



# SEDONA

## TAPHOUSE

### GREENS

Add chicken or shrimp +9. Add steak\* or salmon\* +15.

<b>Sedona House</b> GF HH V+	8.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +1	
<b>Caesar</b> GFO	10.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
<b>Gorgonzola Chopped</b> GF	10.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
<b>Strawberry + Beet</b> GF V VO+	13.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette.	
<b>Tomato + Burrata</b> GFO V	13.9
Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini.	
<b>Power</b> GF HH V	12.9
Superfood salad medley of broccoli stalks, kohlrabi, Brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, and feta. Poppyseed dressing.	
<b>Julie's Farmer</b> GF HH V VO+	12.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.	
<b>Southwest Chicken</b> 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.	
<b>Crispy Chicken Cobb</b> 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.	
<b>Salmon* + Asparagus</b> GF HH	26.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

### SIDES

<b>Organic Greens</b> GF V+	4.9
<b>Garlic Whipped Potatoes</b> GF V	4.9
<b>Steamed Broccoli</b> GF V VO+	4.9
<b>Grilled Asparagus</b> GF V+	4.9
<b>Shoestring French Fries**</b> GF	4.9
<b>Southwest Corn</b> GF V VO+	4.9
<b>Steamed Spinach</b> GF V+	4.9
<b>Spanish Rice</b> GF V+	4.9
<b>Fruit</b> GF V+	4.9
<b>Roasted Brussels Sprouts</b> GF V+	4.9

### PREMIUM SIDES

<b>Sweet Potato Fries**</b> GF	6.9
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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

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

<b>House-Made Soup</b>	6.9 cup   8.9 bowl
New England clam chowder.	
<b>Bread Basket</b> V	6.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.	
<b>Truffle Fries**</b> GF	10.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.	
<b>Goat Cheese + Tomato Jam Bruschetta</b> V	11.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	
<b>Desert Fire Jalapeños</b> GF	10.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	
<b>Guacamole**</b> GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
<b>Mediterranean Hummus Platter</b> GFO HH VO+	11.9
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.	
<b>Seared Ahi Tuna**</b>	15.9
Seared rare*, seaweed salad, poke sauce, microgreens, green onion.	

### PASTA

<b>Primavera</b> GFO V VO+	17.9
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce. Add chicken or shrimp +9	
<b>Grilled Chicken Alfredo</b> GFO VO	23.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.	

<b>Crab + Artichoke Dip</b> GFO	15.9
Crab meat, artichoke hearts, melted cheeses and Old Bay. Flatbreads.	
<b>Thai-Glazed Wings**</b>	16.9
About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions.	
<b>Canyon Crab Flatbread</b> GFO	13.9
Crab meat, melted cheese, house-made rémoulade.	
<b>Prince Edward Island Mussels</b> GFO	15.9
Tomatoes, red onions, garlic, lemon-basil sauce.	
<b>Spicy Thai Shrimp</b> GF HH	14.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	
<b>Southwest Roasted Wings</b> GF	15.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.	
<b>Canyon Nachos**</b> GF	16.9
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.	

### ARTISAN SANDWICHES + WRAPS

Add applewood bacon +3. Gluten-free bun +1. Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9. Substitute Sweet Potato Fries\*\* +2. Substitute Truffle Fries\*\* +5.9.

<b>Alpine Chicken Sandwich</b> GFO	17.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side.	
<b>Avocado Toast</b> V	12.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add applewood bacon +3 or over-easy egg* +2.9	
<b>Crab, Shrimp + Avocado Sandwich</b> GFO	14.9
House-made crab + shrimp salad, greens, tomato, avocado, toasted whole grain bread. Choice of side.	
<b>Chicken Caesar Wrap</b>	16.9
Chicken, romaine, corn, parmesan, tortilla strips, house-made Caesar dressing. Choice of side.	
<b>Cuban</b> GFO	15.9
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side.	
<b>Crispy Chicken Sandwich</b> GFO	17.9
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side.	

<b>Devil's Pass</b> 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 +3	
<b>Shrimp Alfredo</b> GFO VO	26.9
Large shrimp over fettuccine, creamy Alfredo sauce, broccoli, mushrooms, parmesan.	

