



SEDONA

TAP HOUSE

GREENS

Add chicken or shrimp +10. Add salmon* or steak* +14.

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	7.9
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.	
Ahi Tuna**	20.9
Seared rare*, romaine hearts, microgreens, radishes, chili-marinated edamame, cucumber, avocado, peanuts. House-made ponzu wasabi vinaigrette.	
Salmon* + Asparagus GF HH	25.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

SIDES

Organic Greens GF V+	4
Garlic Whipped Potatoes GF V	4
Steamed Broccoli GF V VO+	4
Shoestring French Fries** GF	4
Steamed Spinach GF V+	4
Grilled Asparagus GF V+	4
Southwest Corn GF V VO+	4
Spanish Rice GF V+	4
Caprese GF V	4
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 and sesame.

STARTERS

House-Made Soup	5.9 cup 7.9 bowl	Seared Ahi Tuna**	16.9
Ask your server for today’s selection.		Seared rare*, seaweed salad, poke sauce, microgreens, green onion.	
Bread Basket V	4.9	Steamed Shrimp GF HH	12.9 (½ lb.) 20.9 (1 lb.)
Ciabatta rolls, house-made whipped honey butter, herbed oil.		Old Bay, house-made cocktail sauce, horseradish.	
Edamame GF HH V+	7.9	Canyon Crab Flatbread GFO	13.9
Steamed and tossed with smoked sea salt.		Crab meat, melted cheese, house-made rémoulade.	
Truffle Fries** GF	8.9	Spicy Thai Shrimp GF HH	13.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.		Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	
Desert Fire Jalapeños GF	9.9	Canyon Nachos** GF	14.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.		Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.	
Goat Cheese + Tomato Jam Bruschetta V	9.9	Fried Calamari** GF	15.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.		Fresh, lightly breaded, pepperoncini. Tomato sauce.	
Classic Hummus GFO V VO+	9.9	Southwest Roasted Wings GF	15.9
Herbed oil, feta, cucumber, flatbreads		About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.	
Guacamole** GF HH VO+	9.9	Fried Oysters GF	17.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.		Dusted, flash fried**, house-made picante aioli and cocktail sauce.	

PASTA

Primavera GFO V VO+	16.9	Devil’s Pass GFO VO	22.9
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce. Add chicken or shrimp +10 .		Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2	
Grilled Chicken Alfredo GFO VO	21.9	Shrimp Alfredo GFO VO	22.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.		Grilled shrimp over fettuccine, creamy Alfredo, broccoli, mushrooms, parmesan.	
French Quarter GFO VO	22.9		
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	22.9	Wild Man Steak GF	27.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.		8 oz. USDA Choice Black Angus flat iron*. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and southwest corn.	
Chuckawalla Chicken GF	22.9	Land + Sea GF	32.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.		8 oz. USDA Choice Black Angus Beef® flat iron*. 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach.	
Roman Parmesan-Crusted Chicken	22.9	Shrimp + Grits GF	20.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes		Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2.	
Pork Chop Marsala GF	23.9	Sedona Crab Cakes GF	28.9
8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce. Garlic whipped potatoes and grilled asparagus.		Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and southwest corn.	
Crab-Stuffed Shrimp GF	24.9		
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.			

SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired. Premium sides +2.

Hand-Cut NY Strip* GF	34.9	Grilled Chicken GF HH	20.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Choice of two house-made sides. Side of BBQ.	
Hand-Cut Filet Mignon* GF	34.9	Seasonal Catch GF	MKT
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	
Black Angus Flat Iron Steak* GF	24.9	Salmon* GF HH	25.9
8 oz. USDA Choice. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	

TOPPINGS

Seasoned Butter GF V	Chimichurri GF HH V+
Herb Butter GF V	Lemon Butter GF V
Pineapple-Mango Salsa GF HH V+	

PREMIUM TOPPINGS

Marsala GF	5	Seared Shrimp GF	10
Wild Man GF V	5	Shrimp Scampi GF	9
Citrus Tomato Garlic Sauce GF V	4	Jumbo Lump Crab Cake GF	10
Crab-Stuffed Shrimp (3) GF	10		

BURGER, SANDWICHES + SLIDERS

Add applewood bacon +2. Gluten-free bun +1.

Cheeseburger GFO	14.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side.	
STH Burger GFO	15.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side.	
Alpine Burger GFO	15.9
7 oz. Wagyu beef*, Alpine swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun. Choice of side.	
Hangover Burger GFO	16.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side.	
The Beyond Burger GFO VO+	15.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side.	

