



# SEDONA

## TAPHOUSE

### GREENS

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

<b>Sedona House</b> GF HH V+	7.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75	
<b>Caesar</b> GFO	9.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
<b>Gorgonzola Chopped</b> GF	9.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
<b>Citrus + Spinach</b> GF HH V VO+	12.9
Oranges, cranberries, walnuts, red onion, goat cheese. House-made citrus vinaigrette.	
<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	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.	
<b>Salmon* + Asparagus</b> GF HH	25.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	
<b>Steakhouse</b> 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

<b>Organic Greens</b> GF V+	4.5
<b>Garlic Whipped Potatoes</b> GF V	4.5
<b>Steamed Broccoli</b> GF V VO+	4.5
<b>Shoestring French Fries**</b> GF	4.5
<b>Steamed Spinach</b> GF V+	4.5
<b>Southwest Corn</b> GF V VO+	4.5
<b>Spanish Rice</b> GF V+	4.5
<b>Fruit</b> GF V+	4.5

### PREMIUM SIDES

<b>Sweet Potato Fries**</b> GF	6.5
<b>Roasted Brussels Sprouts</b> GF V+	6.5
<b>Grilled Asparagus</b> 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 [djbhospitallity.com](http://djbhospitallity.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 and sesame.

### STARTERS

<b>House-Made Soup</b>	4.9 cup   7.9 bowl
Ask your server for today's selection.	
<b>Edamame</b> GF HH V+	7.9
Steamed and tossed in smoked sea salt.	
<b>Desert Fire Jalapeños</b> GF	9.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	
<b>Mediterranean Hummus Platter</b>	11.9
GFO HH VO+ Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.	
<b>Truffle Fries**</b> GF	9.9
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.	

### PASTA

<b>Primavera</b> GFO VO+	18.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. Add chicken or shrimp +9. Add steak* +15 or salmon* +18	
<b>Grilled Chicken Alfredo</b> GFO VO	21.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.	
<b>French Quarter</b> GFO VO	23.9
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms.	

### ARTISAN SANDWICHES

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

<b>Alpine Chicken Sandwich</b> GFO	16.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side.	
<b>Crispy Chicken Sandwich</b> GFO	16.9
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side.	
<b>Prime Rib Sandwich</b> GFO	17.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side.	
<b>Caribbean Crab Sandwich</b> GFO	18.9
House-made jumbo lump crab cake, greens, tomato, pineapple-mango salsa, house-made rémoulade, toasted potato roll. Choice of side.	
<b>The Cowboy</b> GFO	15.9
Slow-roasted pulled pork, pepper jack + parmesan cheese, maple-ginger BBQ sauce, jalapeño cornbread. Choice of side.	
<b>Cuban</b> GFO	16.9
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side.	

### SIMPLY WOOD GRILLED

Premium sides +2.

<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>Hand-Cut Ribeye*</b> GF	41.9
12 oz. USDA Choice. Topped with seasoned butter. Choice of two house-made sides.	
<b>Black Angus Flat Iron Steak*</b> GF	24.9
8 oz. USDA Choice. Choice of two house-made sides.	

### TOPPINGS

Included for simply wood grilled fish entrées.

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

<b>Guacamole**</b> GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
<b>Spicy Thai Shrimp</b> GF HH	13.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	
<b>Canyon Crab Flatbread</b> GFO	14.9
Crab meat, melted cheese, house-made rémoulade.	
<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	15.9
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico.	

<b>Devil's Pass</b> 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	
<b>Seaside</b> GFO VO	32.9
Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms.	

<b>Cheeseburger</b> GFO	15.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side.	
<b>STH Burger</b> 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.	
<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+	17.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side.	
<b>'Kobe Beef' Sliders</b>	17.9
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.	

<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.	

