

SEDONA TAPHOUSE

Daily Chef Specials. Ask your server for today's selection.

STARTERS

House Made Soup
New England Clam Chowder
French Onion

4.9 cup | 6.9 bowl
7.9

Truffle Fries
Shoestring potatoes, truffle oil, sea salt, parmesan.
Garlic lemon aioli. GF

7.9

Goat Cheese + Tomato Jam Bruschetta
Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

7.9

Chicken + Black Bean Tostada
Tortillas, cheddar cheese, fresh pico, jalapeños, black
bean salsa, cilantro, sour cream. GF

7.9

Hummus Duo
Classic and red pepper hummus with feta.
Cucumbers and flatbread. GFO V

7.9

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

8.9

Guacamole
Handcrafted. Avocado, red onion, tomato, lime, jalapeños,
cilantro, queso fresco. Corn tortilla chips. GF VO+

8.9

Crab Stuffed Mushrooms
Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

8.9

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

9.9

Crab + Artichoke Dip
Crab meat, artichoke hearts, melted cheeses and Old Bay.
Flatbreads. GFO

9.9

Canyon Crab Flatbread
Crab meat, melted cheese, remoulade. GFO

10.9

Seared Ahi Tuna*
Seared rare, seaweed salad, Asian sauce.

10.9

Southwest Roasted Wings
About a pound, roasted and smoky with just the right
amount of kick. Ranch and celery. GF

13.9

Prince Edward Island Mussels
Tomatoes, red onions, garlic, lemon basil sauce. GFO

14.9

GREENS

Add Chicken or Shrimp +6. Add Steak* +10.

Sedona House
Organic greens, tomatoes, heart of palm, red onion.
House made balsamic vinaigrette. GF HH V+
Add feta or goat cheese +.75

4.9

Caesar
Romaine hearts, parmesan, croutons. House made Caesar
dressing. GFO

5.9

Gorgonzola Chopped
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries,
warm bacon, gorgonzola crumbles.House made gorgonzola dressing. GF

5.9

Tomato Burrata
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic
glaze, grilled garlic crouton. GFO V

7.9

Strawberry Beet
Fresh strawberries, roasted beets, organic greens, candied
pecans, gorgonzola crumbles. House made strawberry vinaigrette.
GF VO+

8.9

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

9.9

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

15.9

SIDES

\$3
Garlic Whipped Potatoes
Steamed Broccoli
Shoestring French Fries
Grilled Asparagus
STH Bacon Succotash
Mexican Street Corn
Fruit

HOUSE SPECIALTIES

Antibiotic free, hormone free, cage free poultry. Organic, sustainable, antibiotic free salmon. Braveheart Black Angus Beef®

Chicken Marsala
8 oz, topped with our house made Marsala sauce and sautéed portabella mushrooms.
Garlic whipped potatoes and steamed broccoli.

17.9

Chuckawalla Chicken
8 oz, topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.
Garlic whipped potatoes and grilled asparagus. GF

18.9

Roman Parmesan Crusted Chicken
Pan fried, panko and cheese crusted. Topped with an Italian salsa and melted mozzarella.
Roasted Brussels sprouts and garlic whipped potatoes.

18.9

Sedona Salisbury Steak
Tender salisbury steak*, sautéed mushrooms, house made Marsala gravy.
Garlic whipped potatoes and Mexican street corn.

15.9

Smoky BBQ Beef Short Rib
Slow roasted, wood grilled Angus beef short rib, smoky BBQ sauce.
Jicama slaw and garlic whipped potatoes. GF

23.9

Rainbow Trout*
Certified Sustainable. Broiled, lemon dill cucumber sauce.
Garlic whipped potatoes and grilled asparagus. GF

17.9

Thai Glazed Salmon*
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

21.9

Crab Stuffed Shrimp
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter.
Garlic whipped potatoes. GF

20.9

Sedona Crab Cakes
Two 4 oz, 'no filler' jumbo lump crab cakes with house made remoulade.
Garlic whipped potatoes and Mexican street corn. GF
Lite Option - one crab cake 15.9

22.9

Seared Scallops
Large scallops topped with lemon butter. Garlic whipped potatoes and Mexican street corn. GF

23.9

PASTA

Gluten Free Upon Request. Vegetarian Options Available.

