

# 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, red peppers, 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 feta. 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	8.5
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	9.5
Prince Edward Island Mussels* Tomatoes, red onions, garlic, lemon basil sauce. GFO	14.9

## GREENS

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

Sedona House Salad Organic greens, tomatoes, heart of palm, red onion. House made 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

## BEVERAGES

Coca-Cola Products	2.35
Craft Rootbeer	3.5
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. Braveheart Black Angus 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
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	19.9
Crab & Shrimp Topped Rockfish* Topped with crab, shrimp and lemon caper butter. Garlic whipped potatoes and steamed asparagus. GF	23.9
Crab Stuffed Shrimp 6 large shrimp stuffed with jumbo lump crabmeat, fresh spinach, lemon butter. Seasonal squash couscous. GFO	18.9
Seared Scallops <small>Local &amp; Wild</small> 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 house made remoulade. Mixed grilled vegetables and seasonal squash couscous. GFO Lite Option - one crab cake 14.9	19.9

## PASTA

Gluten Free Upon Request. Vegetarian Options Available.

Pasta Rustico Grilled Italian fennel sausage, tomatoes, red onion, 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	17.9
French Quarter Andouille sausage, shrimp, sautéed mushrooms tossed with fettuccine in a slightly spicy alfredo sauce.	17.9
Seafood Trio Clams, mussels and shrimp sautéed in a delicate wine and lemon sauce with angel hair pasta.	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, Choice Braveheart Black Angus Beef®. Choice of two house made sides. GF	16.9
Hand Cut NY Strip* 12 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	21.9
Hand Cut Filet Mignon* 6 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF	22.9
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.

## SIDES & TOPPINGS

All Fresh Made Sides\*\* +3

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

\*\*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

\*Foods are cooked to order. 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

### 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

Maschio Prosecco	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

## AFTER DINNER

Belgium Lambics	15
Macallan 12 Year Scotch	16
Basil Hayden's 8 Year Bourbon	14
Bowman's Small Batch Bourbon	12
Kahlua	8
Bailey's Irish Cream	8
Warre's Tawny Port	7

## CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria	6	Prickly Pear Margarita	10
Red wine, brandy, fresh juices.		Jose Cuervo, prickly pear and fresh juices.	
Sedona White Sangria	6	Ultimate Gin & Tonic	10
White wine, fresh juices.		Hendrick's gin, fresh rosemary, Q Tonic. Light and refreshing.	
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.	
Q 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 Q 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 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	Wild Berry Shortcake	7.9
Our signature martini! Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice.		Fresh baked shortcake biscuit, mixed berries, vanilla cream. Add gelato +2.	
The Zen	12	Bindi Gelato	4
Grey Goose, fresh basil, cucumber, lemongrass.		Vanilla Bean. GF	
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	8 (2)	11 (3)
House made, remoulade, greens, red onion. With greens.		
Australian 'Kobe Beef'* Sliders	7 (2)	9 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.		
Dixie BBQ Sliders	7 (2)	9 (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.		
Grilled Vegetable Artisan Sandwich	8.5	
Grilled mixed vegetables topped with melted cheese on a toasted artisan roll with Boursin cheese. With greens.		
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	6 (1)	10 (2)
Smoked pulled pork, sautéed onions, chipotle aioli, fresh pico, jicama, cilantro. With blues. GFO		
Chipotle Chicken Taco	6 (1)	10 (2)
Grilled chicken, sautéed onions, chipotle aioli, fresh pico, cilantro. With blues. GFO		
South Rim Shrimp Flatbread	7	
Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO		
Italiano Flatbread	7	
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO		
Goat Cheese & Basil Flatbread	7	
Goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO		
BBQ Chicken Flatbread	7	
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*	Choice Braveheart Black Angus Beef® Flat Iron. Choice of side. GF
Kid Chicken	Grilled. Choice of side. GF HH