

STARTERS

House Made Soup

Tomato Basil 4.9 cup | 6.9 bowl

Truffle Fries 6.9

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

Desert Fire Jalapeños 7.9

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

Goat Cheese + Tomato Jam Bruschetta 7.9

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V

Crab Stuffed Mushrooms 8.9

Roasted mushrooms, jumbo lump crab meat, lemon butter. GF

Guacamole 8.9

Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF V+

Mediterranean Hummus Platter 8.9

House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Spicy Thai Shrimp 9.9

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

Canyon Crab Flatbread 10.9

Crab meat, melted cheese, remoulade. GFO

Seared Ahi Tuna 10.9

Seared rare, seaweed salad, Asian sauce.

Southwest Roasted Wings 12.9

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

Canyon Nachos 14.9

Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

Prince Edward Island Mussels 14.9

Tomatoes, red onions, garlic, lemon-basil sauce. GFO

GREENS

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

Sedona House 4.9

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

Caesar 5.9

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

Gorgonzola Chopped 5.9

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

Beet + Goat Cheese 8.9

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made vinaigrette. GF VO+

Power 9.9

Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF

Julie's Farmer 9.9

Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon* Asparagus 15.9

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

PASTA

Gluten Free Upon Request. Vegetarian Options Available

Primavera 14.9

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ Add chicken or shrimp +8

Devil's Pass 17.9

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

Grilled Chicken Alfredo 17.9

Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

SIMPLY WOOD GRILLED

Choice of two house made sides. Choice of topping, if desired. Premium sides +2

Hand Cut Filet Mignon* 26.9

6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 17.9

8 oz. USDA Choice. Choice of two house made sides. GF

Mahi Mahi* 21.9

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

Hand Cut NY Strip 25.9

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Grilled Chicken 13.9

8 oz. Side of BBQ. Choice of two house made sides. GF HH

Norwegian Salmon* 20.9

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

TOPPINGS

Seasoned Butter

Herb Butter

Lemon Butter

Lemon Basil Butter

Pineapple Mango Salsa (HH)

Chimichurri (HH)

PREMIUM TOPPINGS + 3

Marsala**

Citrus Tomato Garlic Sauce with Feta

Wild Man Sauce

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.

HOUSE SPECIALTIES

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

Chicken Marsala 16.9

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

Chuckawalla Chicken 17.9

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

Roman Parmesan Crusted Chicken 17.9

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

Shrimp + Grits 15.9

Stone ground with tasso ham. GF
Add over easy egg* +2.

Thai Glazed Ahi Tuna* 21.9

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

Crab Stuffed Shrimp 20.9

Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Sedona Crab Cakes 22.9

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

BURGERS

All burgers served with choice of side. Add cherry-wood bacon +2. Gluten Free Bun +1

STH Burger 14.9

1/2 lb, Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

Hangover Burger 14.9

1/2 lb, Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

Cheeseburger 9.9

1/3 lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

The Beyond Burger 13.9

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

HANDHELDS

TACOS

Acapulco Fish

Broiled mahi mahi, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens. GFO

11

Southwest Steak

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.

With greens. GFO

11

Baja Shrimp

Shrimp, serrano chile sauce, jicama slaw, avocado, pineapple mango salsa. With greens.

12

FLATBREADS

South Rim Shrimp

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO

7

Italiano

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO

7

BBQ Chicken

Chicken, BBQ sauce, melted mozzarella, red onion. GFO

7

Margherita

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

7

SIDES

All sides are GF.

Garlic Whipped Potatoes

+3

Steamed Broccoli

+3

Shoestring French Fries

+3

Grilled Asparagus

+3

STH Bacon Succotash

+3

Mexican Street Corn

+3

Fruit

+3

Sweet Potato Fries

+5

Sweet Potato Fries

+5

Roasted Brussels Sprouts

+5

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WINE

HOUSE 6 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE	Villa Pozzi Moscato	Sicily, Italy	8 31
	Chateau Ste. Michelle Dry Riesling	Columbia Valley, Washington	8 31
	Sartori Di Verona Pinot Grigio	Veneto, Italy	8 31
	Barboursville Pinot Grigio	Virginia	39
	Brancott Sauvignon Blanc	Marlborough, New Zealand	9 35
	Cloudfall Sauvignon Blanc	Monterey, California	10 39
	Kenwood 'Yulupa' Chardonnay	Monterey, California	8 31
	Hess Select Chardonnay	California	9 35
RED	Angeline Pinot Noir	California	8 31
	Meiomi Pinot Noir	California	11 43
	Trapiche Malbec, Oak Cask	Mendoza, Argentina	8 31
	Michael David 'Freakshow' Red Blend	Lodi, California	11 43
	Columbia Crest 'Grand Estates' Merlot	Columbia Valley, Washington	8 31
	J. Lohr Syrah	Paso Robles, California	9 35
	Josh Cellars Cabernet Sauvignon	California	9 35
	Joel Gott 815 Cabernet Sauvignon	California	13 51
	Barboursville Cabernet Sauvignon	Virginia	37
ROSÉ	Los Dos	Campo de Borja, Spain	7 27
	Chapoutier Belle	Provence, France	9 35
SPARKLING	Chic Sparkling Cava Rosé	Catalonia, Spain	29
	Alzaia Prosecco	Veneto, Italy	7
	Wycliff Brut	California	7 27
	Mumm Napa Brut Prestige	Napa Valley, California	49