Primavera
Mixed seasonal vegetables tossed in fettuccine with an herb lemon-wine sauce.
Add chicken or shrimp +6 V VO+

14.9

Grilled Chicken Alfredo
Grilled chicken over pappardelle pasta, creamy alfredo sauce with mushrooms.

17.9

Devil's Pass
Chicken and penne pasta tossed in a slightly spicy cream sauce with red onions, red peppers,
mushrooms, tomatoes, parmesan, fresh basil.
Add Italian fennel sausage +2.

18.9

Seaside
Pan seared large shrimp and scallops over fettuccine tossed with our homemade tarragon creamy
champagne sauce, red peppers, mushrooms.

21.9

SIMPLY WOOD GRILLED

Hand Cut Filet Mignon*
6 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter.
Choice of two house made sides. GF

26.9

Hand Cut NY Strip*
12 oz, Choice Braveheart Black Angus Beef®. Topped with seasoned butter.
Choice of two house made sides. GF

25.9

Black Angus Flat Iron Steak*
8 oz, USDA Choice. Choice of two house made sides. GF

18.9

Grilled Chicken
8 oz, BBQ and choice of two house made sides. GF HH

14.9

Rockfish
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

21.9

Norwegian Salmon*
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

19.9

Toppings for fish include: Herb Butter, Lemon Butter, Lemon Basil Butter Pineapple Mango Salsa (HH) or Chimichurri (HH).

PREMIUM SIDES + TOPPINGS

Sweet Potato Fries	+5	Marsala**	+3	Wild Man Sauce	+3
Creamed Spinach**	+5	Citrus Tomato Garlic	+3	Rockefeller**	+3
Truffle Cauliflower	+5	Sauce with Feta			
Roasted Brussels Sprouts	+5				

**all sides and toppings GF except Creamed Spinach, Marsala and Rockefeller.

We strive to use locally sourced and organic products.

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, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances.

Franchise information at www.sedonataphouse.com

WINE

HOUSE

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Chateau Ste Michelle ‘Dry’ Riesling	Columbia Valley, Washington
Bertani Pinot Grigio	Veneto, Italy
Brancott Sauvignon Blanc	Marlborough, New Zealand
Kim Crawford Sauvignon Blanc	Marlborough, New Zealand
Cannonball Chardonnay	Sonoma County, California
Hess Chardonnay	Monterey, California

ROSÉ

Angels & Cowboys Rosé	Sonoma County, California
Bertani Bertarosé	Veneto, Italy

SPARKLING

La Marca Prosecco	Veneto, Italy
Anna De Codorniu Brut Rosé	Penedews, Spain

RED

Markwest Pinot Noir	California
Apothic Red	California
Trapiche Malbec, Oak Cask	Mendoza, Argentina
Francis Coppola Claret	California
Columbia Crest ‘Grand Estates’ Merlot	Columbia Valley, Washington
Skyfall Merlot	Washington
Josh Cellars Cabernet Sauvignon	California
Cannonball Cabernet	Sonoma County, California
Bertani Valpolicella	Veneto, Italy
Seven Deadly Zin	Lodi, California
1000 Stories Zinfandel	California
Bourbon Barrel Aged	

RESERVE SELECTION

Mumm Napa Brut Prestige	Napa Valley, California
Moët & Chandon	Champagne, France
Cakebread Chardonnay	California
Markham Merlot	Napa Valley, California
Duckhorn Merlot	California
Kendall Jackson Grand Reserve Cabernet	California
Goldschmidt Oakville Cabernet	California
Caymus Cabernet Sauvignon	Napa Valley, California
Ruffino Chianti Ducale Gold Label	Italy

