



# SEDONA

## TAPHOUSE

### GREENS

Add chicken or shrimp +9. Add steak\* or salmon\* +15.

<b>Sedona House</b> GF HH V+	8.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +1	
<b>Caesar</b> GFO	10.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
<b>Gorgonzola Chopped</b> GF	10.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
<b>Strawberry + Beet</b> GF V VO+	13.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette.	
<b>Tomato + Burrata</b> GFO V	13.9
Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini.	
<b>Power</b> GF HH V	12.9
Superfood salad medley of broccoli stalks, kohlrabi, Brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, and feta. Poppyseed dressing.	
<b>Julie's Farmer</b> GF HH V VO+	12.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.	
<b>Southwest Chicken</b> GF	15.9
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.	
<b>Crispy Chicken Cobb</b> GF VO	18.9
Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, house-made crispy chicken**. Sweet + spicy honey mustard dressing.	
<b>Salmon* + Asparagus</b> GF HH	26.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

### SIDES

<b>Organic Greens</b> GF V+	4.9
<b>Garlic Whipped Potatoes</b> GF V	4.9
<b>Steamed Broccoli</b> GF V VO+	4.9
<b>Grilled Asparagus</b> GF V+	4.9
<b>Shoestring French Fries**</b> GF	4.9
<b>Southwest Corn</b> GF V VO+	4.9
<b>Steamed Spinach</b> GF V+	4.9
<b>Spanish Rice</b> GF V+	4.9
<b>Fruit</b> GF V+	4.9
<b>Roasted Brussels Sprouts</b> GF V+	4.9

### PREMIUM SIDES

<b>Sweet Potato Fries**</b> GF	6.9
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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

Franchise opportunities available. Visit [djbhospitality.com](http://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

<b>House-Made Soup</b>	6.9 cup   8.9 bowl
New England clam chowder.	
<b>Bread Basket</b> V	6.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.	
<b>Truffle Fries**</b> GF	10.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.	
<b>Goat Cheese + Tomato Jam Bruschetta</b> V	11.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	
<b>Desert Fire Jalapeños</b> GF	10.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	
<b>Guacamole**</b> GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
<b>Crab-Stuffed Mushrooms</b> GF	11.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.	
<b>Mediterranean Hummus Platter</b> GFO HH VO+	11.9
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.	

### PASTA

<b>Primavera</b> GFO V VO+	17.9
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce. Add chicken or shrimp +9	
<b>Grilled Chicken Alfredo</b> GFO VO	23.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.	
<b>French Quarter</b> GFO VO	24.9
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®.

<b>Chicken Marsala</b> GF	24.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
<b>Chuckawalla Chicken</b> GF	24.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.	
<b>Roman Parmesan-Crusted Chicken</b>	24.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes	
<b>Bourbon Pork Chop*</b> GF	22.9
8 oz. bone-in, brushed with our house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. Add additional pork chop* +10	

### SIMPLY WOOD GRILLED

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9. Substitute Sweet Potato Fries\*\* +2. Substitute Truffle Fries\*\* +5.9.

<b>Hand-Cut NY Strip*</b> GF	36.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
<b>Hand-Cut Filet Mignon*</b> GF	38.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
<b>Black Angus Flat Iron Steak*</b> GF	25.9
8 oz. USDA Choice. Choice of two house-made sides.	

### TOPPINGS

<b>Seasoned Butter</b> GF V	<b>Herb Butter</b> GF V
<b>Chimichurri</b> GF HH V+	<b>Lemon Butter</b> GF V
<b>Lemon-Basil Butter</b> GF V	<b>Pineapple-Mango Salsa</b> GF HH V+

<b>Seared Ahi Tuna**</b>	15.9
Seared rare*, seaweed salad, poke sauce, microgreens, green onion.	
<b>Crab + Artichoke Dip</b> GFO	15.9
Crab meat, artichoke hearts, melted cheeses and Old Bay. Flatbreads.	
<b>Thai-Glazed Wings**</b>	16.9
About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions.	
<b>Canyon Crab Flatbread</b> GFO	13.9
Crab meat, melted cheese, house-made rémoulade.	
<b>Prince Edward Island Mussels</b> GFO	15.9
Tomatoes, red onions, garlic, lemon-basil sauce.	
<b>Spicy Thai Shrimp</b> GF HH	14.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	
<b>Southwest Roasted Wings</b> GF	15.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.	
<b>Canyon Nachos**</b> GF	16.9
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.	

