

STH SEDONA TAPHOUSE MENU

Starters

Soup of the Day 5.9

Edamame -GF 5.9

Whole edamame steamed and tossed with coarse smoked sea salt.

Mediterranean Hummus -GFO 7.9

Classic hummus topped with marinated peppers and feta cheese. Served with warm flatbreads.

Low Country Steamed Shrimp -GF 9.9

Full 1/2 pound of shrimp seasoned with old bay and steamed. Served with house made cocktail sauce and horseradish.

Assorted Cheese Platter- GFO 13.9

Grand Cru Gruyere, Bleu Affinee, Meza Luna Fontina, 4yr Cheddar, Vintage Van Gogh paired with a baguette, fruit and nuts.

Prince Edward Island Mussels -GFO 13.9

Perfect for sharing. Served in a wonderful broth with crisp bread for dipping!

Canyon Crab Flatbread 8.9

Lump crabmeat with cheeses baked on a grilled flatbread served with remoulade sauce for dipping.

Chicken Black Bean Tostada -GFO 7.9

Corn tortillas, chicken, cheeses, fresh pico de gallo and jalapenos topped with house made black bean salsa, sour cream and cilantro.

Seafood

Sedona Crab Cake 13.9

Specialty house made jumbo lump crab cake, broiled and served with broccoli, garlic whipped potatoes and remoulade. Add a second crab cake +5.

Grilled Tilapia -GF 12.9 

Fresh grilled tilapia topped with your choice of herb butter, lemon butter or pineapple/mango salsa. Served with garlic whipped potatoes and broccoli.

Faroe Island Salmon -GFO 16.9 

Fresh, hand cut, grilled salmon topped with your choice of herb butter, pineapple/mango salsa or lemon butter. Served with seasonal squash cous cous and broccoli.

Wild Caught Bronzed Mahi Mahi -GFO 18.9

Wild hand cut mahi mahi, bronzed and pan seared topped with house made pineapple/mango salsa. Served over garlic whipped potatoes and seasonal squash cous cous.

Chesapeake Wood Grilled Scallops- GF 18.9

Local and wild. Sea scallops grilled and topped with lemon butter, bacon and served with garlic whipped potatoes and asparagus.

Crab & Shrimp Topped Tilapia 18.9

Wood grilled and topped with crab, shrimp and lemon caper butter. Served over garlic whipped potatoes and steamed asparagus.

Add a SEDONA Side Salad or Caesar Salad to any dish for +2.75

Salads

Sedona Side Salad -GF 4 

Organic greens, tomatoes, heart of palm and red onion. Add chicken +3. Add shrimp or steak** +5.

Caesar Salad -GFO 4.9

House made caesar dressing, crisp romaine hearts, parmesan cheese and croutons. Anchovies upon request. Add chicken +3. Add shrimp or steak** +5.

Gorgonzola Chopped Salad -GF 5.5

Chopped lettuces, red onion, walnuts, dried cranberries and warm bacon topped with Gorgonzola crumbles. Add chicken +3. Add shrimp or steak** +5.

Julie's Farmer Salad -GF 7.9 

Organic greens, grape tomatoes, goat cheese, walnuts, dried cranberries, green apple with Lorena's famous balsamic vinaigrette dressing. Add chicken +3. Add shrimp or steak** +5.

Mediterranean Salad -GF 7.9 

Organic greens, imported prosciutto, feta cheese, black olives, grape tomatoes and heart of palm dressed with balsamic vinaigrette. Add chicken +3. Add shrimp or steak** +5

Meat

Grilled Chicken -GF 11.9 

Delicious 8oz chicken breast, char grilled and served with broccoli and a side of BBQ sauce. Cal: 456 Sat. fat: 6g Carb: 20g

Chicken Marsala -GF 13.9

8 oz chicken breast, char grilled and topped with a classic Marsala sauce prepared with imported Marsala wine and sautéed mushrooms. Served over garlic whipped potatoes. Add broccoli +2.

