



SEDONA

TAP HOUSE

GREENS

Add chicken +10 or shrimp +11. Add salmon* or steak* +16.

Sedona House GF HH V+	6.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75	
Caesar GFO	8.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
Gorgonzola Chopped GF	8.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
Strawberry + Beet GF V VO+	12.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry 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.	
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.	
Salmon* + Asparagus GF HH	25.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

SIDES+A LA CARTE

Garlic Whipped Potatoes GF V	4.9
Steamed Broccoli GF V VO+	4.9
Shoestring French Fries** GF	4.9
Grilled Asparagus GF V+	4.9
Southwest Corn GF V VO+	4.9
Steamed Spinach GF V+	4.9
Organic Greens GF V+	4.9
Fruit GF V+	4.9
Applewood Bacon GF	4
Fresh-Baked Buttermilk Biscuit V	3
Breakfast Potatoes GF	3
House-Made Sausage Gravy	5

PREMIUM SIDES

Sweet Potato Fries** GF	6.9
Roasted Brussels Sprouts GF V	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	4.9 cup 8.9 bowl	
Ask your server for today’s selection.		
Bread Basket V	5.9	
Ciabatta rolls, house-made whipped honey butter, herbed oil.		
Desert Fire Jalapeños GF	10.9	
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.		
Truffle Fries** GF	9.9	
Truffle oil, sea salt, parmesan, truffled lemon aioli.		
Goat Cheese + Tomato Jam Bruschetta V	10.9	
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.		

CLASSIC BRUNCH

Avocado Toast V	10.9	
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add applewood bacon +2 or egg* +2.		
Nutella French Toast V	13.9	
Topped with fresh strawberries, bananas, whipped cream.		
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.		
Biscuits + Gravy	12.9	
Classic, house-made sausage gravy over fresh-baked buttermilk biscuits. Two eggs* prepared to order.		
Southwest Steak Omelette GF	15.9	
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.		
The Standard GFO	13.9	
Two eggs*, applewood bacon, breakfast potatoes, fresh-baked buttermilk biscuit.		
Hot Honey Chicken Biscuits	20.9	
Crispy chicken breast** coated in a hot honey glaze, maple syrup, fresh-baked buttermilk biscuits. Choice of side.		
Shrimp + Grits GF	20.9	
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2.		
Chesapeake Crab Benedict	20.9	
Organic poached eggs*, crab meat, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.		
Bacon + Eggs Benedict	13.9	
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.

Chicken Marsala GF	26.9	
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.		
Chuckawalla Chicken GF	24.9	
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.		
Grilled Chicken GF HH	21.9	
Choice of two house-made sides. Side of BBQ.		
Black Angus Flat Iron Steak* GF	26.9	
8 oz. USDA Choice. Choice of two house-made sides.		
Seasonal Catch GF		MKT
Certified sustainable. Choice of topping and two house-made sides.		
Salmon* GF HH	27.9	
Certified sustainable. Choice of topping and two house-made sides.		

TOPPINGS

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

PREMIUM TOPPINGS

Marsala GF	6	Seared Shrimp GF	11
Thai-Glaze	2	Shrimp Scampi GF	12
Chuckawalla GF	4	Crab-Stuffed Shrimp (3) GF	12
Caramelized Onions GF V	3	Jumbo Lump Crab Cake GF	12
Sautéed Mushrooms GF V	3		

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

Add applewood 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. 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.	

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.	

FLATBREADS

Meat Lovers GFO	12.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.	
Buffalo Chicken GFO	12.9
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.	

Margherita GFO V	10.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	
BBQ Chicken GFO	10.9
Chicken, BBQ sauce, melted mozzarella, red onion.	

HANDHELDS

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

‘Kobe Beef’ Sliders	12.9 (2) 16.9 (3)
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.	

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	glass 9 carafe 20
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	glass 9 carafe 20
Build Your Own Mule <i>clean + spicy</i> Choice of spirit, Q Ginger beer, lime. <i>STH Mule</i> <i>Pearl Vodka</i> <i>Irish Mule</i> <i>Jameson Irish Whiskey</i> <i>Gin Buck</i> <i>Tanqueray Gin</i> <i>Bourbon Buck</i> <i>Jim Beam Bourbon</i> <i>Mexican Buck</i> <i>Exotico Reposado Tequila</i>	11
Mojito <i>clean + refreshing</i> Bacardí Rum, fresh mint, lime, soda.	11
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	12
Paloma <i>citrusy + refreshing</i> Exotico Reposado Tequila, lime, Q grapefruit soda.	11
El Patrón Margarita <i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	16
Smoked Old Fashioned <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14
Smoked Manhattan <i>bitter + smoky</i> Bulleit Rye Whiskey, Carpano Antica Formula, bitters, Luxardo cherry, hickory smoke.	15

T2T Lemon Basil Pearl Vodka, fresh lemon, basil. <i>We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!</i> We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes. #LETUSDODOGOOD	12
Red Rock <i>bright + sweet</i> Absolut Citron Vodka, Cîroc Red Berry, fresh juices.	11
Pomegranate-Blueberry <i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	11
Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	11
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	14
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	15

SPIRIT-FREE

Add vodka to any spirit-free drink +6.

Marrakesh Mint <i>clean + herbaceous</i> Marrakesh Mint tea, lemon, mint, cucumber.	6
Strawberry + Basil Refresher <i>sweet + refreshing</i> Fresh strawberries, basil, lemon.	6
Blueberry Blitz <i>sweet + bright</i> Blueberry, Sprite, lime.	6
Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	6

WINE

HOUSE 7

Chardonnay | Pinot Grigio Pinot Noir | Cabernet Sauvignon | White Zinfandel | Sparkling

SPARKLING

Maschio Prosecco Veneto, Italy	9	36
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WHITE

Villa Pozzi Moscato Terre Siciliane, IGT, Italy	8	32
Chateau Ste. Michelle Dry Riesling Columbia Valley, Washington	8	31
Brancott Sauvignon Blanc Marlborough, New Zealand	9	35
Joel Gott Unoaked Chardonnay California	11	44
Bezel by Cakebread Chardonnay San Luis Obispo Coast, California	14	56

ROSÉ

Bieler Père & Fils, Sabine Provence, France	10	40
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RED

Acrobat Pinot Noir Oregon	13	52
Alta Vista Vive Malbec Mendoza, Argentina	8	31
Columbia Crest ‘Grand Estates’ Merlot Columbia Valley, Washington	8	31
Double Trouble by Charles & Charles Red Blend Washington	9	36
Bonanza by Caymus Cabernet Sauvignon California	10	40
Josh Craftsman’s Select Cabernet Sauvignon California	13	52

RESERVE

J Vineyards California Cuvée Sparkling California	52
Moët & Chandon Brut Impérial Champagne, France	72
Caymus Cabernet Sauvignon Napa Valley, California	120

BEVERAGES	
Coca-Cola Products	3.5
Craft Sodas Boylan’s Cream, Orange or Grape Abita Root Beer	4
Artisan Teas	3.5
French Press Coffee	5 10
Saratoga Water 28 oz. Sparkling or Still.	7.5