<b>Devil's Pass</b> GFO VO	24.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +3	
<b>Shrimp Alfredo</b> GFO VO	26.9
Large shrimp over fettuccine, creamy Alfredo sauce, broccoli, mushrooms, parmesan.	
<b>Seaside</b> GFO VO	26.9
Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms.	

<b>Shrimp + Grits</b> GF	23.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2.9	
<b>Thai-Glazed Salmon*</b>	27.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.	
<b>Crab-Stuffed Shrimp</b> GF	26.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
<b>Seared Scallops</b> GF	27.9
Large, wild scallops topped with lemon butter. Garlic whipped potatoes and southwest corn.	
<b>Sedona Crab Cakes</b> GF	27.9
Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and southwest corn.	

<b>Grilled Chicken</b> GF HH	22.9
Choice of two house-made sides. Side of BBQ.	
<b>Seasonal Catch</b> GF	MKT
Certified sustainable. Choice of topping and two house-made sides.	
<b>Salmon*</b> GF HH	26.9
Certified sustainable. Choice of topping and two house-made sides.	

### PREMIUM TOPPINGS

<b>Marsala</b> GF	6	<b>Citrus Tomato Garlic with Feta</b> GF V	5
<b>Wild Man</b> GF V	5		

## HANDHELDS

Add applewood bacon +3. Gluten-free bun +1.  
Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.  
Substitute Sweet Potato Fries\*\* +2. Substitute Truffle Fries\*\* +5.9.

<b>Cheeseburger</b> <small>GFO</small>	16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side.	
<b>STH Burger</b> <small>GFO</small>	16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side.	
<b>Hangover Burger</b> <small>GFO</small>	18.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side.	
<b>The Beyond Burger</b> <small>GFO VO+</small>	16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side.	
<b>Alpine Chicken Sandwich</b> <small>GFO</small>	17.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side.	

## TACOS

<b>Acapulco Fish</b> <small>GFO</small>	14.9 (2)   19.9 (3)
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens.	
<b>Southwest Steak</b> <small>GFO</small>	14.9 (2)   19.9 (3)
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens.	

## FLATBREADS

<b>Margherita</b> <small>GFO V</small>	11.9	<b>Buffalo Chicken</b> <small>GFO</small>	12.9
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.	
<b>Meat Lovers</b> <small>GFO</small>	12.9	<b>South Rim Shrimp</b> <small>GFO</small>	11.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.	
<b>BBQ Chicken</b> <small>GFO</small>	11.9	<b>Goat Cheese + Basil</b> <small>GFO</small>	11.9
Chicken, BBQ sauce, melted mozzarella, red onion.		Goat cheese, mozzarella, parmesan, fresh basil.	

## COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

<b>Sedona White Sangria</b>	10
<i>bright + citrusy</i> White wine, fresh juices.	
<b>Sedona Red Sangria</b>	10
<i>sweet + bold</i> Red wine, brandy, fresh juices.	
<b>Xique-Xique</b>	13
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	
<b>Pomegranate Hugo Spritz</b>	14
<i>herbaceous + refreshing</i> Prosecco, St-Germain Elderflower Liqueur, POM juice, fresh lime, mint, soda, edible glitter.	
<b>STH Mule</b>	12
<i>clean + spicy</i> Pearl Vodka, Q ginger beer, lime.	
<b>Orange Crush</b>	14
<i>citrusy + refreshing</i> Absolut Mandarin Vodka, Cointreau, orange juice.	
<b>Strawberry + Basil Spritzer</b>	13
<i>sweet+ refreshing</i> Absolut Citron Vodka, lemon, basil, strawberries.	
<b>Prickly Pear Margarita</b>	14
<i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	
<b>Paloma</b>	13
<i>citrusy + refreshing</i> Exotico Reposado Tequila, lime, Q grapefruit soda.	
<b>Blood Orange Margarita</b>	14
<i>fruity + refreshing</i> Exotico Reposado Tequila, triple sec, blood orange, lime.	
<b>El Patrón Margarita</b>	15
<i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	
<b>Smoked Old Fashioned</b>	15
<i>bold + smoky</i> Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	
<b>Smoked Manhattan</b>	15
<i>bitter + smoky</i> Bulleit Rye Whiskey, Carpano Antica Formula, bitters, Luxardo cherry, hickory smoke.	

