



# SEDONA

## TAP HOUSE

### GREENS

Add chicken or shrimp +10. Add salmon\* +14. Add steak\* +16.

<b>Sedona House</b> GF HH V+	5.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75	
<b>Caesar</b> GFO	6.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
<b>Gorgonzola Chopped</b> GF	6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
<b>Beet + Goat Cheese</b> GF V VO+	8.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette.	
<b>Julie's Farmer</b> GF HH V VO+	11.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.	
<b>Southwest Chicken</b> GF	12.9
House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House-made southwest ranch dressing. Substitute crispy chicken** +4	
<b>Salmon* + Asparagus</b> GF HH	25.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

### SIDES + À LA CARTE

All sides are gluten-free except couscous & biscuit. Sweet potato fries\*\* and roasted Brussels sprouts are premium sides.

<b>Garlic Whipped Potatoes</b>	4.5
<b>Steamed Broccoli</b>	4.5
<b>Shoestring French Fries**</b>	4.5
<b>Seasonal Squash Couscous</b>	4.5
<b>Grilled Asparagus</b>	4.5
<b>Haricot Verts</b>	4.5
<b>STH Bacon Succotash</b>	4.5
<b>Steamed Spinach</b>	4.5
<b>Fruit</b>	4
<b>Sweet Potato Fries**</b>	6
<b>Roasted Brussels Sprouts</b>	6
<b>Organic Greens</b>	4.5
<b>Cherrywood Bacon</b>	4
<b>Turkey Bacon</b>	4
<b>Sausage Links</b>	3.5
<b>Fresh Buttermilk Biscuit</b>	3
<b>Breakfast Potatoes</b>	3
<b>Hash Browns**</b>	3

### STARTERS

<b>House-Made Soup</b>	
New England clam chowder.	4.9 cup   8.9 bowl
<b>Bread Basket</b> V	4.9
Ciabatta bread rolls, house-made whipped honey butter, herbed oil.	
<b>Classic Hummus</b> GFO V VO+	7.9
Herbed oil, feta, cucumber, flatbreads.	
<b>Desert Fire Jalapeños</b> GF	9.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy.	
<b>Goat Cheese + Tomato Jam Bruschetta</b> V	9.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	
<b>Buffalo Cauliflower**</b> GF	10.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.	

### CLASSIC BRUNCH

Substitute biscuit on benedicts +1

<b>Avocado Toast</b> V	9.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add cherrywood bacon +2 or egg* +2	
<b>The Standard</b> GFO	13.9
Two eggs*, choice of breakfast potatoes or hash brown**. Choice of cherrywood bacon, turkey bacon or sausage links. Fruit or fresh-baked biscuit.	
<b>Hangover Burger</b> GFO	17.9
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. Gluten-free bun +1	
<b>Steak + Egg Hash</b> GFO	25.9
8 oz. USDA Choice flat iron*, sliced over breakfast potatoes, two eggs* over-easy. Fruit or fresh-baked biscuit. Substitute 12 oz. hand-cut NY strip* or 7 oz. hand-cut filet mignon* +12	
<b>Southwest Steak Omelette</b> GF	15.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.	
<b>Crab Omelette</b> GF	15.9
Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon béarnaise. Breakfast potatoes.	
<b>West Coast Omelette</b> GF V	12.9
Spinach, avocado, onion, tomato, mushroom, feta. Breakfast potatoes.	

### ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Choice of two house-made sides. Choice of topping, if desired. Premium Sides +1.5.

<b>Hand-Cut NY Strip*</b> GF	38.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
<b>Hand-Cut Filet Mignon*</b> GF	38.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
<b>Black Angus Flat Iron Steak*</b> GF	24.9
8 oz. USDA Choice. Choice of two house-made sides.	
<b>Grilled Chicken</b> GF HH	20.9
Choice of two house-made sides. Side of BBQ.	
<b>Rockfish</b> GF	MKT
Certified sustainable. Choice of topping and two house-made sides.	

<b>Truffle Fries**</b> GF	9.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.	
<b>Canyon Crab Flatbread</b> GFO	13.9
Crab meat, melted cheese, rémoulade.	
<b>Guacamole**</b> GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
<b>Devil's Pass Dip</b> GFO	13.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads.	
<b>Thai Glazed Wings**</b>	15.9
About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. Option for southwest roasted-style. GF	
<b>Crab + Artichoke Dip</b> GFO	10.9
Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads.	