Vegan Burger GFO V+	16.9
Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. Choice of side.	
Alpine Chicken Sandwich GFO	15.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side.	
Prime Rib Sandwich GFO	15.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side.	
‘Kobe Beef’ Sliders	12 (2) 16 (3)
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.	
Crab Cake Sliders	14 (2)
House-made, rémoulade, greens, red onion. With greens.	

FLATBREADS

South Rim Shrimp GFO	9.9	BBQ Chicken GFO	8.9
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.		Chicken, BBQ sauce, melted mozzarella, red onion.	
Meat Lovers GFO	9.9	Goat Cheese + Basil GFO V	7.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Goat cheese, mozzarella, parmesan, fresh basil.	
		Margherita GFO V	7.9
		Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	8
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8
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.	10
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	11
Blood Orange Margarita <i>sweet + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	11
El Patrón Margarita <i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	15
Fireside Chat <i>smooth + savory</i> Bowman Brothers Small Batch Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters.	14
STH Aperol Spritz <i>bright + bitter</i> Prosecco, Aperol, Solerno blood orange, orange bitters, soda.	12
Smoked Old Fashioned <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14
Father’s Old Fashioned <i>bold + smooth</i> Bowman Brothers Small Batch Bourbon, aged maple syrup, angostura bitters.	14

T2T Lemon Basil	12.9
Pearl Vodka, fresh lemon, basil.	
<i>We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!</i>	
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 <i>bright + sweet</i> Absolut Citron Vodka, Ciroc Red Berry, fresh juices.	10
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.	11
Lemon Drop <i>tart + sweet</i> Absolut Citron Vodka, lemon.	11
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	13
Espresso in Dublin <i>rich + bold</i> Jameson Irish whiskey, cold brew double espresso, sweet cream.	13
Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	14

BEVERAGES

Coca-Cola Products	3.9
Craft Root Beer	4
Artisan Teas	3.5
French Press Coffee	4
Whole milk, half + half, or almond milk available.	
Saratoga Water	6.5
28 oz. Sparkling or Still.	

SPIRIT-FREE

Add vodka to any spirit-free drink +6.

Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	6
Blueberry Blitz <i>sweet + bright</i> Blueberry, Sprite, lime.	6
Strawberry + Basil Refresher <i>sweet + refreshing</i> Strawberries, basil, lemon.	6
Apple Crisp <i>sweet + spicy</i> Fresh-pressed apple cider, cinnamon, ginger beer, lime.	6

WINE

HOUSE

Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon

SPARKLING

Maschio Prosecco Italy	9	36
Mumm Sparkling Rosé Napa Valley, California		54
Mumm Sparkling Brut Prestige Sparkling Wine Napa Valley, California		54
J Vineyards California Cuvée Sparkling California		49

WHITE

Villa Pozzi Moscato Terre Siciliane, IGT, Italy	8	31
Barone Fini Pinot Grigio Valdadige D.O.C., Italy	8	31
Heinz Eifel Riesling Germany	10	38
Brancott Sauvignon Blanc Marlborough, New Zealand	9	35
‘Conundrum’ by Caymus White Blend California	10	38
Joel Gott Unoaked Chardonnay California	10	39
Bezel by Cakebread Chardonnay San Luis Obispo Coast, California	13	49

ROSÉ

Bieler Père & Fils, Sabine Provence, France	10	39
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RED

Acrobat Pinot Noir Oregon	13	49
Alexander Valley Vineyards Zinfandel Alexander Valley, California	12	42
Trapiche Malbec, Oak Cask Mendoza, Argentina	9	33
Double Trouble by Charles & Charles Red Blend Washington	9	36
Columbia Crest ‘Grand Estates’ Merlot Columbia Valley, Washington	9	33
Bonanza by Caymus Cabernet Sauvignon California	10	39
Josh Craftsman’s Select Cabernet Sauvignon California	11	42

LOCAL WINES OF INTEREST

King Family ‘Crosé’ Dry Rosé Crozet, Virginia	13	45
King Family ‘Verde’ White Blend Crozet, Virginia	10	39
King Family Viognier Crozet, Virginia		62
Michael Shaps Cabernet Franc Charlottesville, Virginia		54
Michael Shaps Petit Verdot Charlottesville, Virginia		54
Barboursville Cabernet Sauvignon Charlottesville, Virginia		39