



SEDONA

TAPHOUSE

GREENS

Add chicken or shrimp +6. Add steak* +10.

Sedona House GF HH V+	7.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75	
Caesar GFO	7.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
Gorgonzola Chopped GF	7.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
Julie's Farmer GF HH V VO+	10.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.	
Salmon* + Asparagus GF HH	24.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

SIDES

All sides are gluten-free.

Garlic Whipped Potatoes	5
Steamed Broccoli	5
Shoestring French Fries**	5
Grilled Asparagus	5
Southwest Corn	5
Fruit	5
Roasted Brussels Sprouts	5
Sweet Potato Fries**	6

Please inform your server of any allergies or intolerances.

GF = Gluten-Free

GFO = Gluten-Free Option Available

HH = Heart Healthier

V = Vegetarian

VO = Vegetarian Option Available

V+ = Vegan

VO+ = Vegan Option Available

20% gratuity is added for parties of 6 or more. Thank you for taking care of your server. Franchise opportunities available at www.sedonataphouse.com

*Item is cooked to order or raw or undercooked. 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, dairy and sesame.

STARTERS

House-Made Soup	cup 6.9 bowl 8.9	Guacamole** GF HH VO+	10.9
New England clam chowder or tomato basil.		Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips	
Bread Basket V	4.9	Crab-Stuffed Mushrooms GF	9.9
Ciabatta bread rolls, house-made whipped honey butter, herbed oil.		Roasted mushrooms, jumbo lump crab meat, lemon butter.	
Truffle Fries** GF	9.9	Spicy Thai Shrimp GF HH	13.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.		Large shrimp, green beans, napa cabbage sautéed in savory Thai sauce.	
Desert Fire Jalapeños GF	9.9	Canyon Crab Flatbread GFO	13.9
Stuffed with four different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy.		Crab meat, melted cheese, rémoulade.	
Goat Cheese + Tomato Jam Bruschetta V	9.9	Southwest Roasted Wings GF	15.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.		About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.	
Devil's Pass Dip GFO	14.9	Canyon Nachos** GF	14.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads.		Large nacho platter, layered with cheddar cheese, house-made queso, pulled slow-roasted pulled pork, sour cream, guacamole, fresh pico, cilantro, green onion.	

PASTA

Primavera GFO V VO+	19.9	Grilled Chicken Alfredo GFO VO	22.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. Add chicken or shrimp +6		Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.	
Devil's Pass GFO VO	23.9	French Quarter GFO VO	23.9
Chicken, penne pasta tossed with slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +3		Andouille sausage and shrimp over fettuccine tossed in slightly spicy Alfredo sauce with sautéed mushrooms.	

SIMPLY WOOD-GRILLED

Toppings for fish include herb butter, pineapple-mango salsa (HH), chimichurri (HH) or lemon butter (+1). Substitute premium side +1

Hand-Cut Filet Mignon* GF	38.9	Black Angus Flat Iron Steak* GF	25.9
8 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		8 oz. USDA Choice. Choice of two house-made sides.	
Hand-Cut Ribeye* GF	38.9	Grilled Chicken GF HH	21.9
14 oz. USDA Choice. Topped with seasoned butter. Choice of two house-made sides.		Choice of two house-made sides. Side of BBQ.	
Hand-Cut NY Strip* GF	36.9	Seasonal Catch* GF	MKT
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	
		Salmon* GF HH	26.9
		Certified sustainable. Choice of topping and two house-made sides.	

HOUSE SPECIALTIES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon.

Chicken Marsala GF	23.9	Crab-Stuffed Shrimp GF	28.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.		Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
Chuckwalla Chicken GF	23.9	Sedona Crab Cakes GF	MKT
Topped with melted goat cheese, sun-dried tomatoes and garlic citrus sauce. Garlic whipped potatoes and grilled asparagus.		Two 4 oz. jumbo lump crab cakes with house-made rémoulade. Garlic whipped potatoes and southwest corn.	
Roman Parmesan-Crusted Chicken	23.9		
Pan-fried, panko and cheese-crusted. Topped with Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.			

BURGERS

Substitute gluten-free bun +1. Add cherrywood bacon +2.

Cheeseburger GFO	14.9	Hangover Burger GFO	16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side.		7 oz. Wagyu beef*, American cheese, cherrywood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side.	
STH Burger GFO	16.9	The Beyond Burger GFO VO+	16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side.		Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side.	

HANDHELDS

Acapulco Fish Tacos GFO	14
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens.	
Santa Fe Shrimp Tacos GFO	14
Crispy shrimp** tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens.	
Southwest Steak Tacos GFO	14
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens.	

'Kobe Beef' Sliders	11
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.	
Salmon* Sliders	14
Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens.	
Crab Cake Sliders	14
House-made, rémoulade, greens, red onion. With greens.	

