



# SEDONA

## TAPHOUSE

### 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.

**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.

**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 25.9  
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

**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](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

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

**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.

**Shrimp Primavera** GFO VO+ 18.9  
Mixed seasonal vegetables, fettuccine tossed in a herb lemon-wine sauce.

### ARTISAN SANDWICHES + WRAPS

Served with 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 12.9  
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.

**Grilled Vegetable Sandwich** GFO V 14.9  
Grilled summer squash, red pepper, charred onion, mozzarella, balsamic, basil-pesto aioli, toasted artisan baguette.

**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®. 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 38.9  
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  
Sear large shrimp, lobster-brandy 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

**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 mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries.

**Seasonal Catch** GF MKT  
Certified sustainable. 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 6

**Oscar** GF 6

**Wild Man** GF V 6.5

**Citrus Tomato Garlic with Feta** GF V 5

## SLIDERS

Two sliders per order.

<b>'Kobe Beef'</b> 11.9 Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.	<b>Crab Cake</b> 15.9 House-made, rémoulade, greens, red onion. With greens.
<b>Pork BBQ</b> 10.9 Slow-roasted pulled pork, house-made jicama slaw. With greens.	

## FLATBREADS

<b>Margherita</b> GFO V 8.9 Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	<b>Buffalo Chicken</b> GFO 8.9 Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.
<b>Meat Lovers</b> GFO 9.9 Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.	<b>South Rim Shrimp</b> GFO 9.9 Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.
<b>BBQ Chicken</b> GFO 9.9 Chicken, BBQ sauce, melted mozzarella, red onion.	

## TACOS

Two tacos per order. All tacos served with greens.

<b>Acapulco Fish</b> GFO 14.9 Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro.	<b>Santa Fe Shrimp**</b> GFO 14.9 Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro.
<b>Southwest Steak</b> GFO 16.9 Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.	

## COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

<b>Sedona White Sangria</b> glass 8   carafe 17 <i>bright + citrusy</i> White wine, fresh juices.	
<b>Sedona Red Sangria</b> glass 8   carafe 17 <i>sweet + bold</i> Red wine, brandy, fresh juices.	
<b>Xique-Xique</b> 11 <i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	
<b>Mojito</b> 11 <i>clean + refreshing</i> Bacardi Rum, fresh mint, lime, soda.	
<b>STH Mule</b> 11 <i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	
<b>Orange Crush</b> 11 <i>citrusy + refreshing</i> Absolut Mandrin Vodka, Cointreau, orange juice.	
<b>Paloma</b> 11 <i>citrusy + refreshing</i> Exotico Reposado Tequila, lime, Q grapefruit soda.	
<b>The Greyhound</b> 12 <i>citrusy + bright</i> Tito's Handmade Vodka, St-Germain Elderflower Liqueur, grapefruit, rose.	
<b>STH Aperol Spritz</b> 12 <i>bright + bitter</i> Prosecco, Aperol, Solerno blood orange, orange bitters, soda.	
<b>Prickly Pear Margarita</b> 12 <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	
<b>El Patrón Margarita</b> 15 <i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	
<b>Smoked Old Fashioned</b> 14 <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	

**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. #LETUSDOGOOD

<b>Red Rock</b> 11 <i>bright + sweet</i> Absolut Citron Vodka, Ciroc Red Berry, fresh juices.	
<b>Watermelon</b> 12 <i>bright + fruity</i> Bacardi Superior Rum, watermelon, fresh mint, lime.	
<b>Pomegranate-Blueberry</b> 11 <i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	
<b>Havana Coconut</b> 10 <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
<b>The Sedona</b> 12 <i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	
<b>Dirty Goose</b> 14 <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	
<b>SPIRIT-FREE</b>	
<i>Add vodka to any spirit-free drink +7.</i>	
<b>Marrakesh Mint</b> 6 Marrakesh Mint tea, lemon, mint, cucumber.	
<b>Grapefruit Refresher</b> 6 Grapefruit, lime, blood orange, soda.	
<b>Strawberry + Basil Refresher</b> 6 Fresh strawberries, basil, lemon.	
<b>Cactus Lemonade</b> 6 Prickly pear, pineapple, lemonade.	

## WINE

<b>HOUSE</b> 6 Chardonnay   Pinot Grigio Pinot Noir   Cabernet Sauvignon
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## SPARKLING

<b>Maschio</b> 9 36 Prosecco   Italy
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## WHITE

<b>Villa Pozzi</b> 8 32 Moscato   Terre Siciliane, IGT, Italy	
<b>Château Ste. Michelle</b> 8 32 Dry Riesling   Columbia Valley, Washington	
<b>Banfi Artist Series Banfi Le Rime</b> 9 36 Pinot Grigio   Tuscany, Italy	
<b>Stoneleigh</b> 10 40 Sauvignon Blanc   Marlborough, New Zealand	
<b>Joel Gott Unoaked</b> 11 44 Chardonnay   California	
<b>Bezel by Cakebread</b> 14 56 Chardonnay   San Luis Obispo Coast, California	

## ROSÉ

<b>Bieler Père &amp; Fils, Sabine</b> 10 40 Provence, France
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## RED

<b>Acrobat</b> 13 52 Pinot Noir   Oregon	
<b>Trapiche</b> 9 36 Malbec, Oak Cask   Mendoza, Argentina	
<b>Double Trouble by Charles &amp; Charles</b> 9 36 Red Blend   Washington	
<b>Bonanza by Caymus</b> 10 40 Cabernet Sauvignon   California	
<b>Josh Craftsman's Select</b> 13 52 Cabernet Sauvignon   California	

## WINES OF INTEREST

<b>J Vineyards California</b> 52 Cuvée Sparkling   California	
<b>Barboursville</b> 44 Pinot Grigio   Charlottesville, Virginia	
<b>Barboursville</b> 44 Cabernet Sauvignon   Charlottesville, Virginia	

## RESERVE

<b>Moët &amp; Chandon</b> 90 Brut Impérial   Champagne, France	
<b>Caymus</b> 120 Cabernet Sauvignon   Napa Valley, California	

## BEVERAGES

<b>Coca-Cola Products</b> 3.5	
<b>Craft Sodas</b> 4	
<b>Artisan Teas</b> 4	
<b>French Press Coffee</b> 5   10 Whole milk, half + half, or almond milk available.	
<b>Saratoga Water</b> 7.5 28 oz. Sparkling or Still.	
<b>Espresso</b> 3.5   6 Illy® intenso, deeply aromatic, notes of cocoa + dried fruit, rich, full-bodied.	
<b>Cappuccino</b> 6 Illy® espresso, thick milk foam.	
<b>Latte</b> 6 Illy® espresso, steamed milk, light milk foam.	
<b>Americano</b> 6 Illy® espresso, hot water.	