



Sedona Taphouse To Go Menu

STARTERS + GREENS

Tomato Basil Soup

\$5.9 cup | \$7.9 bowl

Crab Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter GF
\$9.9

Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of

kick. Ranch and celery. GF \$12.9

Seared Ahi Tuna

Seared Rare, seaweed salad, Asian sauce \$12.9

Bacon Wrapped Scallops

Large wild caught scallops, cherry-smoked bacon, jicama slaw, pepper jelly, cilantro. GF \$13.9

Sedona House

Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. F HH V+ | Add feta or goat cheese +.75
\$5.9

Caesar

Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO \$6.9

Gorgonzola Chopped

Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF \$7.9

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

Truffle Fries

Shoestring Potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF \$8.9

KIDS Menu

Cheese Pizza

Flatbread cheese pizza. GFO V \$7.9

Mac-N-Cheese

GFO V \$7.9

Penne pasta in a

creamy cheese sauce.

Kid Steak*

USDA Choice Flat Iron. Choice of side. GF \$7.9

ENTRÉES

Black Angus Flat Iron Steak*

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

Hand Cut Filet Mignon*

7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF \$27.9

Grilled Chicken

8 oz. BBQ and choice of two house made sides. GF HH \$14.9

Norwegian Salmon*

Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF \$19.9

Chicken Marsala

8 oz. Topped with our house made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli. \$17.9

Sedona Salisbury Steak

Tender salisbury steak*, sautéed mushrooms, house made Marsala gravy. Garlic whipped potatoes and Mexican street corn. \$16.9

Bourbon Pork Chop*

8oz. Bone-in, brushed with house made bourbon glaze. Garlic whipped potatoes and steamed broccoli. Add additional 8 oz. pork chop +8 \$18.9

Sedona Crab Cakes

Two 4 oz. 'no filler' jumbo lump crab cakes, house made remoulade. Garlic whipped potatoes and Mexican street corn. GF \$23.9

Devil's Pass Pasta

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



BURGERS + HANDHELDS

STH Burger

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

Hangover Burger

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

Cheeseburger

½ lb Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO \$13.9

Crab Cake Sliders

House made, remoulade, greens, red onion. With greens. 9 (2) 13 (3)

Australian 'Kobe Beef'* Sliders

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens. 8 (2) 12 (3)

The Beyond Burger

Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun \$13.9

Canyon Crab Flatbread

Crab meat, melted cheese, remoulade \$12.9

Meat Lovers Flatbread

Italian fennel sausage, pepperoni, onion, mozzarella, fresh basil \$9

BBQ Chicken Flatbread

Chicken, BBQ sauce, melted mozzarella, red onion \$9

Margherita Flatbread

Fresh basil, olive oil, garlic tomato, fresh mozzarella, parmesan, balsamic reduction glaze \$9

SIDES

Garlic Whipped Potatoes \$3

Steamed Broccoli \$3

Shoesting French Fries \$3

Grilled Asparagus \$3

Mexican Street Corn \$3

FAMILY MEAL DEAL

Grilled Salmon Dinner

(2) Organic, certified sustainable, fresh caught grilled salmon with two sides of garlic whipped potatoes and steamed broccoli \$30

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 \$25

Grilled Chicken Dinner

(2) Cage-free, antibiotic-free 8oz grilled chicken with BBQ sauce GF \$25

SWEET

Salted Caramel Cheesecake

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

Chocolate Decadence

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

Amaretto Liqueur Cake

Amaretto liqueur with chocolate pieces, toasted almonds, chocolate ganache. Made locally by Fully Spirited Flavors in Phoenixville \$9.9

Brownie Sundae

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