



SEDONA

TAP HOUSE

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.

Beet + Goat Cheese GF V VO+ 8.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. 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 18.9
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

STH Bacon Succotash GF 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

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, soy, and sesame.

STARTERS

House-Made Soup 4.9 cup | 8.9 bowl
New England clam chowder.
Contains bacon.

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.

Primavera GFO VO+ 16.9
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce.
Add chicken or shrimp +10.

ARTISAN SANDWICHES + WRAPS

Choice of side. Add applewood bacon or turkey bacon +2. Gluten-free bun +1.

Alpine Chicken Sandwich GFO 15.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun.

Cuban GFO 13.9
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll.

Crispy Chicken Sandwich GFO 15.9
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun.

Southwest Chicken Wrap 16.9
House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla.

Prime Rib Sandwich GFO 18.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus.

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. 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 40.9
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.

Grilled Chicken GF HH 20.9
Choice of two house-made sides. Side of BBQ.

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
Seared large shrimp, lobster-brandly cream sauce, gorgonzola. Grilled garlic crostini.

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.

Shrimp + Gorgonzola GFO 23.9
Seared shrimp, lobster-brandly cream sauce + gorgonzola over angel hair pasta.

Cheeseburger GFO 16.9
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 17.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.

The Beyond Burger GFO VO+ 16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.

Vegan Burger GFO V+ 16.9
Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.

Crab-Stuffed Shrimp GF 24.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.

Fish + Chips** GF 18.9
Battered + fried fresh fish, lemon, house-made tartar sauce. Shoestring French fries.

Cod GF 29.9
Icelandic, certified sustainable, fresh. 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

Oscar GF

Wild Man GF V

Citrus Tomato Garlic with Feta GF V 5

Jumbo Lump Crab Cake GF 14

Two sliders per order. Served with organic greens.

FLATBREADS

TACOS

Two tacos per order. Served with Spanish rice.

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

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
bright + sweet
 Absolut Citron Vodka, Ciroc Red Berry Vodka, fresh juices.

Pomegranate Gimlet 13
vibrant + juicy
 Gray Whale Gin, POM juice, fresh lime.

Pomegranate-Blueberry 11
sweet + fruity
 Pearl Blueberry Vodka, blood orange, POM juice.

Havana Coconut 10
sweet + tropical
 Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

The Sedona 12
clean + bright
 Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.

Dirty Goose 14
bold + briney
 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.

Apple Crisp 6
 Fresh-pressed apple cider, cinnamon, Q ginger beer, lime.

Cactus Lemonade 6
 Prickly pear, pineapple, lemonade.

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Marrakesh Mint tea, lemon, mint, cucumber.	
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Grapefruit, lime, blood orange, soda.	
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Fresh-pressed apple cider, cinnamon, Q ginger beer, lime.	
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HOUSE

6

Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon

Maschio 9 36
Prosecco | Italy

Villa Pozzi Moscato Terre Siciliane, IGT, Italy	8	32
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Chateau Ste. Michelle 8 32
Dry Riesling | Columbia Valley, Washington

Barone Fini 9 36
Pinot Grigio | Trentino-Alto Adige, Italy

Stoneleigh 10 40
Sauvignon Blanc | Marlborough, New Zealand

Joel Gott Unoaked Chardonnay California	11	44
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Bezel by Cakebread 14 56
Chardonnay | San Luis Obispo Coast, California

ROSÉ

Bieler Père & Fils, Sabine	10	40
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 28 oz. Sparkling or Still.	7.5
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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.