



# SEDONA

## TAPHOUSE

### GREENS

Add chicken or shrimp +9. Add steak\* +15. Add salmon\* +18.  
Add hand-cut filet\* +29.

<b>Sedona House</b> GF HH V+	7.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75	
<b>Caesar</b> GFO	9.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
<b>Gorgonzola Chopped</b> GF	9.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
<b>Watermelon + Feta</b> GF V VO+	11.9
Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon vinaigrette.	
<b>Julie's Farmer</b> GF HH V VO+	12.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.	
<b>Southwest Chicken</b> GF	14.9
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.	
<b>Salmon* + Asparagus</b> GF HH	25.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	
<b>Steakhouse</b> GF	25.9
8 oz. USDA Choice flat iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	

### SIDES

<b>Organic Greens</b> GF V+	4.5
<b>Garlic Whipped Potatoes</b> GF V	4.5
<b>Steamed Broccoli</b> GF V VO+	4.5
<b>Shoestring French Fries**</b> GF	4.5
<b>Steamed Spinach</b> GF V+	4.5
<b>Southwest Corn</b> GF V VO+	4.5
<b>Spanish Rice</b> GF V+	4.5
<b>Fruit</b> GF V+	4.5

### PREMIUM SIDES

<b>Sweet Potato Fries**</b> GF	6.5
<b>Roasted Brussels Sprouts</b> GF V+	6.5
<b>Grilled Asparagus</b> GF V+	6.5

Please inform your server of any allergies or intolerances.

GF = Gluten-Free	VO = Vegetarian Option
GFO = Gluten-Free Option	V+ = Vegan
HH = Heart Healthier	VO+ = Vegan Option
V = Vegetarian	

20% gratuity is added to parties of 5 or more. Thank you for taking care of your server. Franchise opportunities available, visit [djbhospitalsity.com](http://djbhospitalsity.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.

### STARTERS

<b>House-Made Soup</b>	4.9 cup   8.9 bowl
Ask your server for today's selection.	
<b>Truffle Fries**</b> GF	9.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.	
<b>Desert Fire Jalapeños</b> GF	9.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	
<b>Goat Cheese + Tomato Jam Bruschetta</b> V	11.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	
<b>Buffalo Cauliflower**</b> GF	10.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.	

### CLASSIC BRUNCH

<b>Avocado Toast</b> GFO	11.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add applewood bacon and egg* +4	
<b>Steak + Egg Hash</b> GFO	25.9
8 oz. USDA Choice flat iron*, sliced over breakfast potatoes, two eggs* over-easy. Fresh-baked buttermilk biscuit. Substitute hand-cut filet* +15 or hand-cut ribeye* +18	
<b>Southwest Steak Omelette</b> GF	16.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.	
<b>The Standard</b> GFO	14.9
Two eggs*, breakfast potatoes, choice of applewood bacon or sage sausage patties. Fresh-baked buttermilk biscuit.	

### HOUSE SPECIALTIES

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

<b>Chicken Marsala</b> GF	25.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
<b>Chuckawalla Chicken</b> GF	25.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.	
<b>Surf + Turf</b> GF	34.9
8 oz. USDA Choice Black Angus flat iron steak*, jumbo lump crab cake with house-made remoulade. Garlic whipped potatoes and steamed broccoli. Substitute hand-cut filet* +15 or hand-cut ribeye* +18	

### SIMPLY WOOD GRILLED

Premium sides +2.

<b>Hand-Cut Filet Mignon*</b> GF	38.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
<b>Hand-Cut Ribeye*</b> GF	41.9
12 oz. USDA Choice. Topped with seasoned butter. Choice of two house-made sides.	
<b>Black Angus Flat Iron Steak*</b> GF	24.9
8 oz. USDA Choice. Choice of two house-made sides.	

### TOPPINGS

Included for simply wood grilled fish entrées.

<b>Seasoned Butter</b> GF V	<b>Pineapple-Mango Salsa</b> GF HH V+
<b>Herb Butter</b> GF V	<b>Chimichurri</b> GF HH V+
<b>Lemon Butter</b> GF V	

<b>Guacamole**</b> GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
<b>Canyon Crab Flatbread</b> GFO	14.9
Crab meat, melted cheese, house-made rémoulade.	
<b>Devil's Pass Dip</b> GFO	14.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads.	
<b>Southwest Roasted Wings</b> GF	15.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.	

<b>Chesapeake Crab Benedict</b>	18.9
Organic poached eggs*, crab meat, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.	
<b>Sausage Benedict</b>	15.9
Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.	
<b>Bacon + Eggs Benedict</b>	15.9
Organic poached eggs*, applewood bacon, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.	

<b>Bourbon-Glazed Salmon*</b> GF	28.9
Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli.	
<b>Sedona Crab Cakes</b> GF	29.9
Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and steamed broccoli.	
<b>Crab-Stuffed Shrimp</b> GF	30.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	

<b>Grilled Chicken</b> GF HH	22.9
Choice of two house-made sides. Side of BBQ.	
<b>Seasonal Catch</b> GF	MKT
Certified sustainable. Choice of topping and two house-made sides.	
<b>Salmon*</b> GF HH	26.9
Certified sustainable. Choice of topping and two house-made sides.	

### PREMIUM TOPPINGS

<b>Marsala</b> GF	5	<b>Devil's Pass Sauce</b> GF	5
<b>Wild Man</b> GF V	5	<b>Seared Shrimp</b> GF	9
<b>Bourbon-Pinapple Glaze</b> GF	4	<b>Shrimp Scampi</b> GF	9
<b>Citrus Tomato Garlic with Feta</b> GF V	4	<b>Crab-Stuffed Shrimp (3)</b> GF	15.9
<b>Caramelized Onions</b> GF	2	<b>Jumbo Lump Crab Cake</b> GF	11.9
<b>Sautéed Mushrooms</b> GF	2		

## HANDHELDS

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

- Cheeseburger** *GFO* 15.9  
7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side.
- STH Burger** *GFO* 17.9  
7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side.
- 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.