<b>Prime Rib Sandwich</b> GFO	16.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side.	
<b>Cheeseburger</b> GFO	16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side.	
<b>STH Burger</b> GFO	16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side.	
<b>Hangover Burger</b> 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.	
<b>The Beyond Burger</b> GFO VO+	16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side.	

### SIMPLY WOOD GRILLED

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9. Substitute Sweet Potato Fries\*\* +2. Substitute Truffle Fries\*\* +5.9.

<b>Hand-Cut NY Strip*</b> GF	36.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
<b>Hand-Cut Filet Mignon*</b> GF	38.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
<b>Black Angus Flat Iron Steak*</b> GF	25.9
8 oz. USDA Choice. Choice of two house-made sides.	
<b>Grilled Chicken</b> GF HH	22.9
Choice of two house-made sides. Side of BBQ.	

<b>Seasonal Catch</b> GF	MKT
Certified sustainable. Choice of topping and two house-made sides.	
<b>Salmon*</b> GF HH	26.9
Certified sustainable. Choice of topping and two house-made sides.	

### TOPPINGS

<b>Seasoned Butter</b> GF V	<b>Lemon Butter</b> GF	<b>Herb Butter</b> GF V	<b>Chimichurri</b> GF HH V+
<b>Pineapple-Mango Salsa</b> GF HH V+	<b>Lemon-Basil Butter</b> GF HH V+		

## HOUSE SPECIALTIES

Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.  
Substitute Sweet Potato Fries\*\* +2. Substitute Truffle Fries\*\* +5.9.

**Crab-Stuffed Shrimp** GF 26.9  
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.

**Bourbon Pork Chop\*** GF 22.9  
8 oz. bone-in, brushed with our house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli.  
Add additional pork chop\* +10

## SLIDERS, FLATBREADS + TACOS

**'Kobe Beef' Sliders** 14.9 (2) | 19.9 (3)  
Wagyu beef\*, cheddar cheese, house-made sauce, caramelized onions. With greens.

**Crab Cake Sliders** 14.9 (2) | 19.9 (3)  
House-made, rémoulade, greens, red onion. With greens.

**Salmon Sliders** 14.9 (2) | 19.9 (3)  
Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens.

**Pork BBQ Sliders** 14.9 (2) | 19.9 (3)  
Slow-roasted pulled pork, house-made jicama slaw. With greens.

**BBQ Chicken Flatbread** GFO 11.9  
Chicken, BBQ sauce, melted mozzarella, red onion.

**Margherita Flatbread** GFO V 11.9  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.

**Meat Lovers Flatbread** GFO 12.9  
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.

**Buffalo Chicken Flatbread** GFO 12.9  
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.

**South Rim Shrimp Flatbread** GFO 11.9  
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.

**Goat Cheese + Basil Flatbread** GFO 11.9  
Goat cheese, mozzarella, parmesan, fresh basil.

**Acapulco Fish Tacos** GFO 14.9 (2) | 19.9 (3)  
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens.

**Southwest Steak Tacos** GFO 14.9 (2) | 19.9 (3)  
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens.

**Santa Fe Shrimp Tacos** GFO 14.9 (2) | 19.9 (3)  
Crispy shrimp\*\* tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens.

## COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

**Sedona White Sangria** 10  
*bright + citrusy*  
White wine, fresh juices.

**Sedona Red Sangria** 10  
*sweet + bold*  
Red wine, brandy, fresh juices.

**Xique-Xique** 13  
*clean + herbaceous*  
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.

**Pomegranate Hugo Spritz** 14  
*herbaceous + refreshing*  
Prosecco, St-Germain Elderflower Liqueur, POM juice, fresh lime, mint, soda, edible glitter.

