



SEDONA

TAP HOUSE

GREENS

Add chicken or shrimp +10. Add salmon* +14. Add steak* +16.

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|---|------|
| Sedona House GF HH V+ | 5.9 |
| Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75 | |
| Caesar GFO | 6.9 |
| Romaine hearts, parmesan, croutons. House-made Caesar dressing. | |
| Gorgonzola Chopped GF | 6.9 |
| Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing. | |
| Beet + Goat Cheese GF V VO+ | 8.9 |
| Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette. | |
| Julie’s Farmer GF HH V VO+ | 11.9 |
| Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette. | |
| Southwest Chicken GF | 12.9 |
| House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House-made southwest ranch dressing. Substitute crispy chicken** +4 | |
| Salmon* + Asparagus GF HH | 25.9 |
| Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette. | |

SIDES

All sides are gluten-free except couscous. Sweet potato fries** and roasted Brussels sprouts are premium sides.

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| Garlic Whipped Potatoes | 4.5 |
| Steamed Broccoli | 4.5 |
| Shoestring French Fries** | 4.5 |
| Seasonal Squash Couscous | 4.5 |
| Grilled Asparagus | 4.5 |
| Haricot Verts | 4.5 |
| STH Bacon Succotash | 4.5 |
| Steamed Spinach | 4.5 |
| Fruit | 4 |
| Sweet Potato Fries** | 6 |
| Roasted Brussels Sprouts | 6 |
| Organic Greens | 4.5 |

Please inform your server of any allergies or intolerances.

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|--------------------------|------------------------|
| GF = Gluten-Free | VO = Vegetarian Option |
| GFO = Gluten-Free Option | V+ = Vegan |
| HH = Heart Healthier | VO+ = Vegan Option |
| V = Vegetarian | |

20% gratuity is added to parties of 8 or more. Thank you for taking care of your server. Franchise opportunities available at www.sedonataphouse.com
*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, dairy and sesame.

STARTERS

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|---|--------------------|--|------|
| House-Made Soup | 4.9 cup 8.9 bowl | Spicy Thai Shrimp GF HH | 13.9 |
| New England clam chowder. | | Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce. | |
| Bread Basket V | 4.9 | Canyon Nachos** GF | 14.9 |
| Ciabatta bread rolls, house-made whipped honey butter, herbed oil. | | Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico. | |
| Classic Hummus GFO V VO+ | 7.9 | Guacamole** GF HH VO+ | 10.9 |
| Herbed oil, feta, cucumber, flatbreads. | | Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips. | |
| Truffle Fries** GF | 9.9 | Devil’s Pass Dip GFO | 13.9 |
| Truffle oil, sea salt, parmesan, truffled lemon aioli. | | Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads. | |
| Desert Fire Jalapeños GF | 9.9 | Crab + Artichoke Dip GFO | 10.9 |
| Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy. | | Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads. | |
| Goat Cheese + Tomato Jam Bruschetta V | 9.9 | Thai Glazed Wings** | 15.9 |
| Fresh basil, tomato jam, goat cheese, lemon butter drizzle. | | About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. Option for southwest roasted-style. GF | |
| Crab-Stuffed Mushrooms GF | 10.9 | Gorgonzola Shrimp GFO | 17.9 |
| Roasted mushrooms, jumbo lump crab meat, lemon butter. | | Seared large shrimp, lobster brandy cream sauce, gorgonzola. Grilled garlic crostini. | |
| Buffalo Cauliflower** GF | 10.9 | | |
| Fried cauliflower, Buffalo sauce, whipped blue cheese, celery. | | | |
| Canyon Crab Flatbread GFO | 13.9 | | |
| Crab meat, melted cheese, rémoulade. | | | |

PASTA

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| Beyond Bolognese GFO V+ | 18.9 | Devil’s Pass GFO VO | 22.9 |
| Plant-based Beyond Beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil. | | Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2 | |
| Shrimp Primavera GFO VO+ | 18.9 | French Quarter GFO VO | 21.9 |
| Mixed seasonal vegetables, fettuccine tossed in a herb lemon-wine sauce. | | Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms. | |
| Grilled Chicken Alfredo GFO VO | 19.9 | | |
| Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms. | | | |

HOUSE SPECIALTIES

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| Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. | | | |
| Chicken Marsala GF | 21.9 | Fish + Chips** GF | 18.9 |
| Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. | | Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries. | |
| Chuckawalla Chicken GF | 21.9 | Wild Man NY Strip* GF | 40.9 |
| Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. | | 12 oz. USDA Braveheart Black Angus Beef®. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and STH bacon succotash. | |
| Roman Parmesan-Crusted Chicken | 21.9 | Land + Sea GF | 32.9 |
| Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes. | | 8 oz. USDA Choice Black Angus flat iron*, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. Substitute 7 oz. hand-cut filet mignon* +12 | |
| Thai-Glazed Salmon* | 26.9 | Crab-Stuffed Shrimp GF | 24.9 |
| Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. | | Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach. | |
| Shrimp + Grits GF | 18.9 | Sedona Crab Cakes GF | 29.9 |
| Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2 | | Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and STH bacon succotash. | |

SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired. Premium sides +1.5.

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| Hand-Cut NY Strip* GF | 38.9 | Grilled Chicken GF HH | 20.9 |
| 12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides. | | Choice of two house-made sides. Side of BBQ. | |
| Hand-Cut Filet Mignon* GF | 38.9 | Rockfish GF | MKT |
| 7 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. | |
| Black Angus Flat Iron Steak* GF | 24.9 | Salmon* GF HH | 25.9 |
| 8 oz. USDA Choice. Choice of two house-made sides. | | Certified sustainable. Choice of topping and two house-made sides. | |

TOPPINGS

All toppings are gluten-free.

