

SPECIALS

WHITE PIZZA

Garlic / spinach / ricotta / mozzarella / parmesan /
red pepper flakes / basil / GFO V / 10

FILET* CAPRESE

USDA Choice / fresh mozzarella / fresh Roma tomato
/ grilled asparagus / goat cheese whipped potatoes /
GF / 44

BOURBON-GLAZED SALMON*

Bourbon-pineapple glaze / goat cheese whipped
potatoes / grilled asparagus / GF / 28
– A signature Sedona Taphouse featured dish –

BERRIES & CREAM

Mixed berries / vanilla cream / Cabernet Sauvignon
reduction / brûléed peaches / GF V / 8

BROWN DERBY

Sazarac 100 Proof rye / grapefruit / honey / 14

GARDEN PARTY LEMONADE

Cucumber / elderflower / lemon / honey / Owen's
club soda / 10

NKW WINE CLUB WINE BOTTLES OF THE MONTH

SUAVIA SOAVE CLASSICO DOC (2024)

Veneto, Italy / white flowers / citrus / orchard fruit /
mineral / vegetal / clean saline finish / 12 / 30

ALLEGRINI VALPOLICELLA CLASSICO DOC (2024)

Veneto, Italy / elegant / vibrant / strawberry / cherry
/ violet / subtle spice / lively acidity / silky tannins / 12
/ 30

WINE TASTING FLIGHT

Choice of white / red & white / red / sweet / 15



Print your own
photo on Night
Owl, Millionaire,
or any beer!

Culinary Director - Tyler Barbaro
Beverage Director - Christine O'Flanagan
Chef de Cuisine - Desi Govan
Executive Chef - Greg Smiley
Wine Sommelier - James Auer
Registered Dietitian - Julie Barbaro