



# SEDONA

## TAPHOUSE

### GREENS

Add chicken or shrimp +9. Add steak\* +15. Add salmon\* +18.  
Add hand-cut filet\* +29.

**Sedona House** GF HH V+ 7.9  
Organic greens, tomatoes, heart of palm, red onion.  
House-made balsamic vinaigrette.  
Add feta or goat cheese +.75

**Caesar** GFO 9.9  
Romaine hearts, parmesan, croutons. House-made Caesar dressing.

**Gorgonzola Chopped** GF 9.9  
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles.  
House-made gorgonzola dressing.

**Watermelon + Feta** GF V VO+ 11.9  
Watermelon, feta, arugula, walnuts, balsamic glaze.  
House-made lemon vinaigrette.

**Julie's Farmer** GF HH V VO+ 12.9  
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.

**Southwest Chicken** GF 14.9  
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.

**Salmon\* + Asparagus** GF HH 25.9  
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.

**Steakhouse** GF 25.9  
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

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 5 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  
Ask your server for today's selection.

**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 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+ 17.9  
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce.  
Add chicken or shrimp +9  
Add steak\* +15 or salmon\* +18

**Grilled Chicken Alfredo** GFO VO 21.9  
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.

**French Quarter** GFO VO 23.9  
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed 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 11.9  
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** 13.9  
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.

### SIMPLY WOOD GRILLED

Premium sides +2.

**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 Ribeye\*** GF 41.9  
12 oz. USDA Choice. 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.

### TOPPINGS

Included for simply wood grilled fish entrées.

**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 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 15.9  
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico.

**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

**Surf + Turf** GFO VO 26.9  
Filet mignon\*, shrimp, exotic mushrooms, house-roasted garlic cream sauce over fettuccine.

**Cheeseburger** GFO 15.9  
7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side.

**STH Burger** GFO 17.9  
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 18.9  
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+ 17.9  
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.

**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 26.9  
Certified sustainable. Choice of topping and two house-made sides.

### PREMIUM TOPPINGS

**Marsala** GF 5

**Wild Man** GF V 5

**Bourbon-Pinapple Glaze** GF 4

**Citrus Tomato Garlic with Feta** GF V 4

**Caramelized Onions** GF 2

**Sautéed Mushrooms** GF 2

**Devil's Pass Sauce** GF 5

**Seared Shrimp** GF 9

**Shrimp Scampi** GF 9

**Crab-Stuffed Shrimp (3)** GF 15.9

**Jumbo Lump Crab Cake** GF 11.9

# HOUSE SPECIALTIES

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

<b>Chicken Marsala</b> <small>GF</small>	25.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
<b>Chuckawalla Chicken</b> <small>GF</small>	25.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.	
<b>Roman Parmesan-Crusted Chicken</b>	25.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes.	
<b>Surf + Turf</b> <small>GF</small>	34.9
8 oz. USDA Choice Black Angus flat iron steak*, jumbo lump crab cake with house-made remoulade. Garlic whipped potatoes and steamed broccoli. Substitute hand-cut filet* +15 or hand-cut ribeye* +18	
<b>Wild Man Ribeye</b> <small>GF</small>	46.9
12 oz. USDA Choice. Topped with melted fontina cheese and a gorgonzola cream and mushroom sauce. Garlic whipped potatoes and steamed broccoli.	

<b>Bourbon-Glazed Salmon*</b> <small>GF</small>	28.9
Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli.	
<b>Sedona Crab Cakes</b> <small>GF</small>	29.9
Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and southwest corn.	
<b>Crab-Stuffed Shrimp</b> <small>GF</small>	30.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
<b>Walleye Piccata</b>	MKT
Lightly breaded + pan-seared, topped with lemon-caper butter. Garlic whipped potatoes and grilled asparagus.	

# FLATBREADS + TACOS

Add sausage +2. Add jalapeños, pepperoni or bacon +1 each.

<b>Margherita Flatbread</b> <small>GFO V</small>	9.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	
<b>Italiano Flatbread</b> <small>GFO</small>	10.9
Italian fennel sausage, mozzarella, parmesan, fresh basil.	
<b>Buffalo Chicken Flatbread</b> <small>GFO</small>	10.9
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.	
<b>BBQ Chicken Flatbread</b> <small>GFO</small>	10.9
Chicken, BBQ sauce, melted mozzarella, red onion.	

