

SEDONA TAPHOUSE

Daily Chef Specials. Ask your server for today's selection.

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	
Truffle Fries	7.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Served with garlic lemon aioli.	
Desert Fire Jalapeños	8.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, 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	8.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH	
Crab Stuffed Mushrooms	8.9
Roasted mushrooms, jumbo lump crabmeat, lemon butter. GF	

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 10.9
Crabmeat, melted cheese, remoulade. GFO

Prince Edward Island Mussels 15.9
Tomatoes, red onions, garlic, lemon basil sauce. GFO

GREENS

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

Sedona House Salad 4.9
Organic greens, tomatoes, heart of palm, red onion.
House made balsamic vinaigrette. GF HH V
Add feta or goat cheese +.75

Caesar Salad 5.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

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 9.9
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	2.49
Craft Rootbeer	3.5
Cactus Lemonade	3.5
Prickly pear, pineapple and lemonade	
Voss Artesian Water	4
375ml, Sparkling or Sparkling Cucumber Lemon	
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 16.9
8 oz, topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken 17.9
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 17.9
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.

Wild Man Chicken 16.9
8 oz, topped with melted fontina cheese, mushrooms and a gorgonzola cream sauce. Garlic whipped potatoes. GF

Filet* Fontina Marsala 27.9
7 oz, Choice Braveheart Black Angus Beef® hand cut filet mignon, melted fontina cheese, topped with house made Marsala sauce and sautéed portabella mushrooms. Roasted Brussels sprouts and garlic whipped potatoes.

Crab Stuffed Shrimp 19.9
6 large shrimp stuffed with jumbo lump crabmeat, fresh spinach, lemon butter. Seasonal squash couscous. GFO

Sedona Crab Cakes 20.9
Two 4 oz, 'no filler' jumbo lump crab cakes with 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

Crab & Shrimp Topped Sea Bass* (Corvina) 25.9
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 onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta.

Devil's Pass Pasta 18.9
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

Champagne Seafood Pasta 22.9
Large shrimp and scallops over fettuccine tossed with our house made tarragon creamy champagne sauce, red peppers, mushrooms.

Surf & Turf Pasta 22.9
Thinly sliced filet mignon*, shrimp, exotic mushrooms, house roasted garlic cream sauce tossed with fettuccine.

SIMPLY WOOD GRILLED

Grilled Chicken 14.9
8 oz, BBQ and choice of two house made sides. GF HH

Black Angus Flat Iron Steak* 18.9
8 oz, USDA Choice. Choice of two house made sides. GF

Hand Cut NY Strip* 23.9
12 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut Filet Mignon* 25.9
7 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Salmon* 18.9
Certified Sustainable. Grilled with choice of topping and two house made sides. GF

Golden Sea Bass* (Corvina) 20.9
Certified Sustainable. Grilled with choice of topping and two house made sides. GF

Seasonal Catch* market
Ask your server for today's selection. Choice of two house made sides. GF

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

SIDES & TOPPINGS

All Fresh Made Sides** +3

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

**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

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WINE

HOUSE

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

WHITE

Chateau Ste Michelle 'Dry' Riesling	Columbia Valley, Washington	9 30
Bertani Pinot Grigio	Veneto, Italy	9 34
Brancott Sauvignon Blanc	Marlborough, New Zealand	10 36
Kim Crawford Sauvignon Blanc	Marlborough, New Zealand	39
Cannonball Chardonnay	Sonoma County, California	9 32
Hess Chardonnay	Monterey, California	32

ROSÉ

Angels & Cowboys Rosé	Sonoma County, California	9 30
Bertani Bertarosé	Veneto, Italy	39

SPARKLING

La Marca Prosecco	Veneto, Italy	12
Anna De Codorniu Brut Rosé	Penedews, Spain	40

RED

Markwest Pinot Noir	California	11 36
Apothic Red	California	8 30
Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 28
Francis Coppola Claret	California	9 32
Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 28
Skyfall Merlot	Washington	10 34
Josh Cellars Cabernet Sauvignon	California	11 36
Cannonball Cabernet	Sonoma County, California	9 32
Bertani Valpolicella	Veneto, Italy	10 36
Seven Deadly Zin	Lodi, California	10 34
1000 Stories Zinfandel	California	12 40
Bourbon Barrel Aged		

RESERVE SELECTION

Mumm Napa Brut Prestige	Napa Valley, California	75
Moët & Chandon	Champagne, France	105
Cakebread Chardonnay	California	75
Markham Merlot	Napa Valley, California	52
Duckhorn Merlot	California	110
Kendall Jackson Grand Reserve Cabernet	California	56
Goldsmith Oakville Cabernet	California	62
Caymus Cabernet Sauvignon	Napa Valley, California	120
Ruffino Chianti Ducale Gold Label	Italy	56

AFTER DINNER

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

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria	6
Red wine, brandy, fresh juices.	
Sedona White Sangria	6
White wine, fresh juices.	
Skinny Girl Tangerine Pom Spritzer	8
Skinny Girl Vodka, tangerine, POM juice and soda.	
Caipirinha (ky-pee-REe-nyah)	8
Leblon Cachaca, lime. A little bit sweet, citrusy and very refreshing!	
Moscow Mule	9
Q Ginger Beer, Russian Standard Vodka, fresh lime.	
Xique-Xique (shee-ke shee-ke)	10
Square One Cucumber Vodka, St. Germain Elderflower, fresh basil and juices.	
Prickly Pear Margarita	10
Jose Cuervo, prickly pear and fresh juices.	

Ultimate Gin & Tonic	10
Hendrick's gin, fresh rosemary, Q Tonic. Light and refreshing.	
Classic Old Fashioned	10
Bowman Brothers Small Batch Bourbon, Angostura bitters, cherry.	
Pisco Sour	12
Pisco Porton, fresh lime juice, egg white*.	
Saguaro Punch	12
Bacardi Rum, Deep Eddy Ruby Red Vodka, kiwi, lime and grapefruit.	
Apache Fire Margarita	12
Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice.	

MARTINIS

Red Rock	9
Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice.	
Pomegranate Blueberry	9
Stoli Blueberry, blood orange, POM juice.	
Havana Coconut	9
Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	
Lemon Basil	10
Russian Standard Vodka, egg white*, fresh lemon and basil.	
The Sedona	12
Our signature martini! Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice.	
Dirty Goose	12
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	

SWEET

Peanut Butter Blast	7.9
Chocolate Cake Crumb Crust, Creamy Peanut Butter Mousse, with Brownie Chunks, Reese's® Cup pieces and Chocolate Truffle.	
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	
Gelato	4
Vanilla Bean. GF	

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	8 (2)	10 (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		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. With greens. GFO V		
Alpine Burger		14.9
½ pound Wagyu beef, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted bun. Choice of side. GFO		
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)	10 (2)
Smoked pulled pork, sautéed onions, chipotle aioli, fresh pico, jicama, cilantro. With blues. GFO		
Chipotle Chicken Taco	7 (1)	10 (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
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 V		
BBQ Chicken Flatbread		7
Chicken, BBQ sauce, melted mozzarella, red onion. GFO		
Margherita Flatbread		7
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V		

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*	USDA Choice Flat Iron. Choice of side. GF
Kid Chicken	Grilled. Choice of side. GF HH

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