFO		
Grilled Vegetable Artisan Sandwich	8.9	
Grilled mixed vegetables topped with melted cheese on a toasted artisan roll with Boursin cheese. GFO V		
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 V		
BBQ Chicken Flatbread	8	
Chicken, bbq sauce, melted mozzarella, red onion. GFO		
Margherita Flatbread	8	
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V		
Meat Lovers Flatbread	8	
Italian fennel sausage, pepperoni, onion, mozzarella, parmesan, fresh basil. Add bacon +.75 GFO		

## KIDS

All Kid Meals include a beverage 5.9

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

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