



SEDONA

TAPHOUSE

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.	
Strawberry + Beet GF V VO+	9.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. 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 VO+	4.5
Shoestring French Fries** GF	4.5
Grilled Asparagus GF V+	4.5
Grilled Vegetables GF	4.5
Steamed Spinach GF V	4.5
Fruit GF V+	4
Applewood Bacon GF	4
Turkey Bacon GF	4
Sausage Links GF	3.5
Fresh Buttermilk Biscuit	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.	
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.	
Goat Cheese + Tomato Jam Bruschetta V	9.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	
Buffalo Cauliflower** GF	10.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.	

Canyon Crab Flatbread GFO	13.9
Crab meat, melted cheese, house-made rémoulade.	
Guacamole** GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
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.	
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 or 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 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* +12	
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.	
West Coast Omelette GF V	12.9
Spinach, avocado, onion, tomato, mushroom, feta. Breakfast potatoes.	

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.	
Prickly Pear Stuffed French Toast V	12.9
Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers.	
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.	

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Choice of two house-made sides. 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	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	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.	
Seasonal Catch GF	MKT
Certified sustainable. 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 and sesame.

BURGERS

Served with choice of side. Add applewood bacon or turkey bacon +2. Gluten-free bun +1.

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

FLATBREADS

Margherita GFO V 8.9 Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	Buffalo Chicken GFO 8.9 Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.
Meat Lovers GFO 9.9 Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.	South Rim Shrimp GFO 9.9 Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.
BBQ Chicken GFO 9.9 Chicken, BBQ sauce, melted mozzarella, red onion.	


HANDHELDS

Crab Cake Sliders 15.9 House-made, rémoulade, greens, red onion. With greens.	Southwest Chicken Wrap 16.9 House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla.
'Kobe Beef' Sliders 11.9 Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.	Prime Rib Sandwich GFO 18.9 Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus.
Cuban GFO 12.9 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 <i>bright + citrusy</i> White wine, fresh juices.	Sedona Red Sangria glass 8 carafe 17 <i>sweet + bold</i> Red wine, brandy, fresh juices.
Xique-Xique 11 <i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	Mojito 11 <i>clean + refreshing</i> Bacardí Rum, fresh mint, lime, soda.
STH Mule 11 <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	Orange Crush 11 <i>citrusy + refreshing</i> Absolut Mandrin Vodka, Cointreau, orange juice.
Paloma 11 <i>citrusy + refreshing</i> Exotico Reposado Tequila, lime, Q grapefruit soda.	The Greyhound 12 <i>citrusy + bright</i> Tito's Handmade Vodka, St-Germain Elderflower Liqueur, grapefruit, rose.
Watermelon Mojito 12 <i>bright + fruity</i> Bacardi Superior Rum, watermelon, fresh mint, lime.	STH Aperol Spritz 12 <i>bright + bitter</i> Prosecco, Aperol, Solerno blood orange, orange bitters, soda.
Prickly Pear Margarita 12 <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	El Patrón Margarita 15 <i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.
Smoked Old Fashioned 14 <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	

T2T LEMON BASIL 9.9 
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. #LETUSDGOD

Red Rock 11 <i>bright + sweet</i> Absolut Citron Vodka, Ciroc Red Berry, fresh juices.	Pomegranate-Blueberry 11 <i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.
Havana Coconut 10 <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	The Sedona 12 <i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.
Dirty Goose 14 <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	

SPIRIT-FREE

Add vodka to any spirit-free drink +7.

Marrakesh Mint 6 Marrakesh Mint tea, lemon, mint, cucumber.	Grapefruit Refresher 6 Grapefruit, lime, blood orange, soda.
Strawberry + Basil Refresher 6 Fresh strawberries, basil, lemon.	Cactus Lemonade 6 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

Château Ste. Michelle 8 32
Dry Riesling | Columbia Valley, Washington

Banfi Artist Series Banfi Le Rime 9 36
Pinot Grigio | Tuscany, 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	Espresso 3.5 6 Illy® intenso, deeply aromatic, notes of cocoa + dried fruit, rich, full-bodied.
Craft Sodas 4	Cappuccino 6 Illy® espresso, thick milk foam.
Orange Juice 3.25	Latte 6 Illy® espresso, steamed milk, light milk foam.
Artisan Teas 4	Americano 6 Illy® espresso, hot water.
French Press Coffee 5 10 Whole milk, half + half, or almond milk available.	
Saratoga Water 7.5 28 oz. Sparkling or Still.	