



SEDONA

TAP HOUSE

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.

Beet + Goat Cheese GF V VO+ 8.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. 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

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

Grilled Asparagus GF V 4.5

Grilled Vegetables GF V 4.5

STH Bacon Succotash GF 4.5

Steamed Spinach GF V+ 4.5

Spanish Rice GF V+ 4.5

Fruit GF V+ 4

PREMIUM SIDES

Sweet Potato Fries** GF 6

Roasted Brussels Sprouts GF V+ 6

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 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, soy, and sesame.

STARTERS

House-Made Soup 4.9 cup | 8.9 bowl
New England clam chowder.
Contains bacon.

Bread Basket V 4.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.

Classic Hummus GFO V VO+ 7.9
Herbed oil, feta, cucumber, flatbreads.

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

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

Goat Cheese + Tomato Jam Bruschetta V 9.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.

Crab-Stuffed Mushrooms GF 10.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.

Buffalo Cauliflower** GF 10.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.

Canyon Crab Flatbread GFO 13.9
Crab meat, melted cheese, house-made rémoulade.

PASTA

Beyond Bolognese GFO V+ 18.9
Plant-based Beyond Beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil.
Option to substitute ground beef.

Primavera GFO VO+ 16.9
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce.
Add chicken or shrimp +10.

French Quarter GFO VO 21.9
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms.

HOUSE SPECIALTIES

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

Chicken Marsala GF 21.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken GF 21.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.

Roman Parmesan-Crusted Chicken 21.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes

Thai-Glazed Salmon* 26.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

Shrimp + Grits GF 18.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham.
Add over-easy egg* +2.

SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired. Premium sides +1.5.

Hand-Cut NY Strip* GF 38.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.

Hand-Cut Filet Mignon* GF 40.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.

Black Angus Flat Iron Steak* GF 24.9
8 oz. USDA Choice. Choice of two house-made sides.

TOPPINGS

Seasoned Butter GF V

Herb Butter GF V

Lemon Butter GF V

Pineapple-Mango Salsa GF HH V+

Chimichurri GF HH V+

Spicy Thai Shrimp GF HH 13.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.

Canyon Nachos** GF 14.9
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.

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

Devil’s Pass Dip GFO 13.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads.

Crab + Artichoke Dip GFO 18.9
Crab meat, artichoke hearts, melted cheeses and Old Bay. Flatbreads.

Thai-Glazed Wings** 15.9
About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions.
Option for southwest roasted-style. GF

Gorgonzola Shrimp GFO 17.9
Seared large shrimp, lobster-brand cream sauce, gorgonzola. Grilled garlic crostini.

Grilled Chicken Alfredo GFO VO 19.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.

Devil’s Pass GFO VO 22.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil.
Add Italian fennel sausage +2.

Shrimp + Gorgonzola GFO 23.9
Seared shrimp, lobster-brand cream sauce + gorgonzola over angel hair pasta.

Fish + Chips** GF 18.9
Battered + fried fresh fish, lemon, house-made tartar sauce. Shoestring French fries.

Bourbon-Glazed Cod GF 31.9
Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli.

Land + Sea GF 32.9
8 oz. USDA Choice Black Angus flat iron*. 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach.
Substitute 7 oz. hand-cut filet mignon* +15.

Crab-Stuffed Shrimp GF 24.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.

Sedona Crab Cakes GF 31.9
Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and steamed broccoli.

Grilled Chicken GF HH 20.9
Choice of two house-made sides. Side of BBQ.

Cod GF 29.9
Icelandic, certified sustainable, fresh. Choice of topping and two house-made sides.

Salmon* GF HH 25.9
Certified sustainable. Choice of topping and two house-made sides.

PREMIUM TOPPINGS

Marsala GF 6

Oscar GF 6

Wild Man GF V 6.5

Citrus Tomato Garlic with Feta GF V 5

Jumbo Lump Crab Cake GF 14

BURGERS + SANDWICHES

Served with choice of side. Add *applewood bacon or turkey bacon* +2. *Gluten-free bun* +1.

Cheeseburger GFO	16.9	The Beyond Burger GFO VO+	16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun.		Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.	
STH Burger GFO	17.9	Vegan Burger GFO V+	16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.		Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.	
Hangover Burger GFO	17.9	Alpine Chicken Sandwich GFO	15.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.		Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun.	

FLATBREADS

Margherita GFO V	8.9	Buffalo Chicken GFO	9.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.		Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.	
Meat Lovers GFO	9.9	South Rim Shrimp GFO	9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.	
BBQ Chicken GFO	9.9	Brie + Prosciutto GFO	9.9
Chicken, BBQ sauce, melted mozzarella, red onion.		Baked brie, prosciutto, blueberries, arugula, balsamic glaze.	

TACOS

Two tacos per order. Served with Spanish rice.

Acapulco Fish GFO	15.9	Santa Fe Shrimp** GFO	14.9
Broiled fresh fish, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro.		Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro.	
Southwest Steak GFO	16.9		
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.			

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	glass 8 carafe 17	
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	glass 8 carafe 17	
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	11	
Mojito <i>clean + refreshing</i> Bacardí Rum, fresh mint, lime, soda.	11	
STH Mule <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	11	
Orange Crush <i>citrusy + refreshing</i> Absolut Mandrin Vodka, Cointreau, orange juice.	11	
Paloma <i>citrusy + refreshing</i> Exotico Reposado Tequila, lime, Q grapefruit soda.	11	
The Greyhound <i>citrusy + bright</i> Tito's Handmade Vodka, St-Germain Elderflower Liqueur, grapefruit, rose.	12	
STH Aperol Spritz <i>bright + bitter</i> Prosecco, Aperol, Solerno blood orange, orange bitters, soda.	12	
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	12	
El Patrón Margarita <i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	15	
Smoked Old Fashioned <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14	
T2T Lemon Basil Pearl Vodka, fresh lemon, basil.	9.9	
<i>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</i>		
Red Rock <i>bright + sweet</i> Absolut Citron Vodka, Cîroc Red Berry Vodka, fresh juices.		11
Pomegranate Gimlet <i>vibrant + juicy</i> Gray Whale Gin, POM juice, fresh lime.		13
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.		10
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.		12
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.		14
SPRIT-FREE Add vodka to any spirit-free drink +7.		
Marrakesh Mint Marrakesh Mint tea, lemon, mint, cucumber.		6
Grapefruit Refresher Grapefruit, lime, blood orange, soda.		6
Apple Crisp Fresh-pressed apple cider, cinnamon, Q ginger beer, lime.		6
Cactus Lemonade Prickly pear, pineapple, lemonade.		6

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

Chateau Ste. Michelle 8 32
Dry Riesling | Columbia Valley, Washington

Barone Fini 9 36
Pinot Grigio | Trentino-Alto Adige, Italy

Stoneleigh 10 40
Sauvignon Blanc | Marlborough, New Zealand

Joel Gott Unoaked Chardonnay California	11	44
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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 Cabernet Sauvignon California	13	52
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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
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.	