



SEDONA

TAP HOUSE

GREENS

Add chicken or shrimp +10. Add steak +16. Add salmon* +19. Add hand-cut filet mignon* +30.*

Sedona House GF HH V+ 8.9
Organic greens, tomatoes, heart of palm, red onion.
House-made balsamic vinaigrette.
Add feta or goat cheese +.75.

Caesar GFO 10.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.

Gorgonzola Chopped GF 11.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles.
House-made gorgonzola dressing.

Julie’s Farmer GF HH V VO+ 13.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.

Southwest Chicken 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.

Crispy Chicken Cobb 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.

Salmon* + Asparagus GF HH 26.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.

Steakhouse GF 26.9
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

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.

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

STARTERS

House-Made Soup 5.9 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.

Desert Fire Jalapeños GF 10.9
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.

Guacamole** GF HH VO+ 10.9
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 a herb lemon-wine sauce.
Add chicken or shrimp +10. Add steak +16. Add salmon* +19.*

Grilled Chicken Alfredo GFO VO 22.9
Grilled chicken over fettuccine, creamy alfredo sauce with mushrooms.

ARTISAN SANDWICHES + WRAPS

Add applewood bacon +3. Gluten-free bun +1.

Alpine Chicken Sandwich GFO 16.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side.

Avocado Toast GFO 12.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens.
Add applewood bacon and egg +4.*

Crispy Chicken Sandwich GFO 16.9
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side.

Southwest Chicken Wrap 14.9
House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla. Choice of side.

Prime Rib Sandwich GFO 17.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side.

FLATBREADS + TACOS

Add Italian fennel sausage +2. Add jalapeños, pepperoni, or bacon +1.

Margherita Flatbread GFO V 10.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.

Italiano Flatbread GFO 10.9
Italian fennel sausage, mozzarella, parmesan, fresh basil.

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

BBQ Chicken Flatbread GFO 10.9
Chicken, BBQ sauce, melted mozzarella, red onion.

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.

Canyon Nachos** GF 16.9
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico.

Mini Crab Cakes GF 17.9
Three petite jumbo lump crab cakes, house-made rémoulade, alfalfa sprouts.

French Quarter GFO VO 25.9
Andouille sausage, shrimp, fettuccine, slightly spicy alfredo sauce, sautéed mushrooms.

Devil’s Pass 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 +2.

Cheeseburger GFO 16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side.

STH Burger GFO 18.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side.

Hangover Burger GFO 19.9
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+ 18.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side.

‘Kobe Beef’ Sliders 17.9
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.

Salmon* Sliders 17.9
Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens.

Acapulco Fish Tacos GFO 16.9
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens.

Southwest Steak Tacos GFO 16.9
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens.

Santa Fe Shrimp Tacos** GFO 16.9
Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens.

20% gratuity is added to parties of 5 or more. Thank you for taking care of your server. Franchise opportunities available, visit djbhospitality.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, soy and sesame.

SIMPLY WOOD GRILLED

Premium sides +2.

Hand-Cut Filet Mignon* GF	39.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
Hand-Cut Ribeye* GF	43.9
12 oz. USDA Choice. 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

Included for simply wood grilled fish entrées.

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

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	27.9
Certified sustainable. Choice of topping and two house-made sides.	

PREMIUM TOPPINGS

Chimichurri GF HH V+	2	Devil’s Pass Sauce GF	5
Marsala Sauce GF	5	Seared Shrimp GF	10
Bourbon-Pineapple Glaze GF	4	Shrimp Scampi GF	10
Citrus Tomato Garlic with Feta GF V	4	Crab-Stuffed Shrimp (3) GF	16.9
Caramelized Onions GF	2	Jumbo Lump Crab Cake GF	12.9
Sautéed Mushrooms GF	2		

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	Palo Verde Salmon* GF	29.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.		Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach.	
Chuckawalla Chicken GF	25.9	Bourbon-Glazed Salmon* GF	29.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.		Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli.	
Roman Parmesan-Crusted Chicken	25.9	Sedona Crab Cakes GF	30.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.		Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and southwest corn.	
Surf + Turf GF	35.9	Crab-Stuffed Shrimp GF	31.9
8 oz. USDA Choice Black Angus flat iron steak*, jumbo lump crab cake with house-made rémoulade. Garlic whipped potatoes and steamed broccoli.		Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
<i>Substitute hand-cut filet mignon* +16 or hand-cut ribeye* +20.</i>		Walleye Piccata	MKT
		Lightly breaded + pan-seared, topped with lemon-caper butter. Garlic whipped potatoes and grilled asparagus.	
Southwest Ribeye*	48.9		
12 oz. USDA Choice Braveheart Black Angus Beef®, chili-glazed and char-grilled. Garlic whipped potatoes and southwest corn.			

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	10
Sedona Pink Sangria <i>crisp + sweet</i> White wine, prickly pear, fresh juices.	10
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	10
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	12
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	13
La Primera Margarita <i>smooth + citrusy</i> Herradura Silver Tequila, fresh juices, Grand Marnier float.	14
Nutcracker <i>creamy + smooth</i> Pearl Vodka, Kahlúa, cream, hazelnut.	12
Smoked Old Fashioned <i>smoky + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14

SPIRIT-FREE

Blueberry Blitz <i>sweet + bright</i> Blueberry, Sprite, lime.	6
Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	6

WINE

HOUSE	10
Chardonnay Pinot Grigio Pinot Noir Cabernet Sauvignon	

SPARKLING

Maschio Prosecco Italy split	11
La Marca Prosecco Italy	34
J Vineyards California Cuvée Sparkling California	55
Chandon Brut Sparkling Rosé California split	13
Mawby ‘Sex’ Brut Sparkling Rosé Michigan	34

WHITE

Villa Pozzi Moscato Terre Siciliane, IGT, Italy	11	43
Santa Cristina Pinot Grigio Delle Venezie DOC, Italy	12	46
Chateau Grand Traverse Semi-Dry Riesling Old Mission Peninsula, Michigan	11	43
13 Celsius Vineyards Sauvignon Blanc New Zealand	11	43
Joel Gott Unoaked Chardonnay California	12	46
Bezel by Cakebread Chardonnay San Luis Obispo Coast, California	15	60

ROSÉ

Bieler Père & Fils Sabine Provence, France	12	46
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RED

Meiomi Pinot Noir Central Coast, California	15	60
Ruffino Aziano Chianti Classico DOCG Tuscany, Italy	15	60
Doña Paula Estate Malbec Mendoza, Argentina	11	43
14 Hands Merlot Columbia Valley, California	11	43
‘Double Trouble’ by Charles & Charles Red Blend Washington	11	43
‘Conundrum’ by Caymus Vineyards Red Blend Napa Valley, California	14	54
‘Decoy’ by Duckhorn Cabernet Sauvignon Sonoma, California	13	51
‘Bonanza’ by Caymus Vineyards Cabernet Sauvignon California	12	46
Josh Craftsman’s Select Cabernet Sauvignon California	11	43

RESERVE

Veuve Clicquot Yellow Label Brut Champagne, France	90
Napa Valley ‘Quilt’ Cabernet Sauvignon Napa Valley, California	60
‘The Prisoner’ Cabernet Sauvignon Napa Valley, California	90
Crossbarn Cabernet Sauvignon Sonoma County, California	80
Caymus Cabernet Sauvignon Napa Valley, California	120