FLATBREADS

Margherita GFO V	9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	
Meat Lovers GFO	10.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.	
BBQ Chicken GFO	9
Chicken, BBQ sauce, melted mozzarella, red onion.	

Italiano GFO	9
Italian fennel sausage, mozzarella, parmesan, fresh basil.	
Goat Cheese + Basil GFO V	9
Goat cheese, mozzarella, parmesan, fresh basil. <i>Add sun-dried tomatoes.</i>	

BEVERAGES

Coca-Cola Products	3.75
Craft Root Beer	5
Artisan Teas	3.9

French Press Coffee	5
Saratoga Water	4 6
12 oz 28 oz, Still or Sparkling	

COCKTAILS + MARTINIS

Fresh-squeezed juice, fresh herbs, handcrafted.

T2T LEMON BASIL 11

Pearl Vodka, fresh lemon, basil.

We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold! We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes. #LETUSDOGOOD

Apache Fire Margarita	15
<i>hot + citrusy</i> Tanteo Tequila, Cointreau, agave, jalapeño, cilantro, lime.	
NY Sour	13
<i>bold + citrusy</i> Bulleit Bourbon, lemon, Warre's Tawny port float.	

Sedona White Sangria	glass 8 carafe 18
<i>bright + citrusy</i> White wine, fresh juices.	

Pisco Sour	12
<i>bitter + citrusy</i> Pisco Portón, lime, egg white foam*.	

Sedona Red Sangria	glass 8 carafe 18
<i>sweet + bold</i> Red wine, brandy, fresh juices.	

Classic Negroni	13
<i>bitter + citrusy</i> Tanqueray Gin, Carpano Antica Formula sweet vermouth, Campari.	

Build Your Own Mule	13
<i>clean + spicy</i> Q ginger beer, lime. STH Mule Pearl Vodka American Mule Tito's Handmade Vodka Bourbon Buck Jim Beam Bourbon Mexican Buck Exotico Reposado Tequila	

STH Spritz	13
<i>bright + bitter</i> Amaro Nonino, prosecco, soda.	

Xique-Xique	12
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	

Classic Old Fashioned	14
<i>bold + smooth</i> Lexington Town Branch Bourbon, Angostura bitters, Luxardo cherry.	

Paloma	12
<i>citrusy + refreshing</i> Exotico Reposado Tequila, lime, Q grapefruit soda.	

Smoked Old Fashioned	14
<i>smoky + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	

Margarita Spritzer	13
<i>citrusy + refreshing</i> Exotico Reposado Tequila, fresh juices. Classic, tangerine, blood orange, prickly pear or pomegranate	

Lemon Drop	13
<i>citrusy + sweet</i> Deep Eddy's Lemon Vodka, lemon.	

Prickly Pear Margarita	14
<i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	

Pomegranate-Blueberry	13
<i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	

El Patrón Margarita	16.5
<i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	

Havana Coconut	13
<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino Cherry Liqueur, pineapple, lime.	

SPIRIT-FREE

Add vodka to any spirit-free drink +6.

Cactus Lemonade	4.25
<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	

The Sedona	14
<i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	

Strawberry + Basil Refresher	4.25
<i>sweet + refreshing</i> Fresh strawberries, basil, lemon.	

Green Tea Mule	4.25
<i>clean + spicy</i> Green Dragon tea, lime, POM juice, Q ginger beer.	

WINE

HOUSE 8

Chardonnay
Pinot Grigio
White Zinfandel
Pinot Noir
Cabernet Sauvignon

SPARKLING

Maschio	9
Prosecco Italy 187.5mL	

WHITE

Villa Pozzi	10	40
Moscato Terre Siciliane IGT, Italy		

Chateau Ste. Michelle	9	36
Dry Riesling Columbia Valley, Washington		

Barone Fini	9	36
Pinot Grigio Trentino-Alto Adige, Italy		

Brancott	10	40
Sauvignon Blanc Marlborough, New Zealand		

Hess	10	40
Chardonnay Monterey, California		

Joel Gott	9	36
Unoaked Chardonnay California		

ROSÉ

Bieler Père et Fils Sabine	14	56
Provence, France		

RED

Meiomi	12	48
Pinot Noir California		

Zuccardi Serie A	11	44
Malbec Mendoza, Argentina		

Caymus Conundrum	11	44
Red Blend California		

J. Lohr	15	60
Syrah California		

Josh Cellars Craftsman's Selection	11	44
Cabernet Sauvignon California		

Duckhorn Decoy	14	56
Cabernet Sauvignon California		

WINES OF INTEREST

Chic	29
Cava Rosé Catalonia, Spain	

Château d'Esclans Whispering Angel	62
Rosé Côtes de Provence, France	

RESERVE

Orin Swift 8 Years in the Desert	80
Zinfandel California	

Sequoia Grove	80
Cabernet Sauvignon Napa Valley, California	