## FLATBREADS

Add sausage +2. Add jalapeños, pepperoni or bacon +1 each.

- Margherita** *GFO V* 9.9  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.
- Italiano** *GFO* 10.9  
Italian fennel sausage, mozzarella, parmesan, fresh basil.

- The Beyond Burger** *GFO VO+* 17.9  
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side.
- 'Kobe Beef' Sliders** 17.9  
Wagyu beef\*, cheddar cheese, house-made sauce, caramelized onions. With greens.
- Alpine Chicken Sandwich** *GFO* 16.9  
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side.

## COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

- Sedona White Sangria** 9  
*bright + citrusy*  
White wine, fresh juices.
- Sedona Pink Sangria** 9  
*crisp + sweet*  
White wine, prickly pear, fresh juices.
- Sedona Red Sangria** 9  
*sweet + bold*  
Red wine, brandy, fresh juices.
- Xique-Xique** 12  
*clean + herbaceous*  
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.
- Prickly Pear Margarita** 13  
*sweet + citrusy*  
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.
- La Primera Margarita** 14  
*smooth + citrusy*  
Herradura Silver Tequila, fresh juices, Grand Marnier float.
- Bourbon, Basil + Blood Orange Bash** 13  
*smooth + sweet*  
Bulleit Bourbon, basil, blood orange, bitters.
- Smoked Old Fashioned** 14  
*smoky + smooth*  
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

- BBQ Chicken** *GFO* 10.9  
Chicken, BBQ sauce, melted mozzarella, red onion.
- Buffalo Chicken** *GFO* 10.9  
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.

**T2T LEMON BASIL** 11.9  
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. #LETUSDOGOOD*

- Pomegranate-Blueberry** 12  
*sweet + fruity*  
Pearl Blueberry Vodka, blood orange, POM juice.
- Summer Breeze** 12  
*fresh + fruity*  
Bombay Sapphire Gin, triple sec, cranberry, lemon.
- Havana Coconut** 12  
*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.
- Piña Colada Martini** 12  
*tropical + creamy*  
Served up. Malibu Coconut Rum, Stoli Vanilla Vodka, pineapple, cream.
- The Sedona** 13  
*clean + bright*  
Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.
- Espresso** 14  
*bold + smooth*  
Tito's handmade Vodka, cold brew double espresso, Kahlúa.

## SPIRIT-FREE

- Grapefruit Refresher** 6  
*tart + sweet*  
Grapefruit, lime, blood orange, soda.
- Blueberry Blitz** 6  
*sweet + bright*  
Blueberry, Sprite, lime.
- Cactus Lemonade** 6  
*sweet + bright*  
Prickly pear, pineapple, lemonade.

## BEVERAGES

- Coca-Cola Products** 4
- Craft Sodas** 6  
Ask your server for today's selection
- Artisan Teas** 4
- French Press Coffee** 6
- San Pellegrino** 6  
750ml, Sparkling
- Acqua Panna** 6  
750ml, Still

## WINE

### HOUSE

9  
**Chardonnay | Pinot Grigio**  
**Pinot Noir | Cabernet Sauvignon**

### SPARKLING

- Maschio** 11  
Prosecco | Italy | split
- La Marca** 34  
Prosecco | Italy
- J Vineyards California** 55  
Cuvée Sparkling | California
- Chandon** 13  
Brut Sparkling Rosé | California | split
- Mawby 'Sex'** 34  
Brut Sparkling Rosé | Michigan

### WHITE

- Villa Pozzi** 11 43  
Moscato | Terre Siciliane, IGT, Italy
- Santa Cristina** 12 46  
Pinot Grigio | Delle Venezie DOC, Italy
- Chateau Grand Traverse** 10 38  
Semi-Dry Riesling | Old Mission Peninsula, Michigan
- 13 Celsius Vineyards** 11 43  
Sauvignon Blanc | New Zealand
- Joel Gott Unoaked** 12 46  
Chardonnay | California
- Bezel by Cakebread** 15 60  
Chardonnay | San Luis Obispo Coast, California

### ROSÉ

- Bieler Père & Fils Sabine** 12 46  
Provence, France

### RED

- Meiomi** 15 60  
Pinot Noir | Central Coast, California
- Ruffino Aziano** 15 60  
Chianti Classico DOCG | Tuscany, Italy
- Doña Paula Estate** 10 38  
Malbec | Mendoza, Argentina
- 14 Hands** 10 38  
Merlot | Columbia Valley, California
- 'Double Trouble' by Charles & Charles** 10 38  
Red Blend | Washington
- 'Conundrum' by Caymus Vineyards** 14 54  
Red Blend | Napa Valley, California
- 'Decoy' by Duckhorn** 13 51  
Cabernet Sauvignon | Sonoma, California
- 'Bonanza' by Caymus Vineyards** 12 46  
Cabernet Sauvignon | California
- Josh Craftsman's Select** 11 43  
Cabernet Sauvignon | California

### RESERVE

- Veve Clicquot Yellow Label** 90  
Brut | Champagne, France
- Napa Valley 'Quilt'** 60  
Cabernet Sauvignon | Napa Valley, California
- 'The Prisoner'** 90  
Cabernet Sauvignon | Napa Valley, California
- Crossbarn** 80  
Cabernet Sauvignon | Sonoma County, California
- Caymus** 120  
Cabernet Sauvignon | Napa Valley, California