



SEDONA

TAPHOUSE

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.	
Strawberry + Beet GF V VO+	9.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. 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
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
Crab-Topped Garlic Whipped Potatoes GFO	12

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 and sesame.

STARTERS

House-Made Soup	4.9 cup 8.9 bowl
New England clam chowder.	
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.	
Shrimp Primavera GFO VO+	18.9
Mixed seasonal vegetables, fettuccine tossed in a herb lemon-wine sauce.	
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	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	24.9
8 oz. USDA Choice. Choice of two house-made sides.	

TOPPING

Seasoned Butter GF V	Pineapple-Mango Salsa GF HH V+
Herb Butter GF V	Chimichurri GF HH V+
Lemon Butter GF 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
Sear large shrimp, lobster-brandy 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	

Fish + Chips** GF	18.9
Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries.	
Seafood Enchiladas	18.9
Chipotle shrimp, crab + cheese, flour tortillas, roasted poblano-cream sauce. Spanish rice.	
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* +14	
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	29.9
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.	
Seasonal Catch GF	MKT
Certified sustainable. Choice of topping and two house-made sides.	
Salmon* GF HH	25.9
Certified sustainable. Choice of topping and two house-made sides.	

PREMIUM TOPPING

Marsala GF	6	Wild Man GF V	6.5
Oscar GF	6	Citrus Tomato Garlic with Feta GF V	5

BURGERS + SANDWICHES

Served with choice of side. Add *applewood bacon or turkey 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.

STH Burger *GFO* 17.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.

Hangover Burger *GFO* 17.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.

The Beyond Burger *GFO VO+* 16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.

Vegan Burger *GFO V+* 16.9
Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.

Alpine Chicken Sandwich *GFO* 15.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun.

FLATBREADS

Margherita *GFO V* 8.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.

Meat Lovers *GFO* 9.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.

BBQ Chicken *GFO* 9.9
Chicken, BBQ sauce, melted mozzarella, red onion.

Buffalo Chicken *GFO* 8.9
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.

South Rim Shrimp *GFO* 9.9
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.

TACOS

Two tacos per order. All tacos served with greens.

Acapulco Fish *GFO* 14.9
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro.

Southwest Steak *GFO* 16.9
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.

Santa Fe Shrimp** *GFO* 14.9
Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro.

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria glass 8 | carafe 17
bright + citrusy
White wine, fresh juices.

Sedona Red Sangria glass 8 | carafe 17
sweet + bold
Red wine, brandy, fresh juices.

Xique-Xique 11
clean + herbaceous
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.

Mojito 11
clean + refreshing
Bacardi Rum, fresh mint, lime, soda.

STH Mule 11
clean + spicy
Pearl Vodka, Q Ginger Beer, lime.

Orange Crush 11
citrusy + refreshing
Absolut Mandrin Vodka, Cointreau, orange juice.

Paloma 11
citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda.

The Greyhound 12
citrusy + bright
Tito's Handmade Vodka, St-Germain Elderflower Liqueur, grapefruit, rose.

STH Aperol Spritz 12
bright + bitter
Prosecco, Aperol, Solerno blood orange, orange bitters, soda.

Prickly Pear Margarita 12
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.

El Patrón Margarita 15
smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float.

Smoked Old Fashioned 14
bold + smoky
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

T2T LEMON BASIL 9.9
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. #LETUSDGODOOD

Red Rock 11
bright + sweet
Absolut Citron Vodka, Ciroc Red Berry, fresh juices.

Watermelon 12
bright + fruity
Bacardi Superior Rum, watermelon, fresh mint, lime.

Pomegranate-Blueberry 11
sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice.

Havana Coconut 10
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

The Sedona 12
clean + bright
Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.

Dirty Goose 14
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.

SPIRIT-FREE

Add vodka to any spirit-free drink +7.

Marrakesh Mint 6
Marrakesh Mint tea, lemon, mint, cucumber.

Grapefruit Refresher 6
Grapefruit, lime, blood orange, soda.

Strawberry + Basil Refresher 6
Fresh strawberries, basil, lemon.

Cactus Lemonade 6
Prickly pear, pineapple, lemonade.

WINE

HOUSE

Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon

SPARKLING

Maschio 9 36
Prosecco | Italy

WHITE

Villa Pozzi 8 32
Moscato | Terre Siciliane, IGT, Italy

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

Banfi Artist Series Banfi Le Rime 9 36
Pinot Grigio | Tuscany, Italy

Stoneleigh 10 40
Sauvignon Blanc | Marlborough, New Zealand

Joel Gott Unoaked 11 44
Chardonnay | California

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 13 52
Cabernet Sauvignon | California

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.