Wild Man Chicken -GF 15.9

8oz chicken breast, char grilled and topped with melted fontina cheese, wild mushrooms and a gorgonzola cream sauce. Served over garlic whipped potatoes. Add broccoli +2.

Black Angus Flat Iron Steak -GFO 14.9**

Delicious 8oz Black Angus flat iron steak, char broiled and served with garlic whipped potatoes and succotash.

Bourbon Pork Chop -GF 15.9**

8oz. bone-in pork chop, char broiled and basted with our house made bourbon glaze. Served over garlic whipped potatoes. Add broccoli +2.

Roman Parmesan Crusted Chicken 16.9

Pan fried panko and cheese crusted chicken, topped with melted mozzarella and an Italian salsa (sun dried tomatoes, artichoke hearts, fresh basil). Served over garlic whipped potatoes and roasted Brussels sprouts.

Surf and Turf 19.9**

Char broiled 8oz Black Angus flat iron steak served with a 4oz jumbo lump crab cake and garlic whipped potatoes. Upgrade to a 7 oz Filet Mignon +6.

Filet Oscar 23.9**

7 oz hand cut filet mignon served over garlic whipped potatoes and steamed asparagus topped with lump crabmeat and lemon butter.

Pasta

Red Rock Shrimp Pasta -GFO 16.9

Large shrimp tossed with penne pasta, imported olive oil, fresh garlic, sun dried tomatoes, mushrooms, artichoke hearts, fresh basil, kalamata olives, topped with feta and parmesan cheese. Vegetarian option 12.9

Devil's Pass Pasta -GFO 13.9

Penne pasta, cheeses, mushrooms, red peppers, red onions and chicken tossed in a slightly spicy cream sauce topped with fresh basil. Vegetarian option 12.9. Substitute shrimp +5

Angel Hair Trio -GFO 18.9

Angel hair pasta served with chopped clams, whole mussels and large shrimp in a delicious white wine, butter and garlic sauce.

Sides

Red Skin Garlic Whipped Potatoes 2.0

Steamed Broccoli 2.0

Seasonal Squash Cous Cous 2.0

Steamed Asparagus 3.0

STH Succotash 3.0

Lima beans, black eyed peas, red peppers and corn sautéed with bacon and herb butter

Beverages

Bottled Water 3.75

San Pellegrino and Aqua Panna.

Craft Sodas 3.5

Abita Root Beer, Reeds Ginger Ale, Virgil's Root Beer, Virgil's Orange Cream, and Virgil's Cream Soda.

Coca Cola Products 2.25

French Press Coffee 2.75

Sumatran Coffee fresh ground and french pressed to order.

Tazo Tea 2.5

Choice of Lotus Green Decaf or Earl Grey.

Milk 2.25


Fresh Pressed Apple Juice 2.25

**SEDONA
GIFT CARDS
AVAILABLE
FOR
PURCHASE.**



20% Gratuity added to parties of 8 or more. Thank you for taking care of your server.

**Consumer Advisory-eating raw or undercooked foods may be hazardous. Do so at your own risk.

GF= Gluten Free
GFO=Gluten Free Option
 = Heart Healthy

Join us for
Happier Hours
Mon-Fri 3-6:30



S
T
H

M
E
N
U

Join us for
Happier Hours
Mon-Fri 3-6:30

GF= Gluten Free
GFO=Gluten Free Option

 = Heart Healthy

Handhelds/Small

Jennifer's Crab Cake Sliders 8

House made crab cake sliders (2) served with organic greens.
Add a slider +2.50

Australian 'Kobe Beef' Sliders** 7 (2) 9 (3)

Wagyu beef sliders topped with caramelized onions, house sauce and Vermont cheddar. Served with blues.

Dixie BBQ Sliders 7 (2) 9 (3)

Smoked pulled pork BBQ sliders topped with house made coleslaw.
Served with blues.

