



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 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* +12	

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	

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.	

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

FLATBREADS

Margherita <i>GFO V</i> 8.9 Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	Buffalo Chicken <i>GFO</i> 8.9 Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.
Meat Lovers <i>GFO</i> 9.9 Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.	South Rim Shrimp <i>GFO</i> 9.9 Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.
BBQ Chicken <i>GFO</i> 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 <i>GFO</i> 18.9 Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus.
Cuban <i>GFO</i> 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	
Craft Sodas 4	
Orange Juice 3.25	
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.	