



SEDONA

TAPHOUSE

GREENS

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

Sedona House GF HH V+ 7.9
Organic greens, tomatoes, heart of palm, red onion.
House-made balsamic vinaigrette.
Add feta or goat cheese +.75

Caesar GFO 9.9
Romaine hearts, parmesan, croutons. House-made
Caesar dressing.

Gorgonzola Chopped GF 9.9
Chopped lettuces, red onion, walnuts, tomatoes, dried
cranberries, warm bacon, gorgonzola crumbles.
House-made gorgonzola dressing.

Citrus + Spinach GF HH V VO+ 12.9
Oranges, cranberries, walnuts, red onion, goat cheese.
House-made citrus vinaigrette.

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 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.

Salmon* + Asparagus GF HH 25.9
Certified sustainable. Organic greens, asparagus, feta,
walnuts, tomatoes, dried cranberries. House-made
lemon balsamic vinaigrette.

Steakhouse 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

Organic Greens GF V+ 4.5

Garlic Whipped Potatoes GF V 4.5

Steamed Broccoli GF V VO+ 4.5

Shoestring French Fries** GF 4.5

Steamed Spinach GF V+ 4.5

Southwest Corn GF V VO+ 4.5

Spanish Rice GF V+ 4.5

Fruit GF V+ 4.5

PREMIUM SIDES

Sweet Potato Fries** GF 6.5

Roasted Brussels Sprouts GF V+ 6.5

Grilled Asparagus 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 djbhospitallity.com for more information.

*Contains raw or undercooked ingredients. 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

House-Made Soup 4.9 cup | 7.9 bowl
Ask your server for today's selection.

Edamame GF HH V+ 7.9
Steamed and tossed in smoked sea salt.

Desert Fire Jalapeños GF 9.9
Stuffed with 4 different cheeses, bacon-wrapped, red
peppers. Served with chilled cilantro-lime sauce.
Hot + spicy.

Mediterranean Hummus Platter 11.9
GFO HH VO+
Hummus with roasted red peppers, tomatoes, olives,
cucumbers, artichokes, pickled shallots, feta, flatbreads.

Truffle Fries** GF 9.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.

CLASSIC BRUNCH

Avocado Toast GFO 11.9
Grilled jalapeño cornbread, hummus, mashed avocado,
tomato, alfalfa sprouts, sriracha aioli. With greens.
Add applewood bacon +3 or egg* +2

Steak + Egg Hash GFO 25.9
8 oz. USDA Choice Black Angus flat iron*, sliced over
breakfast potatoes, two eggs* over-easy. Fresh-baked
buttermilk biscuit.
Substitute hand-cut filet* +15 or hand-cut ribeye* +18

Southwest Steak Omelette GF 16.9
Seasoned steak, black bean salsa, cheddar cheese,
fresh pico, avocado, chipotle aioli, cilantro-lime sauce.
Breakfast potatoes.

HOUSE SPECIALTIES

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

Chicken Marsala GF 25.9
Topped with our house-made Marsala sauce and
sautéed portabella mushrooms. Garlic whipped potatoes
and steamed broccoli.

Chuckawalla Chicken GF 25.9
Topped with melted goat cheese, sun-dried tomatoes
and a citrus garlic sauce. Garlic whipped potatoes and
grilled asparagus.

Smoky BBQ Beef Short Ribs 29.9
Slow-roasted wood grilled Angus beef short ribs,
maple-ginger BBQ sauce. Garlic whipped potatoes and
jicama slaw.

Surf + Turf 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.

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.

Hand-Cut Ribeye* GF 41.9
12 oz. USDA Choice. 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.

TOPPINGS

Included for simply wood grilled fish entrées.

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

Goat Cheese + Tomato Jam Bruschetta V 11.9
Fresh basil, tomato jam, goat cheese, lemon butter
drizzle.

Guacamole** GF HH VO+ 10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh
garlic, jalapeños, cilantro. Corn tortilla chips.

Canyon Crab Flatbread GFO 14.9
Crab meat, melted cheese, house-made rémoulade.

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 15.9
Large nacho platter, layered with cheddar cheese,
house-made queso, slow-roasted pulled pork, sour
cream, handcrafted guacamole, fresh pico.

