

Handhelds

Serves 10-12

'Kobe Beef'* Sliders 99.9

Wagyu beef, cheddar cheese, house-made sauce, caramelized onions.

Pork BBQ Sliders 92.9

Smoked pulled pork and house-made jicama slaw.

Sweet

Serves 10-12

Salted Caramel Cheesecake V | 98.9

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

Chocolate Decadence GFV | 98.9

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

Lemon Cake V | 98.9

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

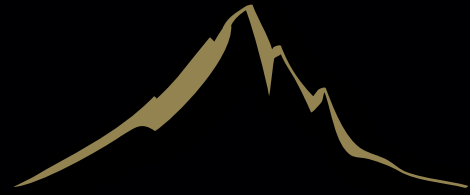
Bottled Beer

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 V | 29.9

Two quarts. Classic, house-made creamy tomato soup, parmesan, fresh basil, croutons.

Sedona House Salad GF HH V+ | 41.9

Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette.

Caesar Salad GFO | 46.9

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

Julie's Farmer Salad GF HH V VO+ | 57.9

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.

Starters

Serves 12

Guacamole** GF HH VO+ | 49.9

Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.

Canyon Crab Flatbread GFO | 89.9

Crab meat, melted cheese, house-made rémoulade.

Spicy Thai Shrimp GF HH | 84

Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.

Southwest Wings GF | 82

About a pound, 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 rémoulade, alfalfa sprouts.

Sides

Garlic Whipped Potatoes GF V | 39

Roasted Brussels Sprouts GF V | 39

Steamed Broccoli GF V VO+ | 39

Macaroni + Cheese GFO V | 44



House Specialities

Serves 10-12

Chicken Marsala GF | 119.9

Topped with our house-made Marsala sauce and sautéed portabella mushrooms.

Wild Man Steak* GF | 134.9

USDA Choice Black Angus flat iron steak*. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce.

Chuckawalla Chicken GF | 119.9

Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.

Crab-Stuffed Shrimp GF | 90

Large shrimp stuffed with jumbo lump crab meat, lemon butter, sautéed spinach, parsley.

Shrimp + Grits GF | 99.9

Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham

Simply Wood Grilled

Serves 10-12

Grilled Salmon* GF HH | 129

Certified sustainable. Topped with pineapple-mango salsa.

Pasta

Serves 10-12

Devil's Pass GFO VO | 119.9

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.

Rustico GFO VO | 119.9

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta.

Primavera GFO V VO+ | 99.9

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.