



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	25.9
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	Truffle Fries** GF	9.9
New England clam chowder.		Truffle oil, sea salt, parmesan, truffled lemon aioli.	
Bread Basket V	4.9	Canyon Crab Flatbread GFO	13.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.		Crab meat, melted cheese, house-made rémoulade.	
Classic Hummus GFO V VO+	7.9	Guacamole** GF HH VO+	10.9
Herbed oil, feta, cucumber, flatbreads.		Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
Truffle Fries** GF	9.9	Devil's Pass Dip GFO	13.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.		Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads.	
Desert Fire Jalapeños GF	9.9	Crab + Artichoke Dip GFO	18.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.		Crab meat, artichoke hearts, melted cheeses and Old Bay. Flatbreads.	
Goat Cheese + Tomato Jam Bruschetta V	9.9	Thai-Glazed Wings**	15.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.		About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions. Option for southwest roasted-style. GF	
Buffalo Cauliflower** GF	10.9		
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.			

CLASSIC BRUNCH

Substitute biscuit on benedict +1

Avocado Toast V	9.9	Brunch Stack Sandwich	12.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add applewood bacon +2 or egg* +2		Grilled jalapeño cornbread, applewood bacon, over easy eggs*, crispy hash brown**, house-made roasted garlic cream cheese. With greens.	
The Standard GFO	13.9	Nutella French Toast V	12.9
Two eggs*, choice of breakfast potatoes or hash brown**. Choice of applewood bacon, turkey bacon or sausage links. Fruit or fresh-baked biscuit.		Topped with fresh strawberries, bananas, whipped cream.	
Hangover Burger GFO	17.9	Prickly Pear Stuffed French Toast V	12.9
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		Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers.	
Steak + Egg Hash GFO	25.9	Breakfast Tacos GFO	11.9
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		Two eggs* over-easy, hash browns**, applewood bacon, handcrafted guacamole, fresh pico, cilantro. Choice of side.	
Southwest Steak Omelette GF	15.9	Shrimp + Grits GF	18.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.		Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2	
Crab Omelette GF	15.9	Chesapeake Crab Benedict	20.9
Lump crab meat, spinach, asparagus, red onion, tomatoes, garlic, tarragon béarnaise. Breakfast potatoes.		Organic poached eggs*, crab meat, fresh hollandaise, toasted English muffin. Breakfast potatoes and grilled asparagus.	
West Coast Omelette GF V	12.9	Classic Eggs Benedict	13.9
Spinach, avocado, onion, tomato, mushroom, feta. Breakfast potatoes.		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	Seasonal Catch GF	MKT
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	
Hand-Cut Filet Mignon* GF	38.9	Salmon* GF HH	25.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	
Black Angus Flat Iron Steak* GF	24.9	Crab-Stuffed Shrimp GF	24.9
8 oz. USDA Choice. Choice of two house-made sides.		Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
Grilled Chicken GF HH	20.9		
Choice of two house-made sides. Side of BBQ.			

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.

STH Burger *GFO* 17.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, 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.

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.

Meat Lovers *GFO* 9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.

BBQ Chicken *GFO* 9.9
Chicken, BBQ sauce, melted mozzarella, red onion.

Buffalo Chicken *GFO* 8.9
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.

South Rim Shrimp *GFO* 9.9
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.

HANDHELDS

Crab Cake Sliders 15.9
House-made, rémoulade, greens, red onion. With greens.

'Kobe Beef' Sliders 11.9
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.

Cuban *GFO* 12.9
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side.

Southwest Chicken Wrap 16.9
House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla.

Prime Rib Sandwich *GFO* 18.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus.

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria glass 8 | carafe 17
bright + citrusy
White wine, fresh juices.

Sedona Red Sangria glass 8 | carafe 17
sweet + bold
Red wine, brandy, fresh juices.

Xique-Xique 11
clean + herbaceous
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.

Mojito 11
clean + refreshing
Bacardi Rum, fresh mint, lime, soda.

STH Mule 11
clean + spicy
Pearl Vodka, Q Ginger Beer, lime.

Orange Crush 11
citrusy + refreshing
Absolut Mandarin Vodka, Cointreau, orange juice.

Paloma 11
citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda.


The Greyhound 12
citrusy + bright
Tito's Handmade Vodka, St-Germain Elderflower Liqueur, grapefruit, rose.

STH Aperol Spritz 12
bright + bitter
Prosecco, Aperol, Solerno blood orange, orange bitters, soda.

Prickly Pear Margarita 12
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.

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

Smoked Old Fashioned 14
bold + smoky
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
bright + sweet
Absolut Citron Vodka, Ciroc Red Berry, fresh juices.

Watermelon 12
bright + fruity
Bacardi Superior Rum, watermelon, fresh mint, lime.

Pomegranate-Blueberry 11
sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice.

Havana Coconut 10
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

The Sedona 12
clean + bright
Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.

Dirty Goose 14
bold + briney
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.