WINES OF INTEREST

Paul Cluver Elgin Sauvignon Blanc	Western Cape, South Africa	43
Domaine des Herbauges Chardonnay	Loire Valley, France	12 46
Seghesio Zinfandel	Sonoma, California	54
Lovington Cabernet Franc	Virginia	54

RESERVE SELECTION

Moët & Chandon Brut Imperial	Champagne, France	72
Chateau de la Coste Margaux Bordeaux	Bordeaux, France	60
Orin Swift 'Pappillon' Red Blend	Napa Valley, California	110

COCKTAILS

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria White wine, fresh juices.	7 15	The Sedona Our signature martini! Bombay Sapphire, St. Germain, fresh juices.	12
Sedona Red Sangria Red wine, brandy, fresh juices.	7 15	Watermelon Tito's handmade vodka, watermelon, lime.	10
Xique-Xique Pearl Cucumber Vodka, St. Germain, basil, fresh juices.	10	Havana Coconut Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	10
Peach Spritzer Bombay Sapphire gin, Peach Schnapps, fresh juices.	10	Pomegranate Blueberry Stoli Blueberry, blood orange, POM juice.	10
STH Orange Crush Absolut Mandarin, Cointreau, fresh orange juice.	12	Red Rock Absolut Citron, Ciroc Red Berry, fresh juices.	10
Moscow Mule Russian Standard Vodka, Q Ginger Beer, lime.	10	Dirty Goose Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.	12
Prickly Pear Margarita Exotico Reposado, orange liqueur, prickly pear, fresh juices.	10	Lemon Basil Monsoon Evan Williams Black Label Bourbon, lemon, basil, agave nectar.	11
El Patron Margarita Patron, fresh juices, Grand Marnier float.	13	Cathedral Rock Sombra Mezcal, Carpano Antica, Grand Marnier, bitters.	13
Grapefruit Negroni Tanqueray, Carpano Antica, Campari, grapefruit.	12		
Smoked Old Fashioned Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	12		
Smoked Manhattan Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.	14		

BEVERAGES

Coca-Cola Products	2.5
Craft Root Beer	3.5
Saratoga Water 28oz, Sparkling or Still	5
Mighty Leaf Teas	2.75
French Press Coffee	2.75

SPIRIT FREE

Add vodka to any spirit free drink +6

Marrakesh Mint Marrakesh Mint Tea, lemon, mint, cucumber.	3.9
Green Tea Mule Green Dragon Tea, lime, POM juice, Q Ginger Beer.	3.9
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	3.9
Cactus Lemonade Prickly pear, pineapple, lemonade.	3.9



JOIN US FOR STH STEALS!

EVERYDAY FROM 3:30 PM TO 6:30 PM



Half Off Beer + Wine

All Drafts
All Bottles + Cans

Wines by the Glass

\$3

House Wine by the glass
Chardonnay, Pinot Grigio, Pinot Noir,
Cabernet Sauvignon, White Zinfandel

Red Sangria
White Sangria

\$5

Los Dos Rosé
Trapiche Malbec
Josh Cabernet Sauvignon
Alzaia Frizzante Prosecco

\$5 Craft Classics

Cosmopolitan	Mojito
Vodka Martini	Manhattan
Classic Daiquiri	Moscow Mule
Whiskey Sour	Gin Martini

Any Happy Hour Liquor + One Mixer

\$6 Craft Classics

STH Orange Crush
Prickly Pear Margarita
Red Rock
Lemon Drop
Peach Spritzer
Margarita

Bites

\$6

Truffle Fries GF
Guacamole GF VO+
Margherita Flatbread GFO
Desert Fire Jalapeños GF
Goat Cheese + Tomato Jam Bruschetta

\$8

Australian 'Kobe Beef'* Sliders (2) with greens
Canyon Crab Flatbread GFO
Spicy Thai Shrimp GF
Seared Ahi Tuna*

\$10

Prince Edward Island Mussels GFO

WEDNESDAY

1/2 Off Bottles of Wine
except Reserves, available until 9pm

\$20 Off Reserve Wines
available until 9pm

SUNDAY

Classic Brunch!
10:30 am - 2 pm

Become a VIP

As a Sedona Taphouse
VIP Loyalty Member,
you will receive exclusive
special offers!

1 POINT
for Every \$1 Spent
\$10 REWARD
for Every 100 Points Earned

SEDONATAPHOUSE.COM/VIP

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