

Soup + Salad

Serves 12 (full) or 6 (half). Salads served with Bread + Butter.

Tomato Basil Quart \$35 | serves 6
House made. Served with oyster crackers.

STH Clam Chowder Quart \$35 | serves 6
House made. Award Winning. Served with oyster crackers.

Sedona House Salad Full \$45 | Half \$25
Organic greens, tomatoes, red onion, heart of palm, house made balsamic vinaigrette. GFO HH V+

Caesar Salad Full \$45 | Half \$25
House made Caesar dressing, crisp romaine hearts, parmesan cheese, croutons. Anchovies upon request. GFO

Julie's Farmer Salad Full \$50 | Half \$30
Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple, house made balsamic vinaigrette dressing. GF HH VO+

Starters

Serves 12 (full) or 6 (half)

Guacamole** Full \$45 | Half \$25
Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Desert Fire Jalapeños Full \$65 | Half \$35
Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot + spicy. GF

Spicy Thai Shrimp Full \$80 | Half \$50
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

Southwest Wings Full \$90 | Half \$50
Roasted and smoky with just the right amount of kick. Ranch and celery. GF

Mini Crab Cakes Full \$130 | Half \$70
Petite jumbo lump crab cakes broiled and served with roasted red pepper sauce and micro greens. GF



Entrée

Serves 12 (full) or 6 (half)

Chicken Marsala Full \$85 | Half \$45
Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms. GF

Wild Man Steak* Full \$120 | Half \$60
Choice, Black Angus Flat Iron, grilled and topped with melted fontina, wild mushrooms and a gorgonzola cream sauce. GF

Chuckawalla Chicken Full \$85 | Half \$45
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. GF

Roman Parmesan Crusted Chicken Full \$85 | Half \$45
Tender chicken panko and cheese crusted topped with melted mozzarella and an Italian salsa (sun dried tomatoes, artichoke hearts, fresh basil).

Crab Cakes Full \$150 | Half \$80
'House made jumbo lump crab cakes with house made remoulade. GF

Grilled Salmon* + Mango Salsa Full \$130 | Half \$65
Organic, certified sustainable, fresh caught and grilled and topped with mango salsa. GF HH

Devil's Pass Pasta Full \$100 | Half \$50
Penne pasta, cheeses, mushrooms, red peppers, red onions and chicken tossed in a slightly spicy cream sauce topped with fresh basil. GFO

Pasta Primavera Full \$80 | Half \$45
Mixed seasonal vegetables tossed in fettuccine with an herb lemon-wine sauce. GF V VO+

Sides

Serves 12 (full) or 6 (half)

Garlic Whipped Potatoes GF | Full \$40 | Half \$20
Roasted Brussels Sprouts GF | Full \$40 | Half \$20
Steamed Broccoli GF | Full \$30 | Half \$15
Macaroni + Cheese GFO | Full \$55 | Half \$30

GF = Gluten Free
V = Vegetarian

GFO = Gluten Free Option
V+ = Vegan

HH = Heart Healthier
VO+ = Vegan Option

*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, and sesame.

Handhelds

Serves 12 (full) or 6 (half)

'Kobe Beef'* Sliders Full \$90 | Half \$45
Wagyu beef sliders, caramelized onions, house sauce and Vermont cheddar cheese.

Dixie BBQ Sliders Full \$80 | Half \$40
Smoked pulled pork BBQ sliders topped with jicama slaw.

Salmon* Sliders Full \$90 | Half \$45
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli.

Canyon Crab Flatbread Full \$80 | Half \$38
Crab meat, melted cheese, remoulade. GFO

Sweet

Serves 12 (full) or 6 (half)

Salted Caramel Cheesecake Full \$85 | Half \$45
NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

Chocolate Decadence Full \$85 | Half \$40
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF

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

(Some exclusions apply. Excludes Wines of Interest and Reserves)

\$20 off regular menu price for Wines of Interest

Bottled Beer

50% off regular menu price

Some exclusions apply.

Growlers



S
T
H

SEDONA

TAPHOUSE

CATERING MENU

For location information visit,
www.sedonataphouse.com

An 18% catering service will be applied to all orders.
Menu prices and items subject to change and may vary by location.