



SEDONA

TAPHOUSE

GREENS

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

Sedona House GF HH V+ 5.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75

Caesar GFO 6.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.

Gorgonzola Chopped GF 6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.

Beet + Goat Cheese GF V VO+ 8.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette.

Julie's Farmer GF HH V VO+ 11.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.

Southwest Chicken 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

Salmon* + Asparagus 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.

Garlic Whipped Potatoes 4.5

Steamed Broccoli 4.5

Shoestring French Fries** 4.5

Seasonal Squash Couscous 4.5

Grilled Asparagus 4.5

Haricot Verts 4.5

STH Bacon Succotash 4.5

Steamed Spinach 4.5

Fruit 4

Sweet Potato Fries** 6

Roasted Brussels Sprouts 6

Organic Greens 4.5

Cherrywood Bacon 4

Turkey Bacon 4

Sausage Links 3.5

Fresh Buttermilk Biscuit 3

Breakfast Potatoes 3

Hash Browns** 3

STARTERS

House-Made Soup
New England clam chowder. 4.9 cup | 8.9 bowl

Bread Basket V 4.9
Ciabatta bread rolls, house-made whipped honey butter, herbed oil.

Classic Hummus GFO V VO+ 7.9
Herbed oil, feta, cucumber, flatbreads.

Desert Fire Jalapeños GF 9.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy.

Goat Cheese + Tomato Jam Bruschetta V 9.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.

Buffalo Cauliflower** GF 10.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.

CLASSIC BRUNCH

Substitute biscuit on benedicts +1

Avocado Toast V 9.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add cherrywood bacon +2 or egg* +2

The Standard 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.

Hangover Burger 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

Steak + Egg Hash 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

Southwest Steak Omelette GF 15.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.

Crab Omelette GF 15.9
Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon béarnaise. Breakfast potatoes.

West Coast Omelette 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.

Hand-Cut NY Strip* GF 38.9
12 oz. USDA Choice Braveheart Black Angus Beef*. Topped with seasoned butter. Choice of two house-made sides.

Hand-Cut Filet Mignon* GF 38.9
7 oz. USDA Choice Braveheart Black Angus Beef*. Topped with seasoned butter. Choice of two house-made sides.

Black Angus Flat Iron Steak* GF 24.9
8 oz. USDA Choice. Choice of two house-made sides.

Grilled Chicken GF HH 20.9
Choice of two house-made sides. Side of BBQ.

Rockfish GF MKT
Certified sustainable. Choice of topping and two house-made sides.

Truffle Fries** GF 9.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.

Canyon Crab Flatbread GFO 13.9
Crab meat, melted cheese, rémoulade.

Guacamole** GF HH VO+ 10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.

Devil's Pass Dip GFO 13.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads.

Thai Glazed Wings** 15.9
About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. Option for southwest roasted-style. GF

Crab + Artichoke Dip GFO 10.9
Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads.

Brunch Stack Sandwich 12.9
Grilled jalapeño cornbread, cherrywood bacon, over easy eggs*, crispy hash brown**, house-made roasted garlic cream cheese. With greens.

Nutella French Toast V 12.9
Topped with fresh strawberries, bananas, whipped cream.

Breakfast Tacos GFO 11.9
Two eggs* over-easy, hash browns**, cherrywood bacon, handcrafted guacamole, fresh pico, cilantro. Choice of side.

Shrimp + Grits GF 18.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2

Chesapeake Crab Benedict 19.9
Organic poached eggs*, crab meat, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.

Classic Eggs Benedict 13.9
Organic poached eggs*, Canadian bacon, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.

Florentine Benedict V 11.9
Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.

Crab-Stuffed Shrimp GF 24.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.

Salmon* GF HH 25.9
Certified sustainable. Choice of topping and two house-made sides.

TOPPINGS

All toppings are gluten-free.

Seasoned Butter	Chimichurri HH
Herb Butter	Pineapple-Mango Salsa HH
Lemon Butter	

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. *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.

BURGERS

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

Cheeseburger <i>GFO</i>	16.9	The Beyond Burger <i>GFO VO+</i>	16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun.		Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.	
STH Burger <i>GFO</i>	17.9	Vegan Burger <i>GFO V+</i>	16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.		Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.	

