

Handhelds

Serves 10-12

'Kobe Beef'* Sliders 78.9
Wagyu beef sliders, caramelized onions, house sauce and Vermont cheddar cheese.

Dixie BBQ Sliders 69.9
Smoked pulled pork BBQ sliders topped with jicama slaw.

Cuban 72.9
Smoked pulled pork and chicken, melted cheeses, mustard, pickles

Sweet

Serves 10-12

Salted Caramel Cheesecake 74.9
NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

Chocolate Decadence GF | 74.9
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

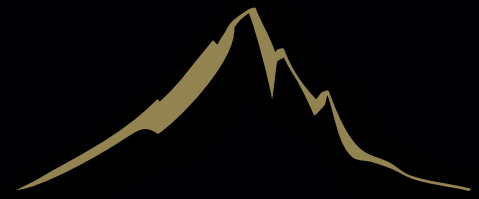
Bottled Beer

50% off regular menu price

Growlers

Kegs

Must be ordered 1 week in advance



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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 + Butter.

Tomato Basil Soup 27.9 | 2 quarts

House made.

STH Clam Chowder 45.9 | 2 quarts

House made. Award Winning.

Sedona House Salad GFO HH V+ | 34.9

Organic greens, tomatoes, red onion, heart of palm, house made balsamic vinaigrette.

Caesar Salad GFO | 34.9

House made Caesar dressing, crisp romaine hearts, parmesan cheese, croutons. Anchovies upon request.

Julie's Farmer Salad GF HH VO+ | 44.9

Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple, house made balsamic vinaigrette dressing.

Starters

Serves 12

Guacamole GF VO+ | 34.9

Handcrafted. Avocado, red onion, tomato, lime, jalapeños, cilantro, queso fresco. Corn tortilla chips.

Desert Fire Jalapeños GF | 59.9

Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot + spicy.

Mediterranean Hummus GFO HH VO+ | 39.9

House made hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges.

Canyon Crab Flatbread GFO | 79.9

Crabmeat, melted cheese, remoulade.

Spicy Thai Shrimp GF HH | 79.9

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 | 79.9

Roasted and smoky with just the right amount of kick. Ranch and celery.

Mini Crab Cakes GF | 109.9

Petite jumbo lump crab cakes broiled and served with roasted red pepper sauce and micro greens



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Entrée

Serves 10-12

Chicken Marsala 89.9

Grilled chicken topped with our house made Marsala sauce and sautéed portabella mushrooms.

Wild Man Steak* GF | 94.9

Choice, Black Angus Flat Iron, grilled and topped with melted fontina, wild 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 89.9

Tender chicken panko and cheese crusted topped with melted mozzarella and an Italian salsa (sun dried tomatoes, artichoke hearts, fresh basil).

Crab Cakes GF | 155.9

'No filler' jumbo lump crab cakes with house made remoulade.

Grilled Salmon* + Mango Salsa GF HH | 124.9

Organic, certified sustainable, fresh caught and grilled and topped with mango salsa.

Devil's Pass Pasta GFO | 85.9

Penne pasta, cheeses, mushrooms, red peppers, red onions and chicken tossed in a slightly spicy cream sauce topped with fresh basil.

Pasta Rustico GFO | 72.9

Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan.

Pasta Primavera GFO V VO+ | 75.9

Mixed seasonal vegetables tossed in fettuccine with an herb lemon-wine sauce.

Sides

Garlic Whipped Potatoes GF | 29.9

Roasted Brussels Sprouts GF | 29.9

Steamed Broccoli GF | 29.9

Macaroni + Cheese GFO | 35.9

GF = Gluten Free
V = Vegetarian

GFO = Gluten Free Option
V+ = Vegan

HH = Heart Healthier
VO+ = Vegan Option