### PREMIUM TOPPINGS

<b>Marsala</b> GF	5	<b>Seared Shrimp</b> GF	9
<b>Wild Man</b> GF V	5	<b>Shrimp Scampi</b> GF	9
<b>Bourbon-Pinapple Glaze</b> GF	4	<b>Crab-Stuffed Shrimp (3)</b> GF	15.9
<b>Citrus Tomato Garlic with Feta</b> GF	4	<b>Seared Scallops (3)</b> GF	14.9
<b>Caramelized Onions</b> GF V	2	<b>Jumbo Lump Crab Cake</b> GF	11.9
<b>Sautéed Mushrooms</b> GF V	2		

## HOUSE SPECIALTIES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon.

<b>Chicken Marsala</b> GF	25.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
<b>Chuckawalla Chicken</b> GF	25.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.	
<b>Smoky BBQ Beef Short Ribs</b>	29.9
Slow-roasted wood grilled Angus beef short ribs, maple-ginger BBQ sauce. Garlic whipped potatoes and jicama slaw.	
<b>Bourbon-Glazed Salmon*</b> GF	28.9
Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli.	

<b>Palo Verde Salmon*</b> GF	28.9
Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach.	
<b>Sedona Crab Cakes</b> GF	29.9
Two 4 oz. jumbo lump crab cakes, house-made remoulade. Garlic whipped potatoes and southwest corn.	
<b>Crab-Stuffed Shrimp</b> GF	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> GFO V	9.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	
<b>Italiano Flatbread</b> GFO	10.9
Italian fennel sausage, mozzarella, parmesan, fresh basil.	
<b>BBQ Chicken Flatbread</b> GFO	10.9
Chicken, BBQ sauce, melted mozzarella, red onion.	

<b>Acapulco Fish Tacos</b> GFO	16.9
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens.	
<b>Southwest Steak Tacos</b> GFO	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> GFO	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>	9
<i>bright + citrusy</i> White wine, fresh juices.	
<b>Sedona Red Sangria</b>	9
<i>sweet + bold</i> Red wine, brandy, fresh juices.	
<b>French 75</b>	13
<i>bright + citrusy</i> Tanqueray Gin, lemon, rosemary simple syrup, prosecco.	
<b>Xique-Xique</b>	12
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	
<b>STH Mule</b>	10
<i>clean + spicy</i> Pearl Vodka, Q ginger beer, lime.	
<b>Classic Margarita Spritzer</b>	13
<i>sweet + refreshing</i> Exotico Reposado Tequila, orange liqueur, prickly pear, lime, soda.	
<b>Lavender Blush Gimlet</b>	11
<i>floral + refreshing</i> Hendrick's Gin, lavender, lime.	
<b>Prickly Pear Margarita</b>	13
<i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	
<b>La Primera Margarita</b>	14
<i>smooth + citrusy</i> Herradura Silver Tequila, fresh juices, Grand Marnier float.	
<b>Smoked Old Fashioned</b>	14
<i>smoky + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	
<b>Classic Manhattan</b>	13
<i>bold + bitter</i> Bulleit Rye Whiskey, Carpano Antica Formula, bitters, Luxardo cherry.	

<b>T2T LEMON BASIL</b>	11.9
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>	
<b>Pomegranate-Blueberry</b>	12
<i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	
<b>Summer Breeze</b>	12
<i>fresh + fruity</i> Bombay Sapphire Gin, triple sec, cranberry, lemon.	
<b>Havana Coconut</b>	12
<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
<b>Dragon Fruit Cosmo</b>	13
<i>fruity + refreshing</i> White wine, orange liqueur, dragon fruit, fresh juices.	
<b>The Sedona</b>	13
<i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	

## SPIRIT-FREE

<b>Sparks Fly</b>	6
<i>sweet + bright</i> POM juice, grenadine, Sprite, edible glitter.	
<b>Cactus Lemonade</b>	6
<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	

## WINE

### HOUSE 9

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

### SPARKLING

<b>Maschio</b>	11
Prosecco   Italy   split	
<b>La Marca</b>	34
Prosecco   Italy	
<b>J Vineyards California</b>	55
Cuvée Sparkling   California	
<b>Chandon</b>	12
Brut Sparkling Rosé   California   split	
<b>Mawby 'Sex'</b>	34
Brut Sparkling Rosé   Michigan	

### WHITE

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

### ROSÉ

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

### RED

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

### RESERVE

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

## BEVERAGES

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