FLATBREADS

Margherita <i>GFO V</i>	8.9	Buffalo Chicken <i>GFO</i>	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.	
Meat Lovers <i>GFO</i>	9.9	South Rim Shrimp <i>GFO</i>	9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.	
BBQ Chicken <i>GFO</i>	9.9		
Chicken, BBQ sauce, melted mozzarella, red onion.			

HANDHELDS

Crab Cake Sliders	15.9	Prime Rib Sandwich <i>GFO</i>	18.9
House-made, remoulade, greens, red onion. With greens.		Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side.	
‘Kobe Beef’ Sliders	11.9	Southwest Chicken Wrap	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.	
Cuban <i>GFO</i>	12.9		
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side.			

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

T2T LEMON BASIL	9.9	STH Aperol Spritz	12
Pearl Vodka, fresh lemon, basil.		<i>bright + bitter</i>	
We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!		Prosecco, Aperol, Solerno blood orange, orange bitters, soda.	
We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes. #LETUSDGGOOD		Prickly Pear Margarita	11
		<i>sweet + citrusy</i>	
		Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	
Sedona White Sangria	glass 8 carafe 17	El Patrón Margarita	15
<i>bright + citrusy</i>		<i>smooth + citrusy</i>	
White wine, fresh juices.		Patrón Tequila, fresh juices, Grand Marnier float.	
Sedona Red Sangria	glass 8 carafe 17	Smoked Old Fashioned	13
<i>sweet + bold</i>		<i>bold + smoky</i>	
Red wine, brandy, fresh juices.		Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	
Xique-Xique	11	Red Rock	10
<i>clean + herbaceous</i>		<i>bright + sweet</i>	
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.		Absolut Citron Vodka, Ciroc Red Berry, fresh juices.	
Mojito	10	Pomegranate-Blueberry	10
<i>clean + refreshing</i>		<i>sweet + fruity</i>	
Bacardi Rum, fresh mint, lime, soda.		Pearl Blueberry Vodka, blood orange, POM juice.	
STH Mule	10	Havana Coconut	10
<i>clean + spicy</i>		<i>sweet + tropical</i>	
Pearl Vodka, Q Ginger Beer, lime.		Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
Orange Crush	9	The Sedona	12
<i>citrusy + refreshing</i>		<i>clean + bright</i>	
Absolut Mandrin Vodka, Cointreau, orange juice.		Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	
Paloma	10	Dirty Goose	12
<i>citrusy + refreshing</i>		<i>bold + briny</i>	
Exotico Reposado Tequila, lime, Q grapefruit soda.		Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	
The Greyhound	10		
<i>citrusy + bright</i>			
Tito's Handmade Vodka, St-Germain Elderflower Liqueur, grapefruit, rose.			

SPIRIT-FREE

Add vodka to any spirit-free drink +7.

Marrakesh Mint	6	Strawberry-Basil Refresher	6
Marrakesh Mint tea, lemon, mint, cucumber.		Fresh strawberries, basil, lemon.	
Grapefruit Refresher	6	Cactus Lemonade	6
Grapefruit, lime, blood orange, soda.		Prickly pear, pineapple, lemonade.	

WINE

HOUSE

Chardonnay Pinot Grigio	6
Pinot Noir Cabernet Sauvignon	

SPARKLING

Maschio	9	36
Prosecco Italy		

WHITE

Villa Pozzi	8	32
Moscato Terre Siciliane, IGT, Italy		
Château Ste. Michelle	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		

ROSÉ

Bleier Père & Fils, Sabine	10	40
Provence, France		

RED

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		

WINES OF INTEREST

J Vineyards California	52
Cuvée Sparkling California	
Barboursville	44
Pinot Grigio Charlottesville, Virginia	
Barboursville	44
Cabernet Sauvignon Charlottesville, Virginia	

RESERVE

Moët & Chandon	90
Brut Impérial Champagne, France	
Caymus	120
Cabernet Sauvignon Napa Valley, California	

BEVERAGES	
Coca-Cola Products	3.5
Craft Sodas	4
Orange Juice	3.25
Artisan Teas	3.25
French Press Coffee	5.5
Whole milk, half + half, or almond milk available.	
Saratoga Water	7.5
28 oz. Sparkling or Still.	