



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.
- Strawberry + Beet** GF V VO+ 13.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. 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 of broccoli stalks, kohlrabi, Brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, and feta. Poppysseed 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+A LA CARTE

- 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
- 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

PREMIUM SIDES

- Sweet Potato Fries**** GF 6.9

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

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** V 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.
- Southwest Steak Omelette** GF 16.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.
- Margherita Omelette** GF 14.9
Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes.

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

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9. Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.9.

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

TOPPINGS

- Seasoned Butter** GF V **Herb Butter** GF V
- Chimichurri** GF HH V+ **Lemon Butter** GF V
- Lemon-Basil Butter** GF V **Pineapple-Mango Salsa** GF HH V+

HANDHELDS

Add applewood bacon +3. Gluten-free bun +1. Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9. Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.9.

- 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.

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

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.

SLIDERS

Two sliders per order. Served with greens.
Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.
Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.9.

'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* 11.9
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* 11.9
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.

Strawberry + Basil Spritzer 13
sweet + refreshing
Absolut Citron Vodka, lemon, basil, strawberries.

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


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.

Watermelon 15
bright + fruity
Tito's Handmade Vodka, lime, watermelon.

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

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 + briny
Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.

SPIRIT-FREE

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

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

Watermelon + Mint Lemonade 6
refreshing + light
Watermelon, mint, lemonade

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 | White Zinfandel

SPARKLING

La Luca 14 52
Prosecco | Veneto, Italy

Casas del Mar 14 52
Brut Rosé | Spain

WHITE

Villa Pozzi 10 39
Moscato | Terre Siciliane, IGT, Italy

Heinz Eifel 10 36
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 57
Chardonnay | California

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

ROSÉ

'Fleurs de Prairie' 15 54
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 39
Pinot Noir | Central Coast, California

Skyfall 12 46
Merlot | Columbia Valley, Washington

'Threadcount' by Quilt Wines 15 57
Red Blend | California

Ruca Malen 11 42
Malbec | Mendoza, Argentina

Josh Craftsman's Select 14 52
Cabernet Sauvignon | California

Black Stallion 17 72
Cabernet Sauvignon | California

RESERVE

Mumm 'Prestige' 58
Sparkling Brut | Napa Valley, California

'The Prisoner' 85
Red Blend | 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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