



SEDONA

TAPHOUSE

GREENS

Add chicken or shrimp +9. Add steak* +15. Add salmon* +18.
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.	
Watermelon + Feta GF V VO+	11.9
Watermelon, feta, arugula, walnuts, balsamic glaze. House-made lemon 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 8.9 bowl
Ask your server for today's selection.	
Bread Basket V	5.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.	
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	11.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	
Buffalo Cauliflower** GF	10.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.	

PASTA

Primavera GFO VO+	17.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. Add chicken or shrimp +9 Add steak* +15 or salmon* +18	
Grilled Chicken Alfredo GFO VO	21.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.	
French Quarter GFO VO	23.9
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	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.	
Roman Parmesan-Crusted Chicken	25.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.	
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 Salsa GF HH V+
Herb Butter GF V	Chimichurri GF HH V+
Lemon Butter GF V	

Guacamole** GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
Spicy Thai Shrimp GF HH	13.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	
Canyon Crab Flatbread GFO	14.9
Crab meat, melted cheese, house-made rémoulade.	
Devil's Pass Dip GFO	14.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads.	
Southwest Roasted Wings GF	15.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.	
Mini Crab Cakes GF	17.9
Three petite jumbo lump crab cakes, house-made rémoulade, alfalfa sprouts.	

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	
Surf + Turf GFO VO	26.9
Filet mignon*, shrimp, exotic mushrooms, house-roasted garlic cream sauce over fettuccine.	

Wild Man Ribeye GF	46.9
12 oz. USDA Choice. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and steamed broccoli.	
Bourbon-Glazed Salmon* GF	28.9
Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli.	
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	Devil's Pass Sauce GF	5
Wild Man GF V	5	Seared Shrimp GF	9
Bourbon-Pinapple Glaze GF	4	Shrimp Scampi GF	9
Citrus Tomato Garlic with Feta GF V	4	Crab-Stuffed Shrimp (3) GF	15.9
Caramelized Onions GF	2	Jumbo Lump Crab Cake GF	11.9
Sautéed Mushrooms GF	2		

BURGERS

Served with choice of side. 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.

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* 18.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.

The Beyond Burger *GFO VO+* 17.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.

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.

Buffalo Chicken *GFO* 10.9
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

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

Sedona Pink Sangria 9
crisp + sweet
White wine, prickly pear, fresh juices.

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

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

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.

Bourbon, Basil + Blood Orange Bash 13
smooth + sweet
Bulleit Bourbon, basil, blood orange, bitters.

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

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. #LETUSDGGOOD

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.

Piña Colada Martini 12
tropical + creamy
Served up. Malibu Coconut Rum, Stoli Vanilla Vodka, pineapple, cream.

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

Espresso 14
bold + smooth
Tito's handmade Vodka, cold brew double espresso, Kahlúa.

SPIRIT-FREE

Grapefruit Refresher 6
tart + sweet
Grapefruit, lime, blood orange, soda.

Blueberry Blitz 6
sweet + bright
Blueberry, Sprite, lime.

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

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 9

**Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon**

SPARKLING

Maschio 11
Prosecco | Italy | split

La Marca 34
Prosecco | Italy

J Vineyards California 55
Cuvée Sparkling | California

Chandon 13
Brut Sparkling Rosé | California | split

Mawby 'Sex' 34
Brut Sparkling Rosé | Michigan

WHITE

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

Santa Cristina 12 46
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

Veuve Clicquot Yellow Label 90
Brut | Champagne, France

Napa Valley 'Quilt' 60
Cabernet Sauvignon | Napa Valley, California

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

Crossbarn 80
Cabernet Sauvignon | Sonoma County, California

Caymus 120
Cabernet Sauvignon | Napa Valley, California