

Soup + Salad

Serves approximately 12 people / price per person.

Salads served with Bread + Butter.

Tomato Basil Soup 26 / 2.5

House made.

STH Clam Chowder 43 / 3.5

House made. Award Winning. Classic New England clam chowder topped with bacon and chives.

Sedona House Salad 26 / 2.25

Organic greens, tomatoes, red onion, heart of palm, house made balsamic vinaigrette. GFO HH V+

Caesar Salad 34 / 2.75

House made Caesar dressing, crisp romaine hearts, parmesan cheese, croutons. Anchovies upon request. Option to add Chicken or Steak*. GFO

Julie's Farmer Salad 44 / 3.6

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

Starters

Serves approximately 12 people / price per person.

Guacamole 65 / 5.5

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF VO+

Desert Fire Jalapeños 65 / 5.5

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

Hummus Duo 65 / 5.5

Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

Canyon Crab Flatbread 75 / 6.25

Crabmeat, melted cheese, remoulade. GFO

Goat Cheese + Basil Flatbread 77 / 6.5

Le Chevre goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO V

Spicy Thai Shrimp 69.9 / 5.75

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

Low Country Steamed Shrimp 89.9 / 7.5

Old Bay, house made cocktail sauce, horseradish. GF HH



www.sedonataphouse.com

Entrée

Serves approximately 12 people / price per person.

Chicken Marsala 72 / 6

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

Wild Man Steak* 88 / 7.5

Choice, Black Angus Flat Iron, grilled and topped with melted fontina, wild mushrooms and a gorgonzola cream sauce. GF

Chuckawalla Chicken 72 / 6

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

Smoky BBQ Beef Short Rib 100 / 7.5

Slow roasted, wood grilled beef short rib, smoky BBQ sauce.

Grilled Salmon* + Mango Salsa 88 / 7.5

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

Devil's Pass Pasta 77 / 6.5

Penne pasta, cheeses, mushrooms, red peppers, red onions and chicken tossed in a slightly spicy cream sauce topped with fresh basil. GFO
Add sausage 12 / 1

Pasta Rustico 60 / 5

Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan. GFO

Caesar Salad with Chicken or Steak*

54.9 with chicken | 65.9 with steak*

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

Salmon* Asparagus Salad 69.9 / 5.75

Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

Sides

Garlic Whipped Potatoes | GF 30 / 2.5

Roasted Brussels Sprouts | GF 30 / 2.5

Vegetable of the Day | GF 30 / 2.5

Steamed Broccoli | GF 30 / 2.5

Macaroni + Cheese | GFO 30 / 2.5

Accommodations for Gluten Free, Vegan, Food Allergies and Special requests (including kid's menu items) are also available.

GF = Gluten Free
V = Vegetarian

GFO = Gluten Free Option
V+ = Vegan

HH = Heart Healthier
VO+ = Vegan Option

Handhelds

Serves approximately 12 people / price per person.

Australian 'Kobe Beef'* Sliders 75 / 6.5
Wagyu beef sliders, caramelized onions, house sauce and Vermont cheddar cheese.

Dixie BBQ Sliders 60 / 5
Smoked pulled pork BBQ sliders topped with jicama slaw.

Build Your Own Taco Bar

Serves approximately 12 people / price per person.

Southwest Steak Tacos 98 / 8.1
Black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. GFO

Havana Pork Tacos 82 / 6.8
Pulled pork, serrano chile sauce, jicama slaw, diced cucumber.

Chipotle Chicken Tacos 82 / 6.8
Sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. GFO

Sweet

Serves 10-12

Salted Caramel Cheesecake 60 / 5
NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

Chocolate Decadence 60 / 5
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF

Mile High Peanut Butter Blast 60 / 5
Chocolate cake filled with creamy peanut butter mouse drizzled with caramel sauce.

Wine + Beer

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

Contact location for selection and pricing up to 50% off.

**Wine by the bottle
Bottled Beer
Growlers**

Kegs

Must be ordered 1 1/2 weeks in advance

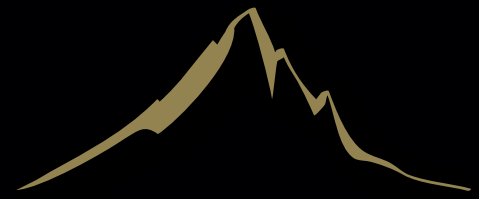
Liquor

Contact location for pricing and selection.

Bottle Water

Still + Sparkling

Craft Sodas



S T H

SEDONA

TAPHOUSE

CATERING MENU

For location information visit,
www.sedonataphouse.com

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