



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.

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
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 Braveheart Black Angus Beef® 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 TOPPINGS

- Marsala** GF 6
- Oscar** GF 6
- Wild Man** GF V 6.5
- 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 <i>GFO</i> 16.9 7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun.	The Beyond Burger <i>GFO VO+</i> 16.9 Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.
STH Burger <i>GFO</i> 17.9 7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.	Vegan Burger <i>GFO V+</i> 16.9 Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.
Hangover Burger <i>GFO</i> 17.9 7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.	Alpine Chicken Sandwich <i>GFO</i> 15.9 Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun.

FLATBREADS

Margherita <i>GFO V</i> 8.9 Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	Buffalo Chicken <i>GFO</i> 8.9 Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.
Meat Lovers <i>GFO</i> 9.9 Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.	South Rim Shrimp <i>GFO</i> 9.9 Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.
BBQ Chicken <i>GFO</i> 9.9 Chicken, BBQ sauce, melted mozzarella, red onion.	

TACOS

Two tacos per order. All tacos served with greens.

Acapulco Fish <i>GFO</i> 14.9 Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro.	Santa Fe Shrimp** <i>GFO</i> 14.9 Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro.
Southwest Steak <i>GFO</i> 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 glass 8 carafe 17 <i>bright + citrusy</i> White wine, fresh juices.	
Sedona Red Sangria glass 8 carafe 17 <i>sweet + bold</i> Red wine, brandy, fresh juices.	
Xique-Xique 11 <i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	
Mojito 11 <i>clean + refreshing</i> Bacardi Rum, fresh mint, lime, soda.	
STH Mule 11 <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	
Orange Crush 11 <i>citrusy + refreshing</i> Absolut Mandrin Vodka, Cointreau, orange juice.	
Paloma 11 <i>citrusy + refreshing</i> Exotico Reposado Tequila, lime, Q grapefruit soda.	
The Greyhound 12 <i>citrusy + bright</i> Tito's Handmade Vodka, St-Germain Elderflower Liqueur, grapefruit, rose.	
STH Aperol Spritz 12 <i>bright + bitter</i> Prosecco, Aperol, Solerno blood orange, orange bitters, soda.	
Prickly Pear Margarita 12 <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	
El Patrón Margarita 15 <i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	
Smoked Old Fashioned 14 <i>bold + smoky</i> 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 <i>bright + sweet</i> Absolut Citron Vodka, Ciroc Red Berry, fresh juices.	
Watermelon 12 <i>bright + fruity</i> Bacardi Superior Rum, watermelon, fresh mint, lime.	
Pomegranate-Blueberry 11 <i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	
Havana Coconut 10 <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
The Sedona 12 <i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	
Dirty Goose 14 <i>bold + briney</i> 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

6
Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon

SPARKLING

9 36
Maschio
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

10 40
Bieler Père & Fils, Sabine
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.	