



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	18.9
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, 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 V+ GFO	18.9	Devil’s Pass VO GFO	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 VO+ GFO	18.9		
Mixed seasonal vegetables, fettuccine tossed in a herb lemon-wine sauce.			

ARTISAN SANDWICHES + WRAPS

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

Alpine Chicken Sandwich GFO	15.9	Cheeseburger GFO	16.9
Grilled chicken, cherrywood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun.		7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun.	
Cuban GFO	12.9	STH Burger GFO	17.9
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll.		7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.	
Crispy Chicken Sandwich GFO	15.9	Vegan Burger GFO V+	16.9
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun.		Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.	
Southwest Chicken Wrap	16.9	The Beyond Burger GFO VO+	16.9
House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla.		Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.	
Hangover Burger GFO	17.9	Prime Rib Sandwich GFO	18.9
7 oz. Wagyu beef*, American cheese, cherrywood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.		Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus.	

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Premium sides +1.5.

Hand-Cut NY Strip* GF	38.9	Fish + Chips** GF	18.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries.	
Hand-Cut Filet Mignon* GF	38.9	Wild Man NY Strip* GF	40.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and STH bacon succotash.	
Black Angus Flat Iron Steak* GF	24.9	Rockfish GF	MKT
8 oz. USDA Choice. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	
Grilled Chicken GF HH	20.9	Salmon* GF HH	25.9
Choice of two house-made sides. Side of BBQ.		Certified sustainable. Choice of topping and two house-made sides.	
Crab-Stuffed Shrimp GF	24.9		
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.			

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

Two sliders per order.

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

HOUSE

Chardonnay | Pinot Grigio

Pinot Noir | Cabernet Sauvignon

SPARKLING

WHITE

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

ROSÉ

RED

Josh Craftsman's Select	13	52
Cabernet Sauvignon California		

WINES OF INTEREST

Barboursville 44
Cabernet Sauvignon | Charlottesville, Virginia

RESERVE

Caymus 120
Cabernet Sauvignon | Napa Valley, California

BEVERAGES

Saratoga Water 28 oz. Sparkling or Still.	7.5
---	-----