**T2T Lemon Basil** 12

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*

<b>Pomegranate-Blueberry</b>	14
<i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	
<b>Dragon Fruit Cosmo</b>	14
<i>bright + fruity</i> Tito's Handmade Vodka, Cointreau, dragon fruit, fresh juices.	
<b>Watermelon</b>	15
<i>bright + fruity</i> Tito's Handmade Vodka, lime, watermelon.	
<b>Havana Coconut</b>	14
<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
<b>The Sedona</b>	14
<i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	
<b>Espresso</b>	15
<i>bold + smooth</i> Tito's Handmade Vodka, Kahlúa, cold brew double espresso.	
<b>Dirty Goose</b>	15
<i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	

## BEVERAGES

<b>Coca-Cola Products</b>	3.5
<b>Craft Root Beer</b>	5.9
<b>Artisan Teas</b>	3.9
<b>French Press Coffee</b>	5.9
<b>Saratoga Water</b>	7.9
28 oz. Sparkling or Still.	

## WINE

### HOUSE

9

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

### SPARKLING

<b>La Luca</b>	14	52
Prosecco   Veneto, Italy		
<b>Casas del Mar</b>	14	52
Brut Rosé   Spain		

### WHITE

<b>Villa Pozzi</b>	10	39
Moscato   Terre Siciliane, IGT, Italy		
<b>Heinz Eifel</b>	10	36
Riesling   Rheinhessen, Germany		
<b>Barone Fini</b>	12	46
Pinot Grigio   Trentino-Alto Adige, Italy		
<b>Echo Bay</b>	12	46
Sauvignon Blanc   Marlborough, New Zealand		
<b>Napa Cellars</b>	12	46
Sauvignon Blanc   Napa Valley, California		
<b>Joel Gott Unoaked</b>	15	57
Chardonnay   California		
<b>Bezel by Cakebread</b>	16	68
Chardonnay   San Luis Obispo Coast, California		

### ROSÉ

<b>'Fleurs de Prairie'</b>	15	54
Rosé   Côtes de Provence, France		
<b>Bieler Père &amp; Fils Sabine</b>	14	52
Rosé   Côtes de Provence, France		

### RED

<b>Elouan</b>	14	52
Pinot Noir   Willamette, Oregon		
<b>Cloud Break</b>	10	39
Pinot Noir   Central Coast, California		
<b>Skyfall</b>	12	46
Merlot   Columbia Valley, Washington		
<b>'Threadcount' by Quilt Wines</b>	15	57
Red Blend   California		
<b>Ruca Malen</b>	11	42
Malbec   Mendoza, Argentina		
<b>Josh Craftsman's Select</b>	14	52
Cabernet Sauvignon   California		
<b>Black Stallion</b>	17	72
Cabernet Sauvignon   California		

### RESERVE

<b>Mumm 'Prestige'</b>	58
Sparkling Brut   Napa Valley, California	
<b>'The Prisoner'</b>	85
Red Blend   Napa Valley, California	

## SPIRIT-FREE

<b>Marrakesh Mint</b>	6
<i>clean + herbaceous</i> Marrakesh Mint tea, lemon, mint, cucumber.	
<b>Green Tea Mule</b>	6
<i>clean + spicy</i> Green Dragon tea, lime, POM juice, Q ginger beer.	
<b>Watermelon + Mint Lemonade</b>	6
<i>refreshing + light</i> Watermelon, mint, lemonade	
<b>Blueberry Blitz</b>	6
<i>sweet + bright</i> Blueberry, Sprite, lime.	
<b>Cactus Lemonade</b>	6
<i>sweet+ bright</i> Prickly pear, pineapple, lemonade.	

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