

Soup + Salad

Serves 10-12. Salads served with Bread + Butter.

Tomato Basil Soup 21.9 | 2 quarts
House made.

STH Clam Chowder 36.9 | 2 quarts
House made. Award Winning.

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

Caesar Salad GFO | 28
House made Caesar dressing, crisp romaine hearts, parmesan cheese, croutons. Anchovies upon request.

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, queso fresco. Corn tortilla chips.

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

Hummus Duo GFO VO+ | 36.9
Classic and red pepper hummus with feta. Cucumbers and flatbread.

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



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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
Choice, Black Angus Flat Iron, grilled and topped with melted fontina, wild 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 + Mango Salsa GF HH | 115
Organic, certified sustainable, fresh caught and grilled and topped with pineapple mango salsa.

Devil's Pass Pasta GFO | 85
Penne pasta, cheeses, mushrooms, red peppers, red onions and chicken tossed in a slightly spicy cream sauce topped with 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

*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.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

GF = Gluten Free
V = Vegetarian

GFO = Gluten Free Option
V+ = Vegan

HH = Heart Healthier
VO+ = Vegan Option

Handhelds

Serves 10-12

'Kobe Beef'* Sliders 70

Wagyu beef sliders, caramelized onions, house sauce and Vermont cheddar cheese.

Dixie BBQ Sliders 65

Smoked pulled pork BBQ sliders topped with jicama slaw.

Cuban 65

Smoked pulled pork and chicken, melted cheeses, mustard, pickles

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.

Wine + Beer

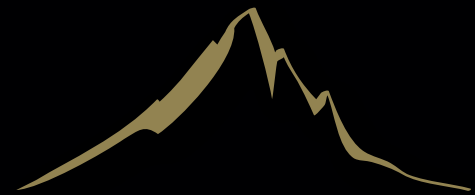
Compliment your selections with our extensive craft beer selection and premium wine list.

Contact location for selection and pricing.

Wine by the bottle

Bottled Beer

Growlers



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H

S E D O N A

T A P H O U S E

CATERING MENU

For location information visit,
www.sedonataphouse.com

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