

Handhelds

Serves 10-12

'Kobe Beef'* Sliders 95
Wagyu beef, cheddar cheese, house-made sauce, caramelized onions.

Dixie BBQ Sliders 90
Smoked pulled pork and house-made jicama slaw.

Sweet

Serves 10-12

Salted Caramel Cheesecake 92
NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

Chocolate Decadence GF | 92
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



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SEDONA
TAPHOUSE

CATERING MENU

For location information visit,
www.sedonataphouse.com

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

Soup + Salad

Serves 10-12.

Tomato Basil Soup 29 | 2 quarts
House-Made.

Sedona House Salad GF HH V+ | 39
Organic greens, tomatoes, red onion, heart of palm.
House-Made balsamic vinaigrette.

Caesar Salad GFO | 45
Romaine hearts, parmesan, croutons. House-made Caesar dressing.

Julie's Farmer Salad GF HH V VO+ | 54
Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette dressing.

Starters

Serves 12

Guacamole** GF HH VO+ | 49
Handcrafted. Avocado, red onion, tomato, lime, jalapeños, fresh garlic, cilantro. Corn tortilla chips.

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

Spicy Thai Shrimp GF HH | 84
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.

Southwest Wings GF | 82
Roasted and smoky with just the right amount of kick. Ranch and celery.

Mini Crab Cakes GF | 135
Petite jumbo lump crab cakes, house-made remoulade, micro-greens.

Sides

Garlic Whipped Potatoes GF | 39
Roasted Brussels Sprouts GF | 39
Steamed Broccoli GF | 39
Macaroni + Cheese GFO | 44



Entrée

Serves 10-12

Chicken Marsala GF | 89
Grilled chicken topped with our house-made Marsala sauce and sautéed portabella mushrooms.

Wild Man Steak* GF | 94
USDA Choice Black Angus flat iron, melted fontina cheese, mushrooms, and a gorgonzola cream sauce.

Chuckawalla Chicken GF | 90
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.

Grilled Salmon* GF HH | 129
Certified sustainable. Topped with pineapple-mango salsa.

Crab-Stuffed Shrimp GF | 90
Large shrimp stuffed with jumbo lump crab meat, lemon butter, sautéed spinach, parsley.

Shrimp + Grits GF | 95
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham.

Devil's Pass Pasta GFO VO | 114
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.

Pasta Rustico GFO VO | 114
Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan.

Pasta Primavera GFO V VO+ | 78
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.