

Handhelds

Serves 10-12

'Kobe Beef'* Sliders 95.5

Wagyu beef, Vermont cheddar, house made sauce, caramelized onions.

Dixie BBQ Sliders 89.9

Smoked pulled pork and house made jicama slaw.

Cuban GFO | 96.5

Smoked pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll.

Sweet

Serves 10-12

Salted Caramel Cheesecake 92.9

NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

Chocolate Decadence GF | 92.9

Rich, flourless chocolate cake with a Grand Marnier raspberry coulis.

Wine + Beer

Compliment your selections with our extensive craft beer selection and premium wine list.

Contact location for selection and pricing.

Wine by the bottle

50% off regular menu price

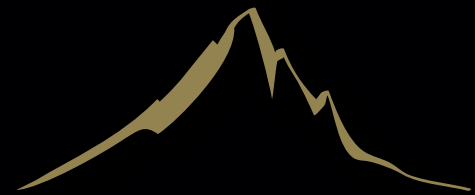
Bottled Beer

50% off regular menu price

Growlers

Kegs

Must be ordered 1 week in advance



STH

SEDONA

TAPHOUSE

CATERING MENU

For location information visit,
www.sedonataphouse.com

Menu prices and items subject to change and may vary by location.

Soup + Salad

Serves 10-12. Salads served with bread and butter.

Tomato Basil Soup 29.9 | 2 quarts
House made.

STH Clam Chowder 54.9 | 2 quarts
House made. Award Winning.

Sedona House Salad GF HH V+ | 39.9
Organic greens, tomatoes, red onion, heart of palm. House made balsamic vinaigrette.

Caesar Salad GFO | 45.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. Anchovies upon request.

Julie's Farmer Salad GF HH VO+ | 54.9
Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette dressing.

Starters

Serves 12

Guacamole** GF HH VO+ | 49.9
Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips.

Desert Fire Jalapeños GF | 69.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot + spicy.

Mediterranean Hummus GF HH VO+ | 46.9
House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Flatbreads.

Canyon Crab Flatbread GFO | 89.9
Crabmeat, melted cheese, remoulade.

Spicy Thai Shrimp GF HH | 84.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.

Low Country Steamed Shrimp GF HH | 79.9
Old Bay, house made cocktail sauce, horseradish.

Southwest Wings GF | 82.9
Roasted and smoky with just the right amount of kick. Ranch and celery.

Mini Crab Cakes GF | 129.9
Petite jumbo lump crab cakes, broiled and served with roasted red pepper sauce and micro greens.



Entrée

Serves 10-12

Chicken Marsala GF | 89.9
Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms.

Wild Man Steak* GF | 94.9
USDA Choice Black Angus flat iron, melted fontina cheese, mushrooms, and a gorgonzola cream sauce.

Chuckawalla Chicken GF | 89.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.

Roman Parmesan Crusted Chicken 82.9
Tender chicken panko and cheese crusted topped with melted mozzarella and an Italian salsa.

Crab Cakes GF | 154.9
House made, jumbo lump crab cakes with house made remoulade.

Grilled Salmon* GF HH | 129.9
Organic, certified sustainable, fresh caught, grilled. Topped with pineapple mango salsa.

Devil's Pass Pasta GFO | 114.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.

Pasta Rustico GFO | 114.9
Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan.

Pasta Primavera GFO V VO+ | 89.9
Mixed seasonal vegetables tossed in fettuccine with an herb lemon-wine sauce.

Sides

Garlic Whipped Potatoes GF | 39.9
Roasted Brussels Sprouts GF | 39.9
Steamed Broccoli GF | 39.9
Macaroni + Cheese GFO | 44.9

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, shellfish, or eggs may increase your risk of foodborne illnesses, 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.