<b>Brunch Stack Sandwich</b>	12.9
Grilled jalapeño cornbread, cherrywood bacon, over easy eggs*, crispy hash brown**, house-made roasted garlic cream cheese. With greens.	
<b>Nutella French Toast</b> V	12.9
Topped with fresh strawberries, bananas, whipped cream.	
<b>Breakfast Tacos</b> GFO	11.9
Two eggs* over-easy, hash browns**, cherrywood bacon, handcrafted guacamole, fresh pico, cilantro. Choice of side.	
<b>Shrimp + Grits</b> GF	18.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2	
<b>Chesapeake Crab Benedict</b>	19.9
Organic poached eggs*, crab meat, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.	
<b>Classic Eggs Benedict</b>	13.9
Organic poached eggs*, Canadian bacon, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.	
<b>Florentine Benedict</b> V	11.9
Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.	

<b>Crab-Stuffed Shrimp</b> GF	24.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
<b>Salmon*</b> GF HH	25.9
Certified sustainable. Choice of topping and two house-made sides.	

### TOPPINGS

All toppings are gluten-free.

<b>Seasoned Butter</b>	<b>Chimichurri</b> HH
<b>Herb Butter</b>	<b>Pineapple-Mango Salsa</b> HH
<b>Lemon Butter</b>	

Please inform your server of any allergies or intolerances.

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option

20% gratuity is added to parties of 8 or more. Thank you for taking care of your server. Franchise opportunities available at [www.sedonataphouse.com](http://www.sedonataphouse.com) \*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. \*\*All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

Served with choice of side. Add cherrywood bacon or turkey bacon +2. Gluten-free bun +1.

<b>Margherita</b> <b>GFO</b> <b>V</b>	8.9	<b>Buffalo Chicken</b> <b>GFO</b>	8.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.		Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.	
<b>Meat Lovers</b> <b>GFO</b>	9.9	<b>South Rim Shrimp</b> <b>GFO</b>	9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.	
<b>BBQ Chicken</b> <b>GFO</b>	9.9		
Chicken, BBQ sauce, melted mozzarella, red onion.			

<b>Crab Cake Sliders</b>	15.9	<b>Prime Rib Sandwich</b> <b>GFO</b>	18.9
House-made, rémoulade, greens, red onion. With greens.		Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side.	
<b>'Kobe Beef' Sliders</b>	11.9	<b>Southwest Chicken Wrap</b>	16.9
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.		House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla. Choice of side.	
<b>Cuban</b> <b>GFO</b>	12.9		
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side.			

Fresh squeezed juice, fresh herbs, handcrafted.

Add vodka to any spirit-free drink +7.

## Chardonnay | Pinot Grigio

**Villa Pozzi** 8 32  
Moscato | Terre Siciliane, IGT, Italy

<b>Château Ste. Michelle</b>	8	32
Dry Riesling   Columbia Valley, Washington		

**Banfi Artist Series Banfi Le Rime** 9 36  
Pinot Grigio | Tuscany, Italy

**Stoneleigh** 10 40  
Sauvignon Blanc | Marlborough, New Zealand

**Joel Gott Unoaked** 11 44  
Chardonnay | California

**Bezel by Cakebread** 14 56  
Chardonnay | San Luis Obispo Coast, California

**Bieler Père & Fils, Sabine** 10 40  
Provence, France

**Acrobat** 13 52  
Pinot Noir | Oregon

**Trapiche** 9 36  
Malbec, Oak Cask | Mendoza, Argentina

**Double Trouble by Charles & Charles** 9 36  
Red Blend | Washington

**Bonanza by Caymus** 10 40  
Cabernet Sauvignon | California

**Josh Craftsman's Select** 13 52  
Cabernet Sauvignon | California

**J Vineyards California** 52  
Cuvée Sparkling | California

**Barboursville** 44  
Pinot Grigio | Charlottesville, Virginia

**Barboursville** 44  
Cabernet Sauvignon | Charlottesville, Virginia

<b>Moët &amp; Chandon</b>	90
Brut Impérial   Champagne, France	

**Caymus** 120  
Cabernet Sauvignon | Napa Valley, California

<b>Coca-Cola Products</b>	3.5
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**Craft Sodas** 4

Orange Juice	3.25
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<b>Artisan Teas</b>	3.25
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**French Press Coffee** 5.5  
Whole milk, half + half, or almond milk available.

<b>Saratoga Water</b> 28 oz. Sparkling or Still.	7.5
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