Acapulco Fish Taco -GFO 6.5 (1) 11 (2)

Broiled tilapia with sautéed onions, avocado, our secret sauce, pineapple/mango salsa and topped with fresh cilantro. Served with organic greens.
Cal: 241 Sat. fat: 3g Carb: 27g Add sour cream +.50

Southwest Steak Taco -GFO 6.5 (1) 11 (2)

Seasoned steak, black bean salsa, cheddar cheese, onions, fresh pico de gallo and topped with fresh cilantro. Served with blues. Add sour cream +.50

Cubano Pulled Pork Taco -GFO 6 (1) 10 (2)

Tender pulled pork, fresh pico de gallo, jicama, chipotle mayo and topped with fresh cilantro. Served with blues. Add sour cream +.50

Chipotle Chicken Taco -GFO 6 (1) 10 (2)

Grilled chicken taco with sautéed onions, chipotle mayo, fresh pico de gallo and topped with fresh cilantro. Served with blues. Cal: 241 Sat fat: 2g Carb: 16g.

Italian Sausage and Peppers 6.9

Italian sweet fennel sausage, sautéed onions and peppers on Italian baguette.
Served with blues.

Flatbread Pizza

South Rim Shrimp -GFO 7

Crispy flatbread with shrimp, cheeses, pico de gallo and avocado. Topped with fresh cilantro.

The Italiano -GFO 7

Classic sausage pizza topped with fresh basil.

Goat Cheese and Basil -GFO 7

Le Chevre Goat Cheese, mozzarella, parmesan and fresh basil.
Add sun dried tomatoes +.75

BBQ Chicken -GFO 7

Crispy flatbread with a Kentucky-style BBQ sauce, grilled chicken, red onion and cheeses.

Crazy Hawaiian -GFO 7

Dole pineapple and ham on a crispy flatbread with mozzarella and parmesan cheeses...crazy good! Make it Crazy Hot with jalapenos...+.75

Kids Meals

All Kids Meals include beverage. 5.9

Cheese Pizza -GFO

Grilled flatbread cheese pizza.

Grilled Cheese

Grilled cheese on Prairie Grain bread with cheddar and mozzarella cheeses served with choice of side

Kids Grilled Chicken

Grilled chicken and BBQ for dipping. Served with a choice of side

Broiled Fish Plate -GF

Fresh grilled tilapia with mango salsa on the side. Choice of side.

Mac-N-Cheese -GFO

Penne pasta mac and cheese

Sweet Stuff

New York Cheese Cake 7

Classic NY Style served with raspberry coulis.

Stephanie's Chocolate Decadence -GF 7.9

Dense flourless chocolate fudge cake served with a Grand Marnier sauce.

Tiramisu 7

Light mascarpone cream on coffee brandy soaked lady fingers and finished with imported sweet cocoa

Salted Caramel Cheesecake 7.9

Our rich NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts--Unbelievably good!

Goes Great with Dessert

Young's Double Chocolate Stout 7.50

Sweet Stout - ABV 5.2%- U.K. - 12 oz

Breckenridge Vanilla Porter 5.25

American Porter - ABV 4.7 %- CO. - 12 oz

Orkney Skull Splitter 9

Wee Heavy- ABV 8.5%- Scotland- 11.2 oz

Lindemans Framboise 15

Lambic- ABV 2.5% - Belgium- 12.7 oz

Lindemans Cassis 15

Lambic - ABV 4.0% - Belgium - 12.7 oz

Macallan 12 Year Scotch 12

Grand Marnier 8.5

Basil Haydens 8 Yr Bourbon 11

Frangelico 8.5

Kahlua 7

Baileys Irish Cream 8

Warre's Tawny Port 6.5

20% Gratuity added to parties of 8 or more. Thank you for taking care of your server.

**Consumer Advisory-eating raw or undercooked foods may be hazardous. Do so at your own risk.