Huevos Rancheros GF 15.9
Corn tortilla, black bean puree, chorizo, handcrafted
guacamole, tomatoes, ranchero sauce, feta, two eggs
over-easy*.

Chesapeake Crab Benedict 18.9
Organic poached eggs*, crab meat, fresh hollandaise,
fresh-baked buttermilk biscuit. Breakfast potatoes and
grilled asparagus.

Bacon + Eggs Benedict 15.9
Organic poached eggs*, applewood bacon, fresh
hollandaise, fresh-baked buttermilk biscuit. Breakfast
potatoes and grilled asparagus.

Bourbon-Glazed Salmon* GF 28.9
Certified sustainable. House-made bourbon-pineapple
glaze. Garlic whipped potatoes and steamed broccoli.

Palo Verde Salmon* GF 28.9
Certified sustainable. Topped with citrus, tomato and
garlic sauce and feta. Garlic whipped potatoes and
steamed spinach.

Sedona Crab Cakes GF 29.9
Two 4 oz. jumbo lump crab cakes, house-made
rémoulade. Garlic whipped potatoes and southwest
corn.

Crab-Stuffed Shrimp GF 30.9
Large shrimp stuffed with jumbo lump crab meat, lemon
butter. Garlic whipped potatoes and steamed spinach.

Walleye Piccata MKT
Lightly breaded + pan-seared, topped with lemon-caper
butter. Garlic whipped potatoes and grilled asparagus.

Grilled Chicken GF HH 22.9
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 26.9
Certified sustainable. Choice of topping and
two house-made sides.

PREMIUM TOPPINGS

Marsala GF 5 **Seared Shrimp** GF 9
Wild Man GF V 5 **Shrimp Scampi** GF 9
Bourbon-Pinapple
Glaze GF 4 **Crab-Stuffed**
Shrimp (3) GF 15.9
Citrus Tomato Garlic
with Feta GF 4 **Seared Scallops**
(3) GF 14.9
Caramelized
Onions GF V 2 **Jumbo Lump Crab**
Cake GF 11.9
Sautéed
Mushrooms GF V 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.

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.

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.

BBQ Chicken GFO 10.9
Chicken, BBQ sauce, melted mozzarella, red onion.

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria 9
bright + citrusy
White wine, fresh juices.

Sedona Red Sangria 9
sweet + bold
Red wine, brandy, fresh juices.

French 75 13
bright + citrusy
Tanqueray Gin, lemon, rosemary simple syrup, prosecco.

Xique-Xique 12
clean + herbaceous
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.

STH Mule 10
clean + spicy
Pearl Vodka, Q ginger beer, lime.

Classic Margarita Spritzer 13
sweet + refreshing
Exotico Reposado Tequila, orange liqueur, prickly pear, lime, soda.

Lavender Blush Gimlet 11
floral + refreshing
Hendrick's Gin, lavender, lime.

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.

Smoked Old Fashioned 14
smoky + smooth
Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

Classic Manhattan 13
bold + bitter
Bulleit Rye Whiskey, Carpano Antica Formula, bitters, Luxardo cherry.

SPIRIT-FREE

Sparks Fly 6
sweet + bright
POM juice, grenadine, Sprite, edible glitter.

Cactus Lemonade 6
sweet + bright
Prickly pear, pineapple, lemonade.

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. #LETUSDGOD

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.

Dragon Fruit Cosmo 13
fruity + refreshing
White wine, orange liqueur, dragon fruit, fresh juices.

The Sedona 13
clean + bright
Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.

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

Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon 9

SPARKLING

Maschio 11
Prosecco | Italy | split

La Marca 34
Prosecco | Italy

J Vineyards California 55
Cuvée Sparkling | California

Chandon 12
Brut Sparkling Rosé | California | split

Mawby 'Sex' 34
Brut Sparkling Rosé | Michigan

WHITE

Villa Pozzi 11 43
Moscato | Terre Siciliane, IGT, Italy

Santa Cristina 11 43
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

Crossbarn 80
Cabernet Sauvignon | Sonoma County, California

'The Prisoner' 90
Cabernet Sauvignon | Napa Valley, California

Caymus 120
Cabernet Sauvignon | Napa Valley, California