**STH Mule** 12  
*clean + spicy*  
Pearl Vodka, Q ginger beer, lime.

**Orange Crush** 14  
*citrusy + refreshing*  
Absolut Mandrin Vodka, Cointreau, orange juice.

**Strawberry + Basil Spritzer** 13  
*sweet+ refreshing*  
Absolut Citron Vodka, lemon, basil, strawberries.

**Prickly Pear Margarita** 14  
*sweet + citrusy*  
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.

**Paloma** 13  
*citrusy + refreshing*  
Exotico Reposado Tequila, lime, Q grapefruit soda.

**Blood Orange Margarita** 14  
*fruity + refreshing*  
Exotico Reposado Tequila, triple sec, blood orange, lime.

**El Patrón Margarita** 15  
*smooth + citrusy*  
Patrón Tequila, fresh juices, Grand Marnier float

**Smoked Old Fashioned** 15  
*bold + smoky*  
Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

**Smoked Manhattan** 15  
*bitter + smoky*  
Bulleit Rye Whiskey, Carpano Antica Formula, bitters, Luxardo cherry, hickory smoke.

**T2T Lemon Basil** 12  
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*

**Pomegranate-Blueberry** 14  
*sweet + fruity*  
Pearl Blueberry Vodka, blood orange, POM juice.

**Dragon Fruit Cosmo** 14  
*bright + fruity*  
Tito's Handmade Vodka, Cointreau, dragon fruit, fresh juices.

**Watermelon** 15  
*bright + fruity*  
Tito's Handmade Vodka, lime, watermelon.

**Havana Coconut** 14  
*sweet + tropical*  
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

**The Sedona** 14  
*clean + bright*  
Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.

**Espresso** 15  
*bold + smooth*  
Tito's Handmade Vodka, Kahlúa, cold brew double espresso.

**Dirty Goose** 15  
*bold + briny*  
Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.

## SPIRIT-FREE

**Marrakesh Mint** 6  
*clean + herbaceous*  
Marrakesh Mint tea, lemon, mint, cucumber.

**Green Tea Mule** 6  
*clean + spicy*  
Green Dragon tea, lime, POM juice, Q ginger beer.

**Watermelon + Mint Lemonade** 6  
*refreshing + light*  
Watermelon, mint, lemonade

**Blueberry Blitz** 6  
*sweet + bright*  
Blueberry, Sprite, lime.

**Cactus Lemonade** 6  
*sweet+ bright*  
Prickly pear, pineapple, lemonade.

## WINE

### HOUSE

9

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

### SPARKLING

**La Luca** 14 52  
Prosecco | Veneto, Italy

**Casas del Mar** 14 52  
Brut Rosé | Spain

### WHITE

**Villa Pozzi** 10 39  
Moscato | Terre Siciliane, IGT, Italy

**Heinz Eifel** 10 36  
Riesling | Rheinhessen, Germany

**Barone Fini** 12 46  
Pinot Grigio | Trentino-Alto Adige, Italy

**Echo Bay** 12 46  
Sauvignon Blanc | Marlborough, New Zealand

**Napa Cellars** 12 46  
Sauvignon Blanc | Napa Valley, California

**Joel Gott Unoaked** 15 57  
Chardonnay | California

**Bezel by Cakebread** 16 68  
Chardonnay | San Luis Obispo Coast, California

### ROSÉ

**'Fleurs de Prairie'** 15 54  
Rosé | Côtes de Provence, France

**Bieler Père & Fils Sabine** 14 52  
Rosé | Côtes de Provence, France

### RED

**Elouan** 14 52  
Pinot Noir | Willamette, Oregon

**Cloud Break** 10 39  
Pinot Noir | Central Coast, California

**Skyfall** 12 46  
Merlot | Columbia Valley, Washington

**'Threadcount' by Quilt Wines** 15 57  
Red Blend | California

**Ruca Malen** 11 42  
Malbec | Mendoza, Argentina

**Josh Craftsman's Select** 14 52  
Cabernet Sauvignon | California

**Black Stallion** 17 72  
Cabernet Sauvignon | California

### RESERVE

**Mumm 'Prestige'** 58  
Sparkling Brut | Napa Valley, California

**'The Prisoner'** 85  
Red Blend | Napa Valley, California

## BEVERAGES

**Coca-Cola Products** 3.5  
**Craft Root Beer** 5.9  
**Artisan Teas** 3.9  
**French Press Coffee** 5.9  
**Saratoga Water** 7.9  
28 oz. Sparkling or Still.

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