



SEDONA

TAPHOUSE

GREENS

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

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.

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.

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

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

PASTA

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

HOUSE SPECIALTIES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®.

Chicken Marsala GF	21.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
Chuckawalla Chicken GF	21.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.	
Roman Parmesan-Crusted Chicken	21.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.	
Thai-Glazed Salmon*	26.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.	
Shrimp + Grits GF	18.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2	
Fish + Chips** GF	18.9
Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries.	
Wild Man NY Strip* GF	40.9
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.	
Land + Sea GF	32.9
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	
Crab-Stuffed Shrimp GF	24.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
Sedona Crab Cakes GF	29.9
Two 4 oz. jumbo lump crab cakes, house-made remoulade. 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.

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

TOPPINGS

All toppings are gluten-free.

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

PREMIUM TOPPINGS

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.

Cheeseburger <i>GFO</i>	16.9	The Beyond Burger <i>GFO VO+</i>	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 <i>GFO</i>	17.9	Vegan Burger <i>GFO V+</i>	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 <i>GFO</i>	17.9		
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.			

FLATBREADS

Margherita <i>GFO V</i>	8.9	Buffalo Chicken <i>GFO</i>	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 <i>GFO</i>	9.9	South Rim Shrimp <i>GFO</i>	9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.	
BBQ Chicken <i>GFO</i>	9.9		
Chicken, BBQ sauce, melted mozzarella, red onion.			

TACOS

Two tacos per order. All tacos served with greens.

Acapulco Fish <i>GFO</i>	14.9	Havana Pork	12.9
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimí aioli, cilantro.		Slow-roasted pulled pork, serrano chile sauce, jicama slaw, diced cucumber.	
Southwest Steak <i>GFO</i>	16.9	Santa Fe Shrimp** <i>GFO</i>	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.

T2T LEMON BASIL	9.9	STH Aperol Spritz	12
Pearl Vodka, fresh lemon, basil.		<i>bright + bitter</i>	
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. #LETUSDGOGOOD		Prosecco, Aperol, Solerno blood orange, orange bitters, soda.	
Sedona White Sangria	glass 8 carafe 17	Prickly Pear Margarita	11
<i>bright + citrusy</i>		<i>sweet + citrusy</i>	
White wine, fresh juices.		Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	
Sedona Red Sangria	glass 8 carafe 17	El Patrón Margarita	15
<i>sweet + bold</i>		<i>smooth + citrusy</i>	
Red wine, brandy, fresh juices.		Patrón Tequila, fresh juices, Grand Marnier float.	
Xique-Xique	11	Smoked Old Fashioned	13
<i>clean + herbaceous</i>		<i>bold + smoky</i>	
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.		Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	
Mojito	10	Red Rock	10
<i>clean + refreshing</i>		<i>bright + sweet</i>	
Bacardí Rum, fresh mint, lime, soda.		Absolut Citron Vodka, Ciroc Red Berry, fresh juices.	
STH Mule	10	Pomegranate-Blueberry	10
<i>clean + spicy</i>		<i>sweet + fruity</i>	
Pearl Vodka, Q Ginger Beer, lime.		Pearl Blueberry Vodka, blood orange, POM juice.	
Orange Crush	9	Havana Coconut	10
<i>citrusy + refreshing</i>		<i>sweet + tropical</i>	
Absolut Mandarin Vodka, Cointreau, orange juice.		Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
Paloma	10	The Sedona	12
<i>citrusy + refreshing</i>		<i>clean + bright</i>	
Exotico Reposado Tequila, lime, Q grapefruit soda.		Our signature martinis! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	
The Greyhound	10	Dirty Goose	12
<i>citrusy + bright</i>		<i>bold + briny</i>	
Tito's Handmade Vodka, St-Germain Elderflower Liqueur, grapefruit, rose.		Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	

SPIRIT-FREE

Add vodka to any spirit-free drink +7.

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

Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon

SPARKLING

Maschio 9 36
Prosecco | Italy

WHITE

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

Bielier Père & Fils, Sabine 10 40
Provence, France

RED

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

J Vineyards California 52
Cuvée Sparkling | California

Barboursville 44
Pinot Grigio | Charlottesville, Virginia

Barboursville 44
Cabernet Sauvignon | Charlottesville, Virginia

RESERVE

Moët & Chandon 90
Brut Impérial | Champagne, France

Caymus 120
Cabernet Sauvignon | Napa Valley, California

BEVERAGES

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.