

SEDONA TAPHOUSE

STARTERS

House Made Soup	
New England Clam Chowder	4.9 cup 6.9 bowl
French Onion	7.9
Truffle Fries	7.9
Shoestring potatoes, truffle oil, sea salt, parmesan.	
Garlic lemon aioli. GF	
Hummus Duo	7.9
Classic and red pepper hummus 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	
Desert Fire Jalapeños	8.9
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 VO+	
Canyon Crab Flatbread	10.9
Crab meat, melted cheese, remoulade. GFO	
Seared Ahi Tuna*	10.9
Seared rare, seaweed salad, Asian sauce.	

GREENS

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

Sedona House	4.9
Organic greens, tomatoes, heart of palm, red onion.	
House made balsamic vinaigrette. GF HH V+	
Add feta or goat cheese +.75	
Caesar	5.9
Romaine hearts, parmesan, croutons. House made Caesar	
dressing. GFO	
Gorgonzola Chopped	5.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries,	
warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF	
Tomato Burrata	7.9
Creamy mozzarella burrata, fresh tomatoes, basil, onion,	
balsamic glaze, grilled garlic crouton. GFO V	
Strawberry Beet	8.9
Fresh strawberries, roasted beets, organic greens, candied pecans,	
gorgonzola crumbles. House made strawberry vinaigrette. GF VO+	
Julie's Farmer	9.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries,	
green apple. House made balsamic vinaigrette. GF HH VO+	
Salmon* Asparagus	15.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus,	
feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic	
vinaigrette. GF	

ENTRÉES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon.
Braveheart Black Angus Beef®

Chicken Marsala	17.9
8 oz, topped with our house made Marsala sauce and sautéed portabella	
mushrooms. Garlic whipped potatoes and steamed broccoli.	
Chuckawalla Chicken	18.9
8 oz, topped with melted goat cheese, sun-dried tomatoes and a citrus	
garlic sauce. Garlic whipped potatoes and grilled asparagus. GF	
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	
Norwegian Salmon*	19.9
Organic, certified sustainable, fresh caught. Grilled with choice of	
topping and two house made sides. GF	
Rockfish	21.9
Certified sustainable, fresh caught. Grilled with choice of topping	
and two house made sides. GF	
Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter,	
Pineapple Mango Salsa (HH) or Chimichurri (HH).	

CLASSIC BRUNCH

Served until 2pm. Heart Healthier Egg White Option Available.

Huevos Rancheros	11.9
Corn tortilla, black bean puree, chorizo, guacamole, tomato,	
ranchero sauce, queso fresco, two eggs*. GF	
Nutella French Toast	10.9
Topped with fresh strawberries, bananas, whipped cream. V	
Hangover Burger	14.9
1/2 lb, Wagyu beef*, American cheese, bacon, over easy egg*,	
house made sauce, caramelized onions, toasted potato bun.	
Choice of side. GFO Gluten Free Bun +1	
Steak* + Egg Hash	17.9
8 oz, USDA Choice Flat Iron, sliced over breakfast potatoes,	
two eggs* over easy. Fresh baked buttermilk biscuit. GFO	
Avocado Toast	7.9
Grilled jalapeño cornbread, hummus, mashed avocado,	
cherry tomato halves, alfalfa sprouts, sriracha aioli. With greens. V	
Add bacon and egg +4	
Country Ham Benedict	9.9
Organic eggs*, salt cured Country Ham, hollandaise, fresh baked	
buttermilk biscuit. Breakfast potatoes and grilled asparagus.	
Sausage Benedict	10.9
Organic eggs*, sage sausage patties, hollandaise, fresh baked	
buttermilk biscuit. Breakfast potatoes and grilled asparagus.	
Chesapeake Crab Benedict	14.9
Organic eggs*, crab meat, hollandaise, fresh baked buttermilk	
biscuit. Breakfast potatoes and grilled asparagus.	
Margherita Omelette	8.9
Tomato, spinach, mozzarella, tomato hollandaise, breakfast	
potatoes. GF V	
Southwest Steak Omelette	10.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico,	
avocado, chipotle aioli, cilantro lime sauce, breakfast potatoes. GF	

