



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

All sides are gluten-free except couscous. 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

Please inform your server of any allergies or intolerances.

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

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.

STARTERS

House-Made Soup	4.9 cup 8.9 bowl	Spicy Thai Shrimp GF HH	13.9
New England clam chowder.		Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.	
Bread Basket V	4.9	Canyon Nachos** GF	14.9
Ciabatta bread rolls, house-made whipped honey butter, herbed oil.		Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico.	
Classic Hummus GFO V VO+	7.9	Guacamole** GF HH VO+	10.9
Herbed oil, feta, cucumber, flatbreads.		Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
Truffle Fries** GF	9.9	Devil’s Pass Dip GFO	13.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.		Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro, flatbreads.	
Desert Fire Jalapeños GF	9.9	Crab + Artichoke Dip GFO	10.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers, chilled cilantro-lime sauce. Hot + spicy.		Crab meat, artichoke hearts, melted cheeses and Old Bay, flatbreads.	
Goat Cheese + Tomato Jam Bruschetta V	9.9	Thai Glazed Wings**	15.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.		About a pound, fried, grilled, sweet with just the right amount of heat. Ranch and scallions. Option for southwest roasted-style. GF	
Crab-Stuffed Mushrooms GF	10.9	Gorgonzola Shrimp GFO	17.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.		Seared large shrimp, lobster brandy cream sauce, gorgonzola. Grilled garlic crostini.	
Buffalo Cauliflower** GF	10.9		
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.			
Canyon Crab Flatbread GFO	13.9		
Crab meat, melted cheese, rémoulade.			

PASTA

Beyond Bolognese GFO V+	18.9	Devil’s Pass GFO VO	22.9
Plant-based Beyond Beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil.		Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2	
Shrimp Primavera GFO VO+	18.9	French Quarter GFO VO	21.9
Mixed seasonal vegetables, fettuccine tossed in a herb lemon-wine sauce.		Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms.	
Grilled Chicken Alfredo GFO VO	19.9		
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.			

HOUSE SPECIALTIES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®.			
Chicken Marsala GF	21.9	Fish + Chips** GF	18.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.		Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries.	
Chuckawalla Chicken GF	21.9	Wild Man NY Strip* GF	40.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.		12 oz. USDA Braveheart Black Angus Beef®. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and STH bacon succotash.	
Roman Parmesan-Crusted Chicken	21.9	Land + Sea GF	32.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.		8 oz. USDA Choice Black Angus flat iron*, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. Substitute 7 oz. hand-cut filet mignon* +12	
Thai-Glazed Salmon*	26.9	Crab-Stuffed Shrimp GF	24.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.		Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
Shrimp + Grits GF	18.9	Sedona Crab Cakes GF	29.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2		Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and STH bacon succotash.	

SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired. Premium sides +1.5.

Hand-Cut NY Strip* GF	38.9	Grilled Chicken GF HH	20.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Choice of two house-made sides. Side of BBQ.	
Hand-Cut Filet Mignon* GF	38.9	Rockfish GF	MKT
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	
Black Angus Flat Iron Steak* GF	24.9	Salmon* GF HH	25.9
8 oz. USDA Choice. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	

TOPPINGS

All toppings are gluten-free.

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

PREMIUM TOPPINGS

Marsala	6	Wild Man	6.5
Oscar	6	Citrus Tomato Garlic with Feta	5

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

FLATBREADS

TACOS

Two tacos per order. All tacos served with greens.

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

SPIRIT-FREE

Add vodka to any spirit-free drink +7.

WINE

Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon

Maschio 9 36
Prosecco | Italy

Villa Pozzi Moscato Terre Siciliane, IGT, Italy	8	32
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Château Ste. Michelle Dry Riesling Columbia Valley, Washington	8	32
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Banfi Artist Series Banfi Le Rime 9 36
Pinot Grigio | Tuscany, Italy

Stoneleigh 10 40
Sauvignon Blanc | Marlborough, New Zealand

Joel Gott Unoaked Chardonnay California	11	44
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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

Artisan Teas	3.25
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French Press Coffee 5.5
Whole milk, half + half, or almond milk available.

Saratoga Water	7.5
28 oz. Sparkling or Still.	