

Handhelds

(Serves 8-12)

Australian 'Kobe Beef'* Sliders 68

Wagyu beef sliders, caramelized onions, house sauce and Vermont cheddar cheese.

Dixie BBQ Sliders 55

Smoked pulled pork BBQ sliders topped with jicama slaw.

Southwest Steak Tacos GFO | 89.9

Seasoned tender steak, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.

Sweet

(Serves 8-12)

Salted Caramel Cheesecake 54.9

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

Chocolate Decadence GF | 54.9

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.
Price and discount may vary by location.

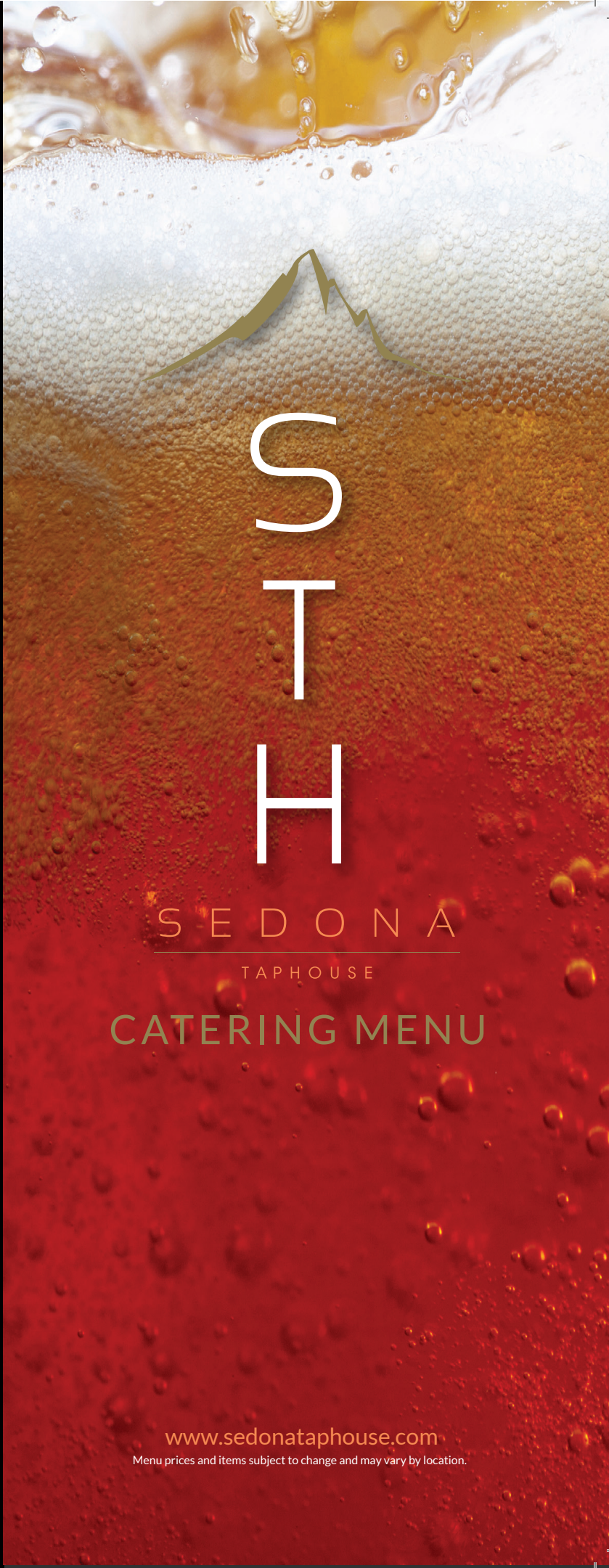
Wine by the bottle

50% off regular menu price*

Bottled Beer

50% off regular menu price*

Growlers*



S T H

SEDONA
TAPHOUSE
CATERING MENU

www.sedonataphouse.com

Menu prices and items subject to change and may vary by location.

Soup + Salad

(Serves 8-12)

Tomato Basil Soup 22.9 / 2 quarts
House made.

STH Clam Chowder 38.9 / 2 quarts
House made. Award Winning.

Sedona House Salad GF HH V+ | 22.9
Organic greens, tomatoes and heart of palm.

Caesar Salad GFO | 28
House made caesar dressing, crisp romaine hearts, parmesan cheese and croutons.
Anchovies upon request. GFO

Julie's Farmer Salad GF HH VO+ | 38
Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple with house made balsamic vinaigrette dressing.

Starters

(Serves 8-12)

Desert Fire Jalapeños GF | 59.9
Stuffed with 4 different cheeses, bacon wrapped, chilled lime cilantro sauce. Hot & spicy.

Hummus Duo GFO VO+ | 59.9
Classic and red pepper hummus with feta.
Cucumbers and flatbread.

Canyon Crab Flatbread GFO | 69
Crabmeat, melted cheese, remoulade.

Spicy Thai Shrimp GF HH | 69.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce.

Low Country Steamed Shrimp GF HH | 89.9
Old Bay, house made cocktail sauce, horseradish.

Sides

Garlic Whipped Potatoes GF | 25
Roasted Brussels Sprouts GF | 25
Vegetable of the Day GF | 25
Macaroni + Cheese GFO | 25

GF = Gluten Free
V = Vegetarian

GFO = Gluten Free Option
V+ = Vegan

HH = Heart Healthier
VO+ = Vegan Option

Entrée

(Serves 8-12)

Smoky BBQ Short Rib 78.9
Slow roasted, wood grilled beef short rib topped with a smoky BBQ sauce.

Chicken Marsala 65.9
Grilled and topped with a classic Marsala sauce prepared with imported Marsala wine and sautéed mushrooms.

Wild Man Steak* GF | 79.9
Choice, Black Angus Flat Iron, grilled and topped with melted fontina, wild mushrooms and a gorgonzola cream sauce.

Chuckawalla Chicken GF | 65.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce.

Roman Parmesan Crusted Chicken 65.9
Tender chicken panko and cheese crusted topped with melted mozzarella and an Italian salsa (sun dried tomatoes, artichoke hearts, fresh basil).

Grilled Salmon*
with Mango Salsa GF HH | 79.9
Certified Sustainable. Grilled and topped with mango salsa.

Caesar Salad with Chicken or Steak*
GFO | 54.9 with chicken / 65.9 with steak*
House made caesar dressing, crisp romaine hearts, parmesan cheese and croutons.
Anchovies upon request.

Salmon* Asparagus Salad GF HH | 69.9
Broiled Atlantic Salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries, house made lemon balsamic vinaigrette.

Devil's Pass Pasta GFO | 69.9 Add Sausage +10
Penne pasta, cheeses, mushrooms, red peppers, red onions and chicken tossed in a slightly spicy cream sauce topped with fresh basil.

Pasta Rustico GFO | 55.9
Grilled Italian fennel sausage and penne pasta in a tomato cream sauce. Fresh basil and parmesan.



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