

Specials

DEVIL'S PASS DIP

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads. GFO \$13.9

WATERMELON + FETA SALAD

Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette. GF V VO+ \$12.9

TRUFFLE BUTTER FILET MIGNON*

7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with house-made black truffle whipped butter. Garlic whipped potatoes and grilled asparagus. GF \$40.9

FLOUNDER PICCATA

Lightly breaded + pan-seared, topped with lemon-caper butter. Garlic whipped potatoes and grilled asparagus. GF \$29.9

SEASONAL CATCH: SWORDFISH

Certified sustainable. Choice of topping and two house-made sides. GF \$29.9

RED ROCK SHRIMP PASTA

Large shrimp and penne pasta tossed with olive oil, garlic, fresh basil, sundried tomatoes, mushrooms, artichoke hearts, Kalamata olives. Topped with feta and parmesan. GFO HH VO \$24.9

MANGO MOUSSE CAKE

Delicate sponge cake, tangy mango mousse, mixed berries, raspberry coulis, whipped cream. V \$11.9

CARROT CAKE

Carrots, walnuts, cranberries, cream cheese icing. V \$11.9

WATERMELON MARTINI

Tito's Handmade Vodka, fresh squeezed lime juice, watermelon. \$15
• bright + fruity •

SEDONA TAPHOUSE MAIDEN VOYAGE

PA- American Wheat Ale- ABV 4.2% 4oz \$2.00 | 12oz \$6 | Growler \$20

*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. **All fried items assume cross-contamination with some or all of the following allergens: sesame, dairy, poultry, fish, and shellfish.