SEDONA TAPHOUSE

GREENS

Add chicken or shrimp +9. *Add steak** or *salmon** +15.

Sedona House GF HH V+ 8.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette.
Add feta or goat cheese +1

Caesar GFO 10.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.

Gorgonzola Chopped GF 10.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.

Beet + Goat Cheese GF V VO+ 13.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette.

Tomato + Burrata GFO V 13.9
Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini.

Power GF HH V 12.9
Superfood salad medley, leafy greens, carrots, cranberries, roasted sunflowers kernels, avocado, feta, Poppyseed dressing.

Julie's Farmer GF HH V VO+ 12.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.

Southwest Chicken GF 15.9
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.

Crispy Chicken Cobb GF VO 18.9
Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, house-made crispy chicken**. Sweet + spicy honey mustard dressing.

Salmon* + Asparagus GF HH 26.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.

SIDES

Organic Greens GF V+ 4.9

Garlic Whipped Potatoes GF V 4.9

Steamed Broccoli GF V VO+ 4.9

Grilled Asparagus GF V 4.9

Shoestring French Fries** GF 4.9

Southwest Corn GF V VO+ 4.9

Steamed Spinach GF V+ 4.9

Spanish Rice GF V+ 4.9

Fruit GF V+ 4.9

Roasted Brussels Sprouts GF V+ 4.9

PREMIUM SIDES

Sweet Potato Fries** GF 6.9

UPGRADES

Substitute the following for your side for an additional charge.

Sedona House Salad GF HH V+ 5.9

Caesar Salad GFO 5.9

Gorgonzola Chopped Salad GF 5.9

House-Made Soup cup 5.9

Truffle Fries** GF 5.9

Sweet Potato Fries** GF 2

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

STARTERS

House-Made Soup 6.9 cup | 8.9 bowl
New England clam chowder.

Bread Basket V 6.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.

Truffle Fries** GF 10.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.

Goat Cheese + Tomato Jam Bruschetta V 11.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.

Desert Fire Jalapeños GF 10.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.

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

Crab-Stuffed Mushrooms GF 11.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.

Crab + Artichoke Dip GFO 15.9
Crab meat, artichoke hearts, melted cheeses and Old Bay. Flatbreads.

Thai-Glazed Wings** 16.9
About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions.

Mediterranean Hummus Platter GFO HH VO+ 11.9
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.

Southwest Roasted Wings GF 15.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.

Canyon Nachos** GF 16.9
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.

CLASSIC BRUNCH

Avocado Toast GFO V VO+ 12.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens.
Add applewood bacon +3 *or over-easy egg** +2.9

Steak + Egg Hash GFO 26.9
8 oz. USDA Choice Black Angus flat iron*, sliced over breakfast potatoes, two eggs* over-easy. Fresh-baked buttermilk biscuit.

Nutella French Toast V 14.9
Topped with fresh strawberries, bananas, whipped cream.

The Standard GFO 15.9
Two eggs*, breakfast potatoes, choice of applewood bacon or sage sausage patties. Fresh-baked buttermilk biscuit.

Shrimp + Grits GF 23.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham.
*Add over-easy egg** +2.9

Margherita Omelette GF 14.9
Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes.

Southwest Steak Omelette GF 16.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.

Hot Honey Chicken Biscuits 16.9
Crispy chicken breast** coated in a hot honey glaze, maple syrup, fresh-baked buttermilk biscuits. Choice of side.

Chesapeake Crab Benedict 18.9
Organic poached eggs*, crab meat, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Sausage Benedict 16.9
Organic poached eggs**, sage sausage patties, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Bacon + Eggs Benedict 16.9
Organic poached eggs*, applewood bacon, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

À LA CARTE

Applewood Bacon GF 4.9

Sage Sausage Patties GF V+ 4.9

Fresh-Baked Buttermilk Biscuit 3

Breakfast Potatoes GF 4.9

Two Eggs* Any Style GF 5.9

Cheddar-Jalapeño Grits GF V+ 7.9

ENTRÉES

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

Hand-Cut NY Strip* GF 36.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.

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

Black Angus Flat Iron Steak* GF 25.9
8 oz. USDA Choice. Choice of two house-made sides.

Bourbon Pork Chop* GF 22.9
8 oz. bone-in, brushed with our house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli.
*Add additional pork chop** +10

Crab-Stuffed Shrimp GF 26.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.

Grilled Chicken GF HH 22.9
Choice of two house-made sides. Side of BBQ.

Seasonal Catch GF MKT
Certified sustainable. Choice of topping and two house-made sides.

Salmon* GF HH 26.9
Certified sustainable. Choice of topping and two house-made sides.

HANDHELDS

Add applewood bacon +3. *Gluten-free bun* +1.

Hangover Burger GFO 18.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side.

Cheeseburger GFO 16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side.

STH Burger GFO 16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side.

Chicken Caesar Wrap 16.9
Chicken, romaine, corn, parmesan, tortilla strips, house-made Caesar dressing. Choice of side.

The Beyond Burger GFO VO+ 16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side.

Cuban GFO 15.9
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side.

Crispy Chicken Sandwich GFO 17.9
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of

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.