HANDHELDS

Crab Cake Sliders	9
House made, remoulade, greens, red onion. With greens.	
Australian 'Kobe Beef'* Sliders	9
Wagyu beef, Vermont cheddar, house made sauce, caramelized	
onions. With greens.	
Cheeseburger	9.9
1/3 lb Wagyu beef*, romaine, tomato, red onion, pickles,	
choice of cheese. Choice of side. GFO	
Add cherry-wood bacon +2 Gluten Free Bun +1	
STH Burger	14.9
1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw,	
serrano and sweet chili glaze, toasted potato bun. Choice of side. GFO	
Gluten Free Bun +1	
Prime Rib Sandwich	13
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish	
sauce, toasted artisan roll. Served with natural au jus. Choice of side. GFO	
Gluten Free Bun +1	
South Rim Shrimp Flatbread	8.9
Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO	
Italiano Flatbread	7
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO	
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	

We strive to use locally sourced and organic products.

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

*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.
Franchise information at www.sedonataphouse.com

WINE

HOUSE

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

6

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 Bourbon Barrel Aged	California	12 40

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
Goldschmidt Oakville Cabernet	California	62
Caymus Cabernet Sauvignon	Napa Valley, California	120
Ruffino Chianti Ducale Gold Label	Italy	56

SIDES + à la carte

All Fresh Made Sides** +3

Organic Greens	Cherry-wood Smoked Bacon	+3
Garlic Whipped Potatoes	Sage Sausage Patties	+3
Shoestring French Fries	Fresh Baked Buttermilk Biscuit**	+2
Steamed Broccoli	Breakfast Potatoes	+2
Grilled Asparagus		
Mexican Street Corn	**all GF except Buttermilk Biscuit	
STH Bacon Succotash		
Fruit		

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria	6 15
Red wine, brandy, fresh juices.	
Sedona White Sangria	6 15
White wine, fresh juices.	
Skinny Girl Tangerine Pom Spritzer	8
Skinny Girl Vodka, tangerine, POM juice and soda.	
Moscow Mule	9
Q Ginger Beer, Russian Standard Vodka, lime.	
French 75	9
Tanqueray, lemon, rosemary simple syrup, prosecco.	
Paloma	9
Jose Cuervo, lime, Q Tonic grapefruit soda.	
Xique-Xique (shee-ke shee-ke)	10
Effen 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.	
St Elder Greyhound	10
Tanqueray gin, elderflower, fresh grapefruit.	
Classic Old Fashioned	10
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry. Add ‘smoked option’ +2	
Classic Manhattan	12
Maker's Mark, Carpano Antica Formula, bitters, Luxardo cherry. Add ‘smoked option’ +2	
El Patron Margarita	13
Patron, fresh juices, Grand Marnier float.	

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.	
Watermelon	9
Tito's handmade vodka, fresh squeezed lime juice, watermelon.	
Lemon Basil	10
Russian Standard Vodka, 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.	

BEVERAGES

Coca-Cola Products	2.5
Craft Root Beer	3.5
Cactus Lemonade	5.5
Prickly pear, pineapple and lemonade	
Saratoga Water	5
28oz, Sparkling or Still	
Mighty Leaf Teas	2.75
French Press Coffee	2.75
Orange Juice	2.35

KIDS

All Kid Meals include a beverage 5.9

Nutella French Toast	Topped with fresh strawberries, bananas and whipped cream. V
Cheese Pizza	Flatbread cheese pizza. GFO V
Mac-N-Cheese	Penne pasta in a creamy cheese sauce. GFO V
Chicken Cutlet Fingers	House made, panko and pan fried. Choice of side.
Kid Steak*	USDA Choice Flat Iron. Choice of side. GF
Kid Chicken	Grilled. Choice of side. GF HH

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