

Soup + Salad

Serves 10-12.

Tomato Basil Soup 21.9 | 2 quarts
House made.

Sedona House Salad GF HH V+ | 26.9
Organic greens, tomatoes, red onion, heart of palm. House made balsamic vinaigrette.

Caesar Salad GFO | 30
Romaine hearts, parmesan, croutons. House made Caesar dressing.

Julie's Farmer Salad GF HH VO+ | 38
Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette dressing.

Starters

Serves 12

Guacamole** GF HH VO+ | 32
Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips.

Canyon Crab Flatbread GFO | 69
Crabmeat, melted cheese, remoulade.

Spicy Thai Shrimp GF HH | 69.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.

Southwest Wings GF | 70
Roasted and smoky with just the right amount of kick. Ranch and celery.

Mini Crab Cakes GF | 135
Petite jumbo lump crab cakes, broiled and served with roasted red pepper sauce and micro greens.

Sides

Garlic Whipped Potatoes GF | 25
Roasted Brussels Sprouts GF | 28
Steamed Broccoli GF | 25
Macaroni + Cheese GFO | 35



Entrée

Serves 10-12

Chicken Marsala GF | 85
Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms.

Wild Man Steak* GF | 89.9
USDA Choice Black Angus flat iron, melted fontina cheese, mushrooms, and a gorgonzola cream sauce.

Chuckawalla Chicken GF | 80
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.

Grilled Salmon* GF HH | 115
Organic, certified sustainable, fresh caught, grilled. Topped with pineapple mango salsa.

Crab Stuffed Shrimp GF | 75
Large shrimp stuffed with jumbo lump crab meat, lemon butter, sautéed spinach, parsley.

Shrimp + Grits GF | 85
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham.

Devil's Pass Pasta GFO | 85
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.

Pasta Rustico GFO | 68
Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan.

Pasta Primavera GFO V VO+ | 68
Mixed seasonal vegetables tossed in fettuccine with an herb lemon-wine sauce.

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, shellfish, or eggs may increase your risk of foodborne illnesses, 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.

Handhelds

Serves 10-12

'Kobe Beef'* Sliders 70

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions.

Dixie BBQ Sliders 70

Smoked pulled pork and house made jicama slaw.

Sweet

Serves 10-12

Salted Caramel Cheesecake 65

NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

Chocolate Decadence GF | 60

Rich, flourless chocolate cake with a Grand Marnier raspberry coulis.

Lemon Cake 65

Moist yellow cake filled with tart lemon curd and vanilla buttercream, raspberry coulis.

Wine + Beer

Compliment your selections with our extensive craft beer selection and premium wine list.

Contact location for selection and pricing.

Wine by the bottle

50% off regular menu price

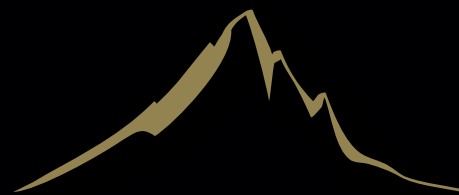
Bottled Beer

50% off regular menu price

Growlers

Kegs

Must be ordered 1 week in advance



S T H

SEDONA

TAPHOUSE

CATERING MENU

For location information visit,
www.sedonataphouse.com

Menu prices and items subject to change and may vary by location.