



SEDONA

TAP HOUSE

GREENS

Add chicken or shrimp +8. Add steak* +12.

Sedona House GF HH V+	7.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +1.	
Caesar GFO	8.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
Gorgonzola Chopped GF	8.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
Beet + Goat Cheese GF V VO+	13.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette.	
Tomato + Burrata GFO V	13.9
Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini.	
Julie’s Farmer GF HH V VO+	12.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.	
Steakhouse GF	23.9
8 oz. USDA Choice flat iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
Salmon* + Asparagus GF HH	26.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

SIDES

Organic Greens GF V+	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
Southwest Corn GF V VO+	4.5
Fruit GF V+	4

PREMIUM SIDES

Sweet Potato Fries** GF	6
Roasted Brussels Sprouts GF V+	6

BEVERAGES

Coca-Cola Products	3.5
Craft Root Beer	4.9
Artisan Teas	3.9
French Press Coffee	5
Saratoga Water 28 oz. Sparkling or Still	7.9

Please inform your server of any allergies or intolerances.

GF = Gluten-Free	V = Vegetarian
GFO = Gluten-Free Option	VO = Vegetarian Option
HH = Heart Healthier	V+ = Vegan

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, soy, and sesame.

STARTERS

House-Made Soup	6.9 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.	
Edamame GF HH V+	6.9
Steamed and tossed with smoked sea salt.	
Truffle Fries** GF	10.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.	
Desert Fire Jalapeños GF	11.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	
Classic Hummus GFO V VO+	10.9
Herbed oil, feta, cucumbers, flatbreads.	
Goat Cheese + Tomato Jam Bruschetta V	10.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	
Mama Sorrentino’s Meatballs GFO	14.9
House-made with beef, pork and veal, red sauce, ricotta, mozzarella, basil, grilled garlic crostini.	
Guacamole** GF HH VO+	11.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	

PASTA

Primavera GFO VO+	18.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. Add chicken or shrimp +8.	
Beyond Bolognese GFO V+	21.9
Plant-based Beyond beef®, garlic, red onion, spinach, fettuccine tossed in a tomato sauce, basil.	
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	23.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
Chuckawalla Chicken GF	23.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.	
Roman Parmesan-Crusted Chicken	23.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.	
Land + Sea GF	35.9
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* +10.	
Bronzed Mahi-Mahi GF	29.9
Certified sustainable. Pan-seared, topped with pineapple-mango salsa. Garlic whipped potatoes and southwest corn.	

SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired. Premium sides +1.5.

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 NY Strip* GF	39.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
Black Angus Flat Iron Steak* GF	25.9
8 oz. USDA Choice. Choice of two house-made sides.	

TOPPINGS

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

Canyon Crab Flatbread GFO	15.9
Crab meat, melted cheese, house-made rémoulade.	
Buffalo Cauliflower GF	10.9
Fried cauliflower**, Buffalo sauce, whipped blue cheese, celery.	
Devil’s Pass Dip GFO	14.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads.	
Spicy Thai Shrimp GF HH	14.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	
Canyon Nachos** GF	15.9
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.	
Southwest Roasted Wings GF	16.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.	
Seared Ahi Tuna**	16.9
Seared rare*, seaweed salad, poke sauce, microgreens, green onion.	

Grilled Chicken Alfredo GFO VO	21.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.	
Devil’s Pass GFO VO	23.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +3.	

Pork Chop* Marsala GF	23.9
8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and grilled asparagus.	
Shrimp + Grits GF	22.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2.	
Thai-Glazed Salmon*	27.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.	
Crab-Stuffed Shrimp GF	29.9
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 southwest corn.	

Grilled Chicken GF HH	22.9
Choice of two house-made sides. Side of BBQ.	
Mahi-Mahi GF	23.9
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	4	Seared Shrimp GF	8
Citrus Tomato Garlic with Feta GF	4	Crab-Stuffed Shrimp (3) GF	11
Caramelized Onions GF V	4		
Sautéed Mushrooms GF V	4		

BURGERS

Served with choice of side. *Add applewood bacon +2. Gluten-free bun +1.*

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

FLATBREADS

Meat Lovers <i>GFO</i>	11.9	BBQ Chicken <i>GFO</i>	11.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Chicken, BBQ sauce, melted mozzarella, red onion.	
Ricotta + Spinach <i>GFO V</i>	10.9	Margherita <i>GFO V</i>	9.9
Garlic oil, ricotta, steamed spinach, mozzarella, fresh basil.		Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	

TACOS + SLIDERS

Served with greens.

‘Kobe Beef’ Sliders	15.9 (2) 20.9 (3)	Southwest Steak Tacos <i>GFO</i>	16.9 (2) 20.9 (3)
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions.		Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.	
Crab Cake Sliders	15.9 (2) 20.9 (3)	Santa Fe Shrimp** Tacos <i>GFO</i>	15.9 (2) 20.9 (3)
House-made, rémoulade, greens, red onion.		Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro.	
Acapulco Fish Tacos <i>GFO</i>	14.9 (2) 19.9 (3)	Chipotle Chicken Tacos <i>GFO</i>	15.9 (2) 20.9 (3)
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro.		Grilled chicken, caramelized onions, fresh pico, chipotle aioli, cilantro.	

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria	glass 10 carafe 24	T2T Lemon Basil 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. #LETUSDOGOOD	9.9
Sedona Red Sangria	glass 10 carafe 24		
Xique-Xique	12		
STH Mule	12		
Orange Crush	12	Red Rock	12
Paloma	13	Pomegranate-Blueberry	12
The Greyhound	14	Havana Coconut	14
Skinny Goose Spritzer	14	Pomegranate Gimlet	13
Prickly Pear Margarita	14	The Sedona	14
El Patrón Margarita	15	Dirty Goose	15
Smoked Old Fashioned	15		

WINE

HOUSE 7

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

SPARKLING

Maschio 11 44
Prosecco Brut DOC | Italy

WHITE

Villa Pozzi	12	48
Moscato Terre Siciliane, IGT, Italy		
Relax	8	32
Riesling Germany		
Barone Fini	12	49
Pinot Grigio Trentino-Alto Adige, Italy		
Brancott	9	35
Sauvignon Blanc Marlborough, New Zealand		
Joel Gott Unoaked	13	52
Chardonnay California		
Bezel by Cakebread	16	55
Chardonnay San Luis Obispo Coast, California		

ROSÉ

Bieler Père & Fils, Sabine 12 60
Provence, France

RED

Macmurray Ranch	12	48
Pinot Noir Central Coast, California		
Alamos	9	36
Malbec Mendoza, Argentina		
Double Trouble by Charles & Charles	10	40
Red Blend Washington		
Josh Craftsman’s Select	14	56
Cabernet Sauvignon California		
Bonanza by Caymus	13	52
Cabernet Sauvignon California		

WINES OF INTEREST

J Vineyards California 55
Cuvée Sparkling | California

RESERVE

Moët & Chandon	90
Brut Impérial Champagne, France	
Santa Margherita	60
Pinot Grigio Trentino-Alto Adige, Italy	
Cakebread Cellars	115
Chardonnay California	
Caymus	140
Cabernet Sauvignon Napa Valley, California	

SPIRIT-FREE

Add vodka to any spirit-free drink +6.

Marrakesh Mint	6
<i>clean + herbaceous</i> Marrakesh Mint Tea, lemon, mint, cucumber.	
Green Dragon	6
<i>clean + spicy</i> Green Dragon Tea, lime, POM juice, Q ginger beer.	
Grapefruit Refresher	6
<i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	
Cactus Lemonade	6
<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	