

# Handhelds

Serves 10-12

**'Kobe Beef'\* Sliders** **86.9**  
Wagyu beef sliders, caramelized onions, house sauce and Vermont cheddar cheese.

**Dixie BBQ Sliders** **81.9**  
Smoked pulled pork BBQ sliders topped with jicama slaw.

**Cuban** **89.9**  
Smoked pulled pork and chicken, melted cheeses, mustard, pickles

# Sweet

Serves 10-12

**Salted Caramel Cheesecake** **84.9**  
NY style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

**Chocolate Decadence** **GF | 84.9**  
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.  
Discounted pricing is for catering orders only.

## Wine by the bottle

50% off regular menu price

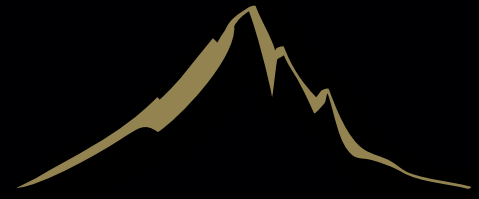
## Bottled Beer

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](http://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** 29.9 | 2 quarts

House made.

**STH Clam Chowder** 48.9 | 2 quarts

House made. Award Winning.

**Sedona House Salad** GFO HH V+ | 39.9

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

**Caesar Salad** GFO | 42.9

House made Caesar dressing, crisp romaine hearts, parmesan cheese, croutons. 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 VO+ | 44.9

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

**Desert Fire Jalapeños** GF | 64.9

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

**Mediterranean Hummus** GFO HH VO+ | 42.9

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

**Canyon Crab Flatbread** GFO | 84.9

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



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# Entrée

Serves 10-12

**Chicken Marsala** 84.9

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 | 83.9

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 (sun dried tomatoes, artichoke hearts, fresh basil).

**Crab Cakes** GF | 175.9

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

**Grilled Salmon\* + Mango Salsa** GF HH | 129.9

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

**Devil's Pass Pasta** GFO | 97.9

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

**Pasta Rustico** GFO | 89.9

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

**Pasta Primavera** GFO V VO+ | 85.9

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

# Sides

Garlic Whipped Potatoes GF | 33.9

Roasted Brussels Sprouts GF | 33.9

Steamed Broccoli GF | 33.9

Macaroni + Cheese GFO | 38.9

GF = Gluten Free  
V = Vegetarian

GFO = Gluten Free Option  
V+ = Vegan

HH = Heart Healthier  
VO+ = Vegan Option