

Handhelds

Serves 10-12

'Kobe Beef'* Sliders 70
Wagyu beef, cheddar cheese, house-made sauce, caramelized onions.

Dixie BBQ Sliders 65
Slow-roasted pulled pork and house-made jicama slaw.

Cuban GFO | 65
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll.

Sweet

Salted Caramel Cheesecake 65
NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts. Serves 10-12.

Chocolate Decadence GF | 60
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. Serves 14.

Wine + Beer

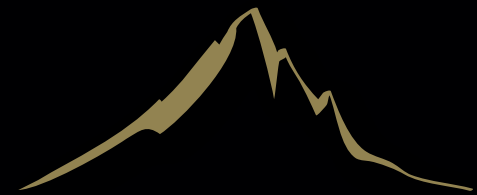
Compliment your selections with our extensive craft beer selection and premium wine list.

Contact location for selection and pricing.

Wine by the bottle

Bottled Beer

Growlers



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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 21.9 | 2 quarts
House-made.

STH Clam Chowder 36.9 | 2 quarts
House-made. New England style. Contains bacon.

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

Caesar Salad GFO | 28
Romaine hearts, parmesan, croutons. House-made Caesar dressing.

Julie's Farmer Salad GF HH V 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, fresh garlic, jalapeños, cilantro. Corn tortilla chips.

Desert Fire Jalapeños GF | 60
Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy.

Classic Hummus GFO V VO+ | 36.9
Herbed oil, feta, cucumber, flatbreads.

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.

Steamed Shrimp GF HH | 19/lb
Old Bay, house-made cocktail sauce, horseradish.

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

Entrée

Serves 10-12

Chicken Marsala GF | 85
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.

Roman Parmesan Crusted Chicken 80
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella.

Grilled Salmon* GF HH | 115
Certified sustainable. Topped with pineapple-mango salsa.

Crab Cakes GF | 130
House-made, jumbo lump crab cakes with house-made remoulade.

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

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

Sides

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

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