

# Handhelds

Serves approximately 12 people / price per person.

**'Kobe Beef'\* Sliders** 108 / 9  
Wagyu beef sliders, caramelized onions, house sauce and Vermont cheddar cheese.

**Dixie BBQ Sliders** 96 / 8  
Smoked pulled pork BBQ sliders topped with jicama slaw.

## Build Your Own Taco Bar

Serves approximately 12 people / price per person.

**Southwest Steak Tacos** 120 / 10  
Black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. GFO

**Havana Pork Tacos** 108 / 9  
Pulled pork, serrano chile sauce, jicama slaw, diced cucumber.

**Chipotle Chicken Tacos** 108 / 9  
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



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SEDONA

TAPHOUSE

## 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 approximately 12 people / price per person.

Salads served with Bread + Butter.

**Tomato Basil Soup** 45 / 3.75  
House made.

**STH Clam Chowder** 60 / 5  
House made. Award Winning. Classic New England clam chowder topped with bacon and chives.

**Sedona House Salad** 36 / 3  
Organic greens, tomatoes, red onion, heart of palm, house made balsamic vinaigrette. GFO HH V+

**Caesar Salad** 42 / 3.5  
House made Caesar dressing, crisp romaine hearts, parmesan cheese, croutons. Anchovies upon request. Option to add Chicken or Steak\*. GFO

**Julie's Farmer Salad** 60 / 5  
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** 72 / 6  
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+

**Desert Fire Jalapeños** 72 / 6  
Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot + spicy. GF

**Hummus Duo** 72 / 6  
Classic and red pepper hummus with feta. Cucumbers and flatbread. GFO VO+

**Goat Cheese + Basil Flatbread** 90 / 7.5  
Le Chevre goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. GFO V

**Spicy Thai Shrimp** 108 / 9  
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. GF HH

**Low Country Steamed Shrimp** 144 / 12  
Old Bay, house made cocktail sauce, horseradish. GF HH



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# Entrée

Serves approximately 12 people / price per person.

**Chicken Marsala** 104 / 8.6  
Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms.

**Wild Man Steak\*** 144 / 12  
Choice, Black Angus Flat Iron, grilled and topped with melted fontina, wild mushrooms and a gorgonzola cream sauce. GF

**Chuckawalla Chicken** 104 / 8.6  
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. GF

**Smoky BBQ Beef Short Rib** 160 / 13.3  
Slow roasted, wood grilled beef short rib, smoky BBQ sauce.

**Grilled Salmon\* + Mango Salsa** 128 / 10.6  
Organic, certified sustainable, fresh caught and grilled and topped with mango salsa. GF HH

**Devil's Pass Pasta** 108 / 9  
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** 108 / 9  
Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan. GFO

**Pasta Primavera** 108 / 9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+  
Option to add chicken or shrimp.

**Caesar Salad with Chicken or Steak\*** 96 / 12 with chicken | 120 / 10 with steak\*  
House made caesar dressing, crisp romaine hearts, parmesan cheese and croutons. Anchovies upon request. GFO

**Salmon\* Asparagus Salad** 108 / 9  
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 36 / 3  
Roasted Brussels Sprouts | GF 60 / 5  
Vegetable of the Day | GF 30 / 2.5  
Steamed Broccoli | GF 36 / 3  
Macaroni + Cheese | GFO 36 / 3

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