



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, red peppers, cilantro, 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.

Crispy Chicken Cobb GF VO 16.9
Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, house-made crispy chicken**. Sweet + spicy honey mustard dressing.

SIDES+A LA CARTE

Organic Greens GF V+ 4.5

Garlic Whipped Potatoes GF V 4.5

Steamed Broccoli GF V VO+ 4.5

Shoestring French Fries** GF 4.5

Grilled Asparagus GF V 4.5

Grilled Vegetables GF V 4.5

Steamed Spinach GF V+ 4.9

Fruit GF V+ 4.9

Applewood Bacon GF 4

Turkey Bacon GF 4

Sausage Links GF 3.5

Fresh-Baked Buttermilk Biscuit V 3

Breakfast Potatoes GF 3

Hash Browns** GF 3

PREMIUM SIDES

Sweet Potato Fries** GF 6

Roasted Brussels Sprouts GF V 6

STARTERS

House-Made Soup 4.9 cup | 8.9 bowl
New England clam chowder.
Contains bacon.

Bread Basket V 4.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.

Classic Hummus GFO V VO+ 7.9
Herbed oil, feta, cucumber, flatbreads.

Truffle Fries** GF 9.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.

Desert Fire Jalapeños GF 9.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce.
Hot + spicy.

Thai-Glazed Wings** 15.9
About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions.
Option for southwest roasted-style. GF

CLASSIC BRUNCH

Substitute biscuit on benedict +1.

Avocado Toast V 9.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens.
Add applewood bacon +2. Add egg* +2.

The Standard GFO 13.9
Two eggs*, choice of breakfast potatoes or hash brown**. Choice of applewood bacon, turkey bacon or sausage links. Fruit or fresh-baked biscuit.

Hangover Burger GFO 17.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side.
Gluten-free bun +1.

Steak + Egg Hash GFO 25.9
8 oz. USDA Choice Black Angus flat iron*, sliced over breakfast potatoes, two eggs* over-easy. Fruit or fresh-baked biscuit.
Substitute 12 oz. hand-cut NY strip* or 7 oz. hand-cut filet mignon* +15.

Southwest Steak Omelette GF 15.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.

Crab Omelette GF 15.9
Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon béarnaise. Breakfast potatoes.

Margherita Omelette GF 9.9
Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes.

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Choice of topping, if desired. Premium Sides +1.5.

Hand-Cut NY Strip* GF 38.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.

Hand-Cut Filet Mignon* GF 40.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.

Black Angus Flat Iron Steak* GF 24.9
8 oz. USDA Choice. Choice of two house-made sides.

Grilled Chicken GF HH 20.9
Choice of two house-made sides. Side of BBQ.

Buffalo Cauliflower** GF 10.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.

Guacamole** GF HH VO+ 10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.

Canyon Crab Flatbread GFO 13.9
Crab meat, melted cheese, house-made rémoulade.

Devil’s Pass Dip GFO 13.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads.

Crab + Artichoke Dip GFO 18.9
Crab meat, artichoke hearts, melted cheeses and Old Bay. Flatbreads.

Goat Cheese + Tomato Jam Bruschetta V 9.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.

Brunch Stack Sandwich 12.9
Grilled jalapeño cornbread, applewood bacon, over-easy eggs*, crispy hash brown**, house-made roasted garlic cream cheese. With greens.

Nutella French Toast V 12.9
Topped with fresh strawberries, bananas, whipped cream.

Breakfast Tacos GFO 11.9
Two eggs* over-easy, hash browns**, applewood bacon, handcrafted guacamole, fresh pico, cilantro. Choice of side.

Shrimp + Grits GF 18.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham.
Add over-easy egg* +2.

Chesapeake Crab Benedict 20.9
Organic poached eggs*, crab meat, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.

Classic Eggs Benedict 13.9
Organic poached eggs*, Canadian bacon, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.

Florentine Benedict 11.9
Organic poached eggs*, grilled tomato, steamed spinach, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.

Cod GF 29.9
Icelandic, certified sustainable, fresh. Choice of topping and two house-made sides.

Salmon* GF HH 25.9
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

Seasoned Butter GF V **Pineapple-Mango Salsa** GF HH V+
Herb Butter GF V **Chimichurri** GF HH V+
Lemon Butter GF V

Please inform your server of any allergies or intolerances.
GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option
20% gratuity is added to parties of 8 or more. Thank you for taking care of your server. Franchise opportunities available. Visit djbhospitality.com for more information.
*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, soy, and sesame.

BURGERS

Choice of side. *Add applewood bacon or turkey bacon* +2. *Gluten-free bun* +1.

Cheeseburger <i>GFO</i>	16.9	The Beyond Burger <i>GFO VO+</i>	16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun.		Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.	
STH Burger <i>GFO</i>	17.9	Vegan Burger <i>GFO V+</i>	16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.		Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.	

