



SEDONA

TAP HOUSE

GREENS

Add chicken or shrimp +10. Add salmon* +14. Add steak* +16.

Sedona House GF HH V+	5.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75	
Caesar GFO	6.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
Gorgonzola Chopped GF	6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
Beet + Goat Cheese GF V VO+	8.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette.	
Julie's Farmer GF HH V VO+	11.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.	
Southwest Chicken GF	12.9
House-made chicken salad, organic greens, black bean salsa, green apple, tomatoes, avocado, cheddar cheese, crispy tortilla strips. House-made southwest ranch dressing. Substitute crispy chicken** +4	
Salmon* + Asparagus GF HH	25.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

SIDES + À LA CARTE

All sides are gluten-free except couscous & biscuit. Sweet potato fries** and roasted Brussels sprouts are premium sides.

Garlic Whipped Potatoes	4.5
Steamed Broccoli	4.5
Shoestring French Fries**	4.5
Seasonal Squash Couscous	4.5
Grilled Asparagus	4.5
Haricot Verts	4.5
STH Bacon Succotash	4.5
Steamed Spinach	4.5
Fruit	4
Sweet Potato Fries**	6
Roasted Brussels Sprouts	6
Organic Greens	4.5
Cherrywood Bacon	4
Turkey Bacon	4
Sausage Links	3.5
Fresh Buttermilk Biscuit	3
Breakfast Potatoes	3
Hash Browns**	3

STARTERS

House-Made Soup	
New England clam chowder.	4.9 cup 8.9 bowl
Bread Basket V	4.9
Ciabatta bread rolls, house-made whipped honey butter, herbed oil.	
Classic Hummus GFO V VO+	7.9
Herbed oil, feta, cucumber, flatbreads.	
Desert Fire Jalapeños GF	9.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy.	
Goat Cheese + Tomato Jam Bruschetta V	9.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	
Buffalo Cauliflower** GF	10.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.	

CLASSIC BRUNCH

Substitute biscuit on benedicts +1

Avocado Toast V	9.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add cherrywood bacon +2 or egg* +2	
The Standard GFO	13.9
Two eggs*, choice of breakfast potatoes or hash brown**. Choice of cherrywood bacon, turkey bacon or sausage links. Fruit or fresh-baked biscuit.	
Hangover Burger GFO	17.9
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. Gluten-free bun +1	
Steak + Egg Hash GFO	25.9
8 oz. USDA Choice flat iron*, sliced over breakfast potatoes, two eggs* over-easy. Fruit or fresh-baked biscuit. Substitute 12 oz. hand-cut NY strip* or 7 oz. hand-cut filet mignon* +12	
Southwest Steak Omelette GF	15.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.	
Crab Omelette GF	15.9
Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon béarnaise. Breakfast potatoes.	
West Coast Omelette GF V	12.9
Spinach, avocado, onion, tomato, mushroom, feta. Breakfast potatoes.	

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Choice of two house-made sides. Choice of topping, if desired. Premium Sides +1.5.

Hand-Cut NY Strip* GF	38.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
Hand-Cut Filet Mignon* GF	38.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
Black Angus Flat Iron Steak* GF	24.9
8 oz. USDA Choice. Choice of two house-made sides.	
Grilled Chicken GF HH	20.9
Choice of two house-made sides. Side of BBQ.	
Rockfish GF	MKT
Certified sustainable. Choice of topping and two house-made sides.	

Truffle Fries** GF	9.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.	
Canyon Crab Flatbread GFO	13.9
Crab meat, melted cheese, rémoulade.	
Guacamole** GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
Devil's Pass Dip GFO	13.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads.	
Thai Glazed Wings**	15.9
About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. Option for southwest roasted-style. GF	
Crab + Artichoke Dip GFO	10.9
Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads.	

Brunch Stack Sandwich	12.9
Grilled jalapeño cornbread, cherrywood bacon, over easy eggs*, crispy hash brown**, house-made roasted garlic cream cheese. With greens.	
Nutella French Toast V	12.9
Topped with fresh strawberries, bananas, whipped cream.	
Breakfast Tacos GFO	11.9
Two eggs* over-easy, hash browns**, cherrywood bacon, handcrafted guacamole, fresh pico, cilantro. Choice of side.	
Shrimp + Grits GF	18.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2	
Chesapeake Crab Benedict	19.9
Organic poached eggs*, crab meat, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.	
Classic Eggs Benedict	13.9
Organic poached eggs*, Canadian bacon, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.	
Florentine Benedict V	11.9
Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.	

Crab-Stuffed Shrimp GF	24.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
Salmon* GF HH	25.9
Certified sustainable. Choice of topping and two house-made sides.	

TOPPINGS

All toppings are gluten-free.

Seasoned Butter	Chimichurri HH
Herb Butter	Pineapple-Mango Salsa HH
Lemon Butter	

Please inform your server of any allergies or intolerances.

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option

20% gratuity is added to parties of 8 or more. Thank you for taking care of your server. Franchise opportunities available at www.sedonataphouse.com *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. **All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

Served with choice of side. Add cherrywood bacon or turkey bacon +2. Gluten-free bun +1.

Fresh squeezed juice, fresh herbs, handcrafted.

Add vodka to any spirit-free drink +7.

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Chardonnay | Pinot Grigio

Pinot Noir | Cabernet Sauvignon

Maschio 9 36
Prosecco | Italy

Villa Pozzi	8	32
Moscato Terre Siciliane, IGT, Italy		

Château Ste. Michelle 8 32

Dry Riesling | Columbia Valley, Washington

Banfi Artist Series Banfi Le Rime 9 36
Pinot Grigio | Tuscany, Italy

Stoneleigh 10 40
Sauvignon Blanc | Marlborough, New Zealand

Joel Gott Unoaked 11 44
Chardonnay | California

Bezel by Cakebread 14 56
Chardonnay | San Luis Obispo Coast, California

Bieler Père & Fils, Sabine 10 40
Provence, France

Acrobat 13 52
Pinot Noir | Oregon

Trapiche 9 36
Malbec, Oak Cask | Mendoza, Argentina

Double Trouble by Charles & Charles	9	36
Red Blend Washington		

Bonanza by Caymus 10 40
Cabernet Sauvignon | California

Josh Craftsman's Select 13 52
Cabernet Sauvignon | California

J Vineyards California 52
Cuvée Sparkling | California

Barboursville 44
Pinot Grigio | Charlottesville, Virginia

Barboursville 44
Cabernet Sauvignon | Charlottesville, Virginia

Moët & Chandon 90
Brut Impérial | Champagne, France

Caymus 120
Cabernet Sauvignon | Napa Valley, California

Coca-Cola Products	3.5
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Craft Sodas 4

Orange Juice	3.25
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Artisan Teas 3.25

French Press Coffee 5.5
Whole milk, half + half, or almond milk available.

Saratoga Water	7.5
28 oz. Sparkling or Still.	