PHX/WC 10.15.26

SLIDERS

Two sliders per order. Served with greens.

'Kobe Beef' 14.9 (2) | 19.9 (3)
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions.

Crab Cake 14.9 (2) | 19.9 (3)
House-made, rémoulade, greens, red onion.

Pork BBQ 14.9 (2) | 19.9 (3)
Slow-roasted pulled pork , house-made jicama slaw.

Salmon 14.9 (2) | 19.9 (3)
Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens.

FLATBREADS

Margherita GFO V 11.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.

Meat Lovers GFO 12.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.

BBQ Chicken GFO 12.9
Chicken, BBQ sauce, melted mozzarella, red onion.

Buffalo Chicken GFO 12.9
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.

South Rim Shrimp GFO 12.9
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.

Goat Cheese + Basil GFO 11.9
Goat cheese, mozzarella, parmesan, fresh basil.

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria 10
bright + citrusy
White wine, fresh juices.

Sedona Red Sangria 10
sweet + bold
Red wine, brandy, fresh juices.

Xique-Xique 13
clean + herbaceous
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.

Pomegranate Hugo Spritz 14
herbaceous + refreshing
Prosecco, St-Germain Elderflower Liqueur, POM juice, fresh lime, mint, soda, edible glitter.

STH Mule 12
clean + spicy
Pearl Vodka, Q ginger beer, lime.

Orange Crush 14
citrusy + refreshing
Absolut Mandrin Vodka, Cointreau, orange juice.

Prickly Pear Margarita 14
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.

Tangerine Smash 15
citrusy + bright
Bulleit Rye Whiskey, tangerine, lemon, mint.

Paloma 13
citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda.

Blood Orange Margarita 14
fruity + refreshing
Exotico Reposado Tequila, triple sec, blood orange, lime.

El Patrón Margarita 15
smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float.

Smoked Old Fashioned 15
bold + smoky
Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

Smoked Manhattan 15
bitter + smoky
Bulleit Rye Whiskey, Carpano Antica Formula, bitters, Luxardo cherry, hickory smoke.

T2T Lemon Basil 12
Pearl Vodka, fresh lemon, basil.

We will donate $1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!
We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes. #LETUSDOGOOD

Pomegranate-Blueberry 14
sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice.

Dragon Fruit Cosmo 14
bright + fruity
Tito's Handmade Vodka, Cointreau, dragon fruit, fresh juices.

Havana Coconut 14
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

Raspberry Truffle 14
sweet + creamy
Absolut Vodka, Kahlúa, Chambord, raspberry, cream.

The Sedona 14
clean + bright
Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.

Espresso 15
bold + smooth
Tito's Handmade Vodka, Kahlúa, cold brew double espresso.

Dirty Goose 15
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.

SPIRIT-FREE

Marrakesh Mint 6
clean + herbaceous
Marrakesh Mint tea, lemon, mint, cucumber.

Green Dragon 6
clean + spicy
Green Dragon tea, lime, POM juice, Q ginger beer.

Blueberry Blitz 6
sweet + bright
Blueberry, Sprite, lime.

Cactus Lemonade 6
sweet+ bright
Prickly pear, pineapple, lemonade.

WINE

HOUSE 9

Chardonnay | Pinot Grigio | Pinot Noir | Cabernet Sauvignon

SPARKLING

Maschio 14 52
Prosecco | Italy

Casas del Mar 14 52
Brut Rosé | Spain

WHITE

Villa Pozzi 10 40
Moscato | Terre Siciliane, IGT, Italy

Heinz Eifel 10 40
Riesling | Rheinhessen, Germany

Barone Fini 12 46
Pinot Grigio | Trentino-Alto Adige, Italy

Echo Bay 12 46
Sauvignon Blanc | Marlborough, New Zealand

Napa Cellars 12 46
Sauvignon Blanc | Napa Valley, California

Joel Gott Unoaked 15 59
Chardonnay | California

Bezel by Cakebread 16 68
Chardonnay | San Luis Obispo Coast, California

ROSÉ

'Fleurs de Prairie' 15 59
Rosé | Côtes de Provence, France

Bieler Père & Fils Sabine 14 52
Rosé | Côtes de Provence, France

RED

Elouan 14 52
Pinot Noir | Willamette, Oregon

Cloud Break 10 40
Pinot Noir | Central Coast, California

Skyfall 12 46
Merlot | Columbia Valley, Washington

Ruca Malen 11 42
Malbec | Mendoza, Argentina

Double Trouble by Charles & Charles 15 59
Red Blend | Washington

Bonanza by Caymus 13 50
Cabernet Sauvignon | California

Josh Craftsman's Select 14 52
Cabernet Sauvignon | California

RESERVE

J Vineyards California 62
Cuvée Sparkling | California

'The Prisoner' 85
Red Blend | Napa Valley, California

Caymus 130
Cabernet Sauvignon | Napa Valley, California

BEVERAGES

Coca-Cola Products 3.5

Craft Root Beer 5.9

Artisan Teas 3.9

French Press Coffee 5.9

Fresh Squeezed Orange Juice 3.9

Milk 3.9

Saratoga Water 7.9
28 oz. Sparkling or Still.

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