FLATBREADS

Margherita <i>GFO V</i>	8.9	Buffalo Chicken <i>GFO</i>	9.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.		Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.	
Meat Lovers <i>GFO</i>	9.9	South Rim Shrimp <i>GFO</i>	9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.	
BBQ Chicken <i>GFO</i>	9.9	Brie + Prosciutto <i>GFO</i>	9.9
Chicken, BBQ sauce, melted mozzarella, red onion.		Baked brie, prosciutto, blueberries, arugula, balsamic glaze.	

HANDHELDS

Crab Cake Sliders	16.9	Southwest Chicken Wrap	16.9
House-made, rémoulade, greens, red onion. With greens.		House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla. Choice of side.	
‘Kobe Beef’ Sliders	11.9	Prime Rib Sandwich <i>GFO</i>	18.9
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.		Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side.	
Cuban <i>GFO</i>	13.9		
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side.			

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria	glass 8 carafe 17	T2T Lemon Basil	9.9
<i>bright + citrusy</i> White wine, fresh juices.		Pearl Vodka, fresh lemon, basil. <i>We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!</i> We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation’s first responders and military heroes. #LETUSDOGOOD	
Sedona Red Sangria	glass 8 carafe 17	Red Rock	11
<i>sweet + bold</i> Red wine, brandy, fresh juices.		<i>bright + sweet</i> Absolut Citron Vodka, Cîroc Red Berry Vodka, fresh juices.	
Xique-Xique	11	Pomegranate Gimlet	13
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.		<i>vibrant + juicy</i> Gray Whale Gin, POM juice, fresh lime.	
Mojito	11	Pomegranate-Blueberry	11
<i>clean + refreshing</i> Bacardí Rum, fresh mint, lime, soda.		<i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	
STH Mule	11	Havana Coconut	10
<i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.		<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
Orange Crush	11	The Sedona	12
<i>citrusy + refreshing</i> Absolut Mandrin Vodka, Cointreau, orange juice.		<i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	
Paloma	11	Dirty Goose	14
<i>citrusy + refreshing</i> Exotico Reposado Tequila, lime, Q grapefruit soda.		<i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	
The Greyhound	12	SPIRIT-FREE	
<i>citrusy + bright</i> Tito’s Handmade Vodka, St-Germain Elderflower Liqueur, grapefruit, rose.		<i>Add vodka to any spirit-free drink</i> +7.	
STH Aperol Spritz	12	Marrakesh Mint	6
<i>bright + bitter</i> Prosecco, Aperol, Solerno blood orange, orange bitters, soda.		Marrakesh Mint tea, lemon, mint, cucumber.	
Prickly Pear Margarita	12	Grapefruit Refresher	6
<i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.		Grapefruit, lime, blood orange, soda.	
El Patrón Margarita	15	Apple Crisp	6
<i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.		Fresh-pressed apple cider, cinnamon, Q ginger beer, lime.	
Smoked Old Fashioned	14	Cactus Lemonade	6
<i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.		Prickly pear, pineapple, lemonade.	

WINE

HOUSE 6

Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon

SPARKLING

Maschio	9	36
Prosecco Italy		

WHITE

Villa Pozzi	8	32
Moscato Terre Siciliane, IGT, Italy		
Chateau Ste. Michelle	8	32
Dry Riesling Columbia Valley, Washington		
Barone Fini	9	36
Pinot Grigio Trentino-Alto Adige, Italy		
Stoneleigh	10	40
Sauvignon Blanc Marlborough, New Zealand		
Joel Gott Unoaked	11	44
Chardonnay California		
Bezel by Cakebread	14	56
Chardonnay San Luis Obispo Coast, California		

ROSÉ

Bieler Père & Fils, Sabine	10	40
Provence, France		

RED

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		

WINES OF INTEREST

J Vineyards California	52
Cuvée Sparkling California	
Barboursville	44
Pinot Grigio Charlottesville, Virginia	
Barboursville	44
Cabernet Sauvignon Charlottesville, Virginia	

RESERVE

Moët & Chandon	90
Brut Impérial Champagne, France	
Caymus	120
Cabernet Sauvignon Napa Valley, California	

BEVERAGES		
Coca-Cola Products	3.5	
Craft Sodas	4	
Artisan Teas	4	
French Press Coffee	5 10	Whole milk, half + half, or almond milk available.
Saratoga Water	7.5	28 oz. Sparkling or Still.
Espresso	3.5 6	illy® intenso, deeply aromatic, notes of cocoa + dried fruit, rich, full-bodied.
Cappuccino	6	illy® espresso, thick milk foam.
Latte	6	illy® espresso, steamed milk, light milk foam.
Americano	6	illy® espresso, hot water.