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

# COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

<b>Sedona White Sangria</b> <i>bright + citrusy</i> White wine, fresh juices.	9
<b>Sedona Pink Sangria</b> <i>crisp + sweet</i> White wine, prickly pear, fresh juices.	9
<b>Sedona Red Sangria</b> <i>sweet + bold</i> Red wine, brandy, fresh juices.	9
<b>Xique-Xique</b> <i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	12
<b>Prickly Pear Margarita</b> <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	13
<b>La Primera Margarita</b> <i>smooth + citrusy</i> Herradura Silver Tequila, fresh juices, Grand Marnier float.	14
<b>Bourbon, Basil + Blood Orange Bash</b> <i>smooth + sweet</i> Bulleit Bourbon, basil, blood orange, bitters.	13
<b>Smoked Old Fashioned</b> <i>smoky + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14

<b>T2T LEMON BASIL</b> Pearl Vodka, fresh lemon, basil. <i>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. #LETUSDGGOOD</i>	11.9
<b>Pomegranate-Blueberry</b> <i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	12
<b>Summer Breeze</b> <i>fresh + fruity</i> Bombay Sapphire Gin, triple sec, cranberry, lemon.	12
<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	12
<b>Piña Colada Martini</b> <i>tropical + creamy</i> Served up. Malibu Coconut Rum, Stoli Vanilla Vodka, pineapple, cream.	12
<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	13
<b>Espresso</b> <i>bold + smooth</i> Tito's handmade Vodka, cold brew double espresso, Kahlúa.	14

# SPIRIT-FREE

<b>Grapefruit Refresher</b> <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	6
<b>Blueberry Blitz</b> <i>sweet + bright</i> Blueberry, Sprite, lime.	6

<b>Cactus Lemonade</b> <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	6
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# WINE

## HOUSE

9

**Chardonnay | Pinot Grigio  
Pinot Noir | Cabernet Sauvignon**

## SPARKLING

<b>Maschio</b> Prosecco   Italy   split	11
<b>La Marca</b> Prosecco   Italy	34
<b>J Vineyards California</b> Cuvée Sparkling   California	55
<b>Chandon</b> Brut Sparkling Rosé   California   split	13
<b>Mawby 'Sex'</b> Brut Sparkling Rosé   Michigan	34

## WHITE

<b>Villa Pozzi</b> Moscato   Terre Siciliane, IGT, Italy	11	43
<b>Santa Cristina</b> Pinot Grigio   Delle Venezie DOC, Italy	12	46
<b>Chateau Grand Traverse</b> Semi-Dry Riesling   Old Mission Peninsula, Michigan	10	38
<b>13 Celsius Vineyards</b> Sauvignon Blanc   New Zealand	11	43
<b>Joel Gott Unoaked</b> Chardonnay   California	12	46
<b>Bezel by Cakebread</b> Chardonnay   San Luis Obispo Coast, California	15	60

## ROSÉ

<b>Bieler Père &amp; Fils Sabine</b> Provence, France	12	46
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## RED

<b>Meiomi</b> Pinot Noir   Central Coast, California	15	60
<b>Ruffino Aziano</b> Chianti Classico DOCG   Tuscany, Italy	15	60
<b>Doña Paula Estate</b> Malbec   Mendoza, Argentina	10	38
<b>14 Hands</b> Merlot   Columbia Valley, California	10	38
<b>'Double Trouble' by Charles &amp; Charles</b> Red Blend   Washington	10	38
<b>'Conundrum' by Caymus Vineyards</b> Red Blend   Napa Valley, California	14	54
<b>'Decoy' by Duckhorn</b> Cabernet Sauvignon   Sonoma, California	13	51
<b>'Bonanza' by Caymus Vineyards</b> Cabernet Sauvignon   California	12	46
<b>Josh Craftsman's Select</b> Cabernet Sauvignon   California	11	43

## RESERVE

<b>Veuve Clicquot Yellow Label</b> Brut   Champagne, France	90
<b>Napa Valley 'Quilt'</b> Cabernet Sauvignon   Napa Valley, California	60
<b>'The Prisoner'</b> Cabernet Sauvignon   Napa Valley, California	90
<b>Crossbarn</b> Cabernet Sauvignon   Sonoma County, California	80
<b>Caymus</b> Cabernet Sauvignon   Napa Valley, California	120

# BEVERAGES

<b>Coca-Cola Products</b>	4
<b>Craft Sodas</b> Ask your server for today's selection	6
<b>Artisan Teas</b>	4
<b>French Press Coffee</b>	6
<b>San Pellegrino</b> 750ml, Sparkling	6
<b>Acqua Panna</b> 750ml, Still	6