

Sedona Taphouse To Go Menu

STARTERS

TRUFFLE FRIES

Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF \$6.9

DESERT FIRE JALAPEÑOS

Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF \$7.9

GOAT CHEESE + TOMATO JAM BRUSCHETTA

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. V \$7.9

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

CANYON CRAB FLATBREAD

Crab meat, melted cheese, remoulade. GFO \$10.9

GREENS

SEDONA SIDE SALAD

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ \$4.9
Add feta or goat cheese + \$.75

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

JULIE'S FARMER

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

ENTRÉES

PASTA PRIMAVERA

Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. V VO+ \$14.9
Add chicken or shrimp +6

DEVIL'S PASS PASTA

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. \$17.9
Add Italian fennel sausage +2.

HAND CUT FILET MIGNON*

6 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF \$26.9

BLACK ANGUS FLAT IRON STEAK*

8 oz. USDA Choice. Choice of two house made sides. GF \$17.9

HAND CUT NY STRIP*

12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF \$25.9

GRILLED CHICKEN

8 oz. Side of BBQ. Choice of two house made sides. GF HH \$13.9

NORWEGIAN SALMON*

Organic, certified sustainable, fresh caught. Choice of two house made sides. GF \$20.9

CHICKEN MARSALA

8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. \$16.9

CHUCKAWALLA CHICKEN

8 oz. Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus. GF \$17.9

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. \$17.9

*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 intolerances or allergies.

CRAB STUFFED SHRIMP

Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF \$20.9

BURGERS

ALPINE CHICKEN SANDWICH

Grilled chicken, bacon, Alpine Swiss, honey mustard on herb grilled focaccia, greens, tomato, red onion. GFO \$9.9

STH BURGER

½ lb, Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. Choice of side. GFO \$14.9

HANGOVER BURGER

½ lb, Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. Choice of side. GFO \$14.9

CHEESEBURGER

½ lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO \$9.9

THE BEYOND BURGER

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. Choice of side. GFO, VO+ \$13.9

HANDHELDS

ITALIANO FLATBREAD

Italian fennel sausage, mozzarella, parmesan, fresh basil. GFO \$7

BBQ CHICKEN FLATBREAD

Chicken, BBQ sauce, melted mozzarella, red onion. GFO \$7

MARGHERITA FLATBREAD

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V \$7

SIDES

Garlic Whipped Potatoes, Steamed Broccoli, Shoestring French Fries, Grilled Asparagus, Fruit, Steamed Spinach \$3

Sweet Potato Fries, Roasted Brussels Sprouts \$5

FAMILY MEAL DEAL

GRILLED SALMON* DINNER

(2) Organic, certified sustainable, fresh caught grilled salmon with two sides of garlic whipped potatoes and steamed broccoli. \$25

FLAT IRON STEAK DINNER

(2) 8 oz. USDA Choice, Black Angus Flat Iron Steaks* with two sides of garlic whipped potatoes and steamed broccoli. GF \$20

GRILLED CHICKEN DINNER

(2) 8 oz. Grilled chicken breasts with two sides of garlic whipped potatoes and steamed broccoli. GF \$20

SWEETS

CHOCOLATE DECADENCE

Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF \$7.9

SALTED CARAMEL CHEESECAKE

NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts. \$7.9
Plain Cheesecake 7

CARROT CAKE

Locally provided by Mill Street Bakery in Farmville, VA. Carrots, walnuts, cranberries, cream cheese icing \$7.9

BROWNIE SUNDAE

Warm and gooey brownie, salted chocolate ganache, vanilla ice cream. \$8.9

MILE HIGH CHOCOLATE CAKE

Locally provided by Mill Street Bakery in Farmville, VA. Tall chocolate cake layered with smooth, dark chocolate ganache. \$7.9

WINE AND BEER TO GO

HALF PRICE! CALL FOR SELECTION AND DETAILS.

GF = GLUTEN FREE GFO = GLUTEN FREE OPTION HH = HEART HEALTHY V = VEGETARIAN
VO = VEGETARIAN OPTION V+= VEGAN VO+= VEGAN OPTION