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| Seasoned Butter | Pineapple-Mango Salsa HH |
| Herb Butter | Chimichurri HH |
| Lemon Butter | |

PREMIUM TOPPINGS

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| Marsala | 6 | Wild Man | 6.5 |
| Oscar | 6 | Citrus Tomato Garlic with Feta | 5 |

BURGERS

Served with choice of side. *Add cherrywood bacon or turkey bacon +2. Gluten-free bun +1.*

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| Cheeseburger GFO | 16.9 | The Beyond Burger GFO VO+ | 16.9 |
| 7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. | | Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. | |
| STH Burger GFO | 17.9 | Vegan Burger GFO V+ | 16.9 |
| 7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. | | Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. | |
| Hangover Burger GFO | 17.9 | | |
| 7 oz. Wagyu beef*, American cheese, cherrywood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. | | | |

FLATBREADS

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| Margherita GFO V | 8.9 | Buffalo Chicken GFO | 8.9 |
| Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. | | Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions. | |
| Meat Lovers GFO | 9.9 | South Rim Shrimp GFO | 9.9 |
| Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. | | Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. | |
| BBQ Chicken GFO | 9.9 | | |
| Chicken, BBQ sauce, melted mozzarella, red onion. | | | |

TACOS

Two tacos per order. All tacos served with greens.

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| Acapulco Fish GFO | 14.9 | Havana Pork | 12.9 |
| Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. | | Slow-roasted pulled pork, serrano chile sauce, jicama slaw, diced cucumber. | |
| Southwest Steak GFO | 16.9 | Santa Fe Shrimp** GFO | 14.9 |
| Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. | | Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. | |

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

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| T2T LEMON BASIL | 9.9 |
| Pearl Vodka, fresh lemon, basil. | |
| <i>We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!</i> | |
| We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes. #LETUSDOGOOD | |
| Sedona White Sangria | glass 8 carafe 17 |
| <i>bright + citrusy</i> | |
| White wine, fresh juices. | |
| Sedona Red Sangria | glass 8 carafe 17 |
| <i>sweet + bold</i> | |
| Red wine, brandy, fresh juices. | |
| Xique-Xique | 11 |
| <i>clean + herbaceous</i> | |
| Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices. | |
| Mojito | 10 |
| <i>clean + refreshing</i> | |
| Bacardi Rum, fresh mint, lime, soda. | |
| STH Mule | 10 |
| <i>clean + spicy</i> | |
| Pearl Vodka, Q Ginger Beer, lime. | |
| Orange Crush | 9 |
| <i>citrusy + refreshing</i> | |
| Absolut Mandrin Vodka, Cointreau, orange juice. | |
| Paloma | 10 |
| <i>citrusy + refreshing</i> | |
| Exotico Reposado Tequila, lime, Q grapefruit soda. | |
| The Greyhound | 10 |
| <i>citrusy + bright</i> | |
| Tito's Handmade Vodka, St-Germain Elderflower Liqueur, grapefruit, rose. | |

SPIRIT-FREE

Add vodka to any spirit-free drink +7.

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| Marrakesh Mint | 6 | Strawberry-Basil Refresher | 6 |
| Marrakesh Mint tea, lemon, mint, cucumber. | | Fresh strawberries, basil, lemon. | |
| Grapefruit Refresher | 6 | Cactus Lemonade | 6 |
| Grapefruit, lime, blood orange, soda. | | Prickly pear, pineapple, lemonade. | |

WINE

HOUSE

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| Chardonnay Pinot Grigio | 6 |
| Pinot Noir Cabernet Sauvignon | |

SPARKLING

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| Maschio | 9 | 36 |
| Prosecco Italy | | |

WHITE

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| Villa Pozzi | 8 | 32 |
| Moscato Terre Siciliane, IGT, Italy | | |
| Château Ste. Michelle | 8 | 32 |
| Dry Riesling Columbia Valley, Washington | | |
| Banfi Artist Series Banfi Le Rime | 9 | 36 |
| Pinot Grigio Tuscany, Italy | | |
| Stoneleigh | 10 | 40 |
| Sauvignon Blanc Marlborough, New Zealand | | |
| Joel Gott Unoaked | 11 | 44 |
| Chardonnay California | | |
| Bezel by Cakebread | 14 | 56 |
| Chardonnay San Luis Obispo Coast, California | | |

ROSÉ

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| Bieler Père & Fils, Sabine | 10 | 40 |
| Provence, France | | |

RED

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| Acrobat | 13 | 52 |
| Pinot Noir Oregon | | |
| Trapiche | 9 | 36 |
| Malbec, Oak Cask Mendoza, Argentina | | |
| Double Trouble by Charles & Charles | 9 | 36 |
| Red Blend Washington | | |
| Bonanza by Caymus | 10 | 40 |
| Cabernet Sauvignon California | | |
| Josh Craftsman's Select | 13 | 52 |
| Cabernet Sauvignon California | | |

WINES OF INTEREST

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| J Vineyards California | 52 |
| Cuvée Sparkling California | |
| Barboursville | 44 |
| Pinot Grigio Charlottesville, Virginia | |
| Barboursville | 44 |
| Cabernet Sauvignon Charlottesville, Virginia | |

RESERVE

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| Moët & Chandon | 90 |
| Brut Impérial Champagne, France | |
| Caymus | 120 |
| Cabernet Sauvignon Napa Valley, California | |

BEVERAGES

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| Coca-Cola Products | 3.5 |
| Craft Sodas | 4 |
| Artisan Teas | 3.25 |
| French Press Coffee | 5.5 |
| Whole milk, half + half, or almond milk available. | |
| Saratoga Water | 7.5 |
| 28 oz. Sparkling or Still. | |