BEVERAGES

Coca-Cola Products	2.5
Craft Root Beer	3.5
Cactus Lemonade	5.5
Prickly pear, pineapple and lemonade	
Saratoga Water	5
28oz, Sparkling or Still	
Mighty Leaf Teas	2.75
French Press Coffee	2.75

CRAFT COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted

Sedona Red Sangria	6 15	Xique-Xique (shee-ke shee-ke)	10
Red wine, brandy, fresh juices.		Effen Cucumber Vodka, St. Germain Elderflower, fresh basil and juices.	
Sedona White Sangria	6 15	Prickly Pear Margarita	10
White wine, fresh juices.		Jose Cuervo, prickly pear and fresh juices.	
Skinny Girl Tangerine Pom Spritzer	8	Ultimate Gin + Tonic	10
Skinny Girl Vodka, tangerine, POM juice and soda.		Hendrick's gin, fresh rosemary, Q Tonic. Light and refreshing.	
Moscow Mule	9	Classic Old Fashioned	10
Q Ginger Beer, Russian Standard Vodka, lime.		Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry. Add ‘smoked option’ +2	
French 75	9	Classic Manhattan	12
Tanqueray, lemon, rosemary simple syrup, prosecco.		Maker's Mark, Carpano Antica Formula, bitters, Luxardo cherry. Add ‘smoked option’ +2	
Paloma	9	El Patron Margarita	13
Jose Cuervo, lime, Q Tonic grapefruit soda.		Patron, fresh juices, Grand Marnier float.	
St Elder Greyhound	10		
Tanqueray gin, elderflower, fresh grapefruit.			

MARTINIS

Red Rock	9
Absolut Citron, Ciroc Red Berry, fresh lemon and lime juice.	
Pomegranate Blueberry	9
Stoli Blueberry, blood orange, POM juice.	
Havana Coconut	9
Malibu Coconut Rum, Maraschino Cherry liqueur, pineapple, lime.	
Watermelon	9
Tito's handmade vodka, fresh squeezed lime juice, watermelon.	
Lemon Basil	10
Russian Standard Vodka, fresh lemon and basil.	
The Sedona	12
Our signature martini! Bombay Sapphire, St. Germain Elderflower, fresh lemon and lime juice.	
Dirty Goose	12
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	

BURGERS

Add cherry-wood bacon +2 Gluten Free Bun +1

Cheeseburger	9.9
1/3 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese. Choice of side. GFO	
STH Burger	14.9
1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw, serrano and sweet chili glaze, toasted potato bun. Choice of side. GFO	
Hangover Burger	14.9
1/2 lb, Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO	
The Beyond Burger	13.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. Choice of side. GFO VO+	

HANDHELDS

Salmon* Sliders	11
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.	
Crab Cake Sliders	9
House made, remoulade, greens, red onion. With greens.	
‘Kobe Beef’* Sliders	9
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.	
Prime Rib Sandwich	13
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. With greens. GFO Gluten Free Bun +1	
Acapulco Fish Tacos	11
Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO	
Southwest Steak Tacos	11
Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens. GFO	
Baja Shrimp Tacos	12
Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.	
Havana Pork Tacos	12
Pulled pork, serrano chile sauce, jicama slaw, diced cucumber. With greens.	
South Rim Shrimp Flatbread	8.9
Shrimp, mozzarella, fresh pico, avocado, cilantro. GFO	
Italiano Flatbread	7
Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO	
BBQ Chicken Flatbread	7
Chicken, BBQ sauce, melted mozzarella, red onion. GFO	
Margherita Flatbread	7
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V	

KIDS

All Kid Meals include a beverage 5.9

Cheese Pizza	Flatbread cheese pizza. GFO V
Mac-N-Cheese	Penne pasta in a creamy cheese sauce. GFO V
Chicken Cutlet Fingers	House made, panko and pan fried. Choice of side.
Kid Steak*	USDA Choice Flat Iron. Choice of side. GF
Kid Chicken	Grilled. Choice of side. GF HH

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