



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 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

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 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
Seared 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.

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

FLATBREADS

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

TACOS

Two tacos per order. All tacos served with greens.

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

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

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

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

Red Rock <i>bright + sweet</i> Absolut Citron Vodka, Ciroc Red Berry, fresh juices.	11
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.	10
The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	12
Dirty Goose <i>bold + briny</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	14

SPIRIT-FREE

Add vodka to any spirit-free drink +7.

Marrakesh Mint Marrakesh Mint tea, lemon, mint, cucumber.	6
Grapefruit Refresher Grapefruit, lime, blood orange, soda.	6
Strawberry + Basil Refresher Fresh strawberries, basil, lemon.	6
Cactus Lemonade Prickly pear, pineapple, lemonade.	6

WINE

HOUSE 6

Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon

SPARKLING

Maschio 9 36
Prosecco | Italy

WHITE

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

ROSÉ

Bieler Père & Fils, Sabine 10 40
Provence, France

RED

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

WINES OF INTEREST

J Vineyards California Cuvée Sparkling California	52
Barboursville Pinot Grigio Charlottesville, Virginia	44
Barboursville Cabernet Sauvignon Charlottesville, Virginia	44

RESERVE

Moët & Chandon Brut Impérial Champagne, France	90
Caymus Cabernet Sauvignon Napa Valley, California	120

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	7.5
28 oz. Sparkling or Still.	
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.	