

# Handhelds

Serves 10-12

## 'Kobe Beef'\* Sliders 118.9

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions.

## Crab Cake Sliders 118.9

House made, remoulade, greens, red onion.

## Acapulco Fish Tacos GFO | 95

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro.

## Southwest Steak Tacos GFO | 98

Seasoned steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.

# Sweet

Serves 10-12

## Salted Caramel Cheesecake 81.9

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

## Chocolate Decadence GF | 81.9

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.

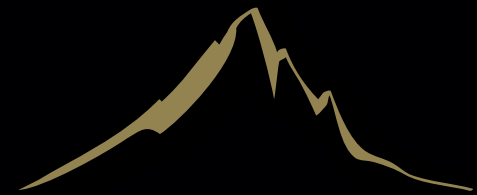
## Wine by the bottle

### Bottled Beer

### Growlers

### Kegs

Must be ordered 1 week in advance



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S E D O N A

T A P H O U S E

# CATERING MENU

For location information visit,  
[www.sedonataphouse.com](http://www.sedonataphouse.com)

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

# Soup + Salad

Serves 10-12.

**Tomato Basil Soup** 2 quarts | **62.9**  
House made.

**STH Clam Chowder** 2 quarts | **72.9**  
House made. Award Winning.

**Sedona House Salad** GF HH V+ | **44.9**  
Organic greens, tomatoes, red onion, heart of palm. House made balsamic vinaigrette.

**Caesar Salad** GFO | **47.9**  
Romaine hearts, parmesan, croutons. House made Caesar dressing. Add chicken +35. Add steak\* +55.

**Julie's Farmer Salad** GF HH VO+ | **54.9**  
Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette dressing.

# Starters

Serves 12

**Guacamole\*\*** GF HH VO+ | **55.9**  
Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips.

**Desert Fire Jalapeños** GF | **63.9**  
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot + spicy.

**Hummus Duo** GFO | **55.9**  
Classic and red pepper hummus with feta. Cucumbers and flatbread.

**Spicy Thai Shrimp** GF HH | **59.9**  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.

**Southwest Wings** GF | **81.9**  
Roasted and smoky with just the right amount of kick. Ranch and celery.



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# Entrée

Serves 10-12

**Chicken Marsala** GF | **125.9**  
Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms.

**Chuckawalla Chicken** GF | **125.9**  
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.

**Roman Parmesan Crusted Chicken** **116.9**  
Tender chicken panko and cheese crusted topped with melted mozzarella and an Italian salsa.

**Grilled Salmon\*** GF HH | **254.9**  
Organic, certified sustainable, fresh caught, grilled. Topped with pineapple mango salsa.

**Devil's Pass Pasta** GFO | **142.9**  
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.

**Chicken Alfredo** GFO | **136.25**  
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

# Sides

Garlic Whipped Potatoes	GF   <b>56.9</b>
Roasted Brussels Sprouts	<b>40.9</b>
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Steamed Broccoli	GF   <b>42.9</b>
Macaroni + Cheese	GFO   <b>47.9</b>

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.