

SEDONA TAPHOUSE

STARTERS

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| 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

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| Sedona House Salad | 4.9 |
| Organic greens, tomatoes, heart of palm, red onion. Housemade balsamic vinaigrette. GFO HH V Add feta or goat cheese +.75 Add Sedona House Salad to any entrée +3.5 | |
| Caesar Salad | 4.9 |
| 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. GFO | |
| Julie's Farmer Salad | 8.9 |
| Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO 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. GFO | |

BEVERAGES

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| Coca-Cola Products | 2.5 |
| Cactus Lemonade | 3.25 |
| Prickly pear, pineapple and lemonade | |
| Voss Artesian Water | 4.5 |
| 800ml, Sparkling or Still | |
| Mighty Leaf Teas | 2.75 |
| French Press Coffee | 2.75 |

MEAT & SEAFOOD

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

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| Chicken Marsala | 14.9 |
| 8 oz, topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes. | |
| 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 | 17.9 |
| 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, Braveheart Black Angus Beef® 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. | |
| Grilled Lobster Risotto | 25.9 |
| Wood grilled lobster tail, saffron risotto, asparagus. | |

PASTA

Gluten Free Upon Request. Vegetarian Options Available.

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| 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

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| 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, Braveheart Black Angus Beef®. 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

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

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

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|---------------------------------|---------------------------------|---------|
| Ruffino Moscato d'Asti | Piedmont, Italy | 8 30 |
| Chateau Grand Traverse Riesling | Old Mission Peninsula, Michigan | 7 26 |
| Ecco Domani Pinot Grigio | Veneto, Italy | 8 30 |
| A to Z Pinot Gris | Oregon | 9 34 |
| 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

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| Chateau de Campuget Rosé | Costieres de Nimes, France | 9 34 |
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SPARKLING

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| La Marca Prosecco "split" | Veneto, Italy | 11 |
| La Marca Prosecco | Treviso, Italy | 34 |
| Mumm Napa Brut Prestige | Napa Valley, California | 42 |
| Veuve Cliquot Brut | Champagne, France | 90 |

RED

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| Drumheller Merlot | Columbia Valley, Washington | 8 30 |
| Santa Rita Pinot Noir | Central Valley, Chile | 8 30 |
| Meiomi Pinot Noir | Central Coast, California | 10 38 |
| Dona Paula Malbec | Mendoza, Argentina | 8 30 |
| Louis Martini Cabernet Sauvignon | California | 9 34 |
| 'Decoy' by Duckhorn Cabernet Sauvignon | Sonoma, California | 12 45 |
| Caymus 'Conundrum' Red Blend | California | 11 42 |
| Seghesio Zinfandel | Sonoma, California | 9 34 |

RESERVE SELECTION

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| Santa Margherita Pinot Grigio | Alto-Adige, Italy | 49 |
| Ferrari Carano 'Siena' | Sonoma Valley, California | 40 |
| Stags Leap Winery Chardonnay | Napa Valley, California | 55 |
| 'Migration' Pinot Noir by Duckhorn | Russian River Valley, California | 54 |
| Estancia Meritage | Paso Robles, California | 45 |
| 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

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| 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

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| Sedona Red Sangria | 7 |
| Red wine, brandy, fresh juices. | |
| Sedona White Sangria | 7 |
| White wine, fresh juices. | |
| Skinny Girl Tangerine Pom Spritzer | 8 |
| Skinny Girl Vodka, tangerine, POM juice and soda. | |
| Build Your Own Mule | 9 |
| Ginger Beer, fresh lime. | |
| Moscow Mule | Russian Standard Vodka |
| Bourbon Buck | Rebel Yell Bourbon |
| Mexican Buck | Jose Cuervo Silver |
| Gin Buck | Death's Door Gin |
| Xique-Xique (shee-ke shee-ke) | 10 |
| Square One Cucumber Vodka, St. Germain | |
| Elderflower, fresh basil and juices. | |

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| 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. | |
| Raspberry Truffle | 10 |
| Absolut Vodka, Kahlua, Chambord, raspberry cream. | |
| Lemon Basil Monsoon | 10 |
| Jefferson Reserve Bourbon, fresh lemon juice, agave nectar. | |
| Apache Fire Margarita | 12 |
| Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro and fresh lime juice. | |
| Tangerine Smash | 12 |
| Michter's Rye Whiskey, tangerine, fresh lemon juice, mint. | |

MARTINIS

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| Red Rock | 9 |
| Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice. | |
| Lemon Drop | 9 |
| Absolut Citron, fresh lemon juice. | |
| Pomegranate Blueberry | 9 |
| Stoli Blueberry, blood orange, POM juice | |
| Havana Coconut | 9 |
| Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime. | |
| The Sedona | 12 |
| Our signature martini! Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice. | |
| The Zen | 12 |
| Grey Goose, fresh basil, cucumber, lemongrass. | |
| Dirty Goose | 12 |
| Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives. | |

SWEET

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| Apple Tart | 8.9 |
| Classic apple pie wrapped in a flaky pastry, Bindi vanilla bean gelato, caramel. | |
| 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 | |
| Bindi Gelato | 4 |
| Vanilla Bean. GF | |

SMALL PLATES

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| 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. | | |
| Grilled Vegetable Artisan Sandwich | 8.9 | |
| Grilled mixed vegetables topped with melted cheese on a toasted artisan roll with Boursin cheese. 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 | | |

KIDS

All Kid Meals include a beverage 5.9

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| 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* | Braveheart Black Angus Beef® Flat Iron. Choice of side. GF |
| Kid Chicken | Grilled. Choice of side. GF HH |

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