

Soup + Salad

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

Tomato Basil Soup 27 | 2 quarts

House made.

STH Clam Chowder 27 | 2 quarts

House made. Award Winning.

Sedona House Salad GFO HH V+ | 25

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

Caesar Salad GFO | 30

House made Caesar dressing, crisp romaine hearts, parmesan cheese, croutons. Anchovies upon request.

Julie's Farmer Salad GF HH VO+ | 40

Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple, house made balsamic vinaigrette dressing.

Starters

Serves 12

Guacamole GF Vsh+ | 45

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

Desert Fire Jalapeños GF | 60

Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot + spicy.

Mediterranean Hummus GFO VO+ | 60

Classic and red pepper hummus with feta. Cucumbers and flatbread.

Spicy Thai Shrimp GF HH | 69.9

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

Southwest Wings GF | 65

Roasted and smoky with just the right amount of kick. Ranch and celery.



www.sedonataphouse.com

Entrée

Serves 10-12

Chicken Marsala 85

Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms.

Chuckawalla Chicken GF | 85

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

Roman Parmesan Crusted Chicken 85

Tender chicken panko and cheese crusted topped with melted mozzarella and an Italian salsa (sun dried tomatoes, artichoke hearts, fresh basil).

Caesar Salad with Chicken or Steak*

65 with chicken | 70 with steak*

House made caesar dressing, crisp romaine hearts, parmesan cheese and croutons. Anchovies upon request. GFO

Grilled Salmon* + Mango Salsa GF HH | 95

Organic, certified sustainable, fresh caught and grilled and topped with mango salsa.

Devil's Pass Pasta GFO | 70

Penne pasta, cheeses, mushrooms, red peppers, red onions and chicken tossed in a slightly spicy cream sauce topped with fresh basil.

Chicken Alfredo GFO | 75

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

Sides

Garlic Whipped Potatoes GF | 25

Seasonal Squash Couscous | 25

Roasted Brussels Sprouts GF | 28

Steamed Broccoli GF | 22

Macaroni + Cheese GFO | 32

GF = Gluten Free
V = Vegetarian

GFO = Gluten Free Option
V+ = Vegan

HH = Heart Healthier
VO+ = Vegan Option

Handhelds

Serves 10-12

'Kobe Beef'* Sliders 75
Wagyu beef sliders, caramelized onions, house sauce and Vermont cheddar cheese.

Crab Cake Sliders 95
House made, remoulade, greens, red onion. With greens.

Acapulco Fish Tacos 95
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO

Southwest Steak Tacos 98
Black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. GFO

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.

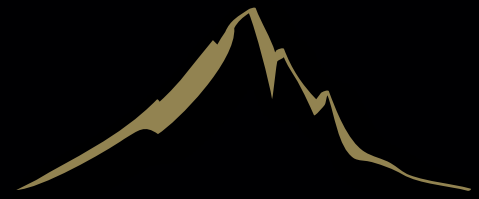
Wine by the bottle

Bottled Beer

Growlers

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.