



SEDONA

TAP HOUSE

GREENS

Add chicken +10 or shrimp +11. Add salmon* or steak* +16.

Sedona House GF HH V+	6.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75.	
Caesar GFO	8.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
Gorgonzola Chopped GF	8.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
Strawberry + Beet GF V VO+	12.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry 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.	
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.	
Steakhouse GF	24.9
8 oz. USDA Choice flat iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
Salmon* + Asparagus GF HH	25.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

SIDES

Garlic Whipped Potatoes GF V	4.9
Steamed Broccoli GF V VO+	4.9
Shoestring French Fries** GF	4.9
Grilled Asparagus GF V+	4.9
Southwest Corn GF V VO+	4.9
Steamed Spinach GF V+	4.9
Organic Greens GF V+	4.9
Fruit GF V+	4.9

PREMIUM SIDES

Sweet Potato Fries** GF	6.9
Roasted Brussels Sprouts GF V+	6.9

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	

STARTERS

House-Made Soup	4.9 cup 8.9 bowl	
Ask your server for today’s selection.		
Bread Basket V	5.9	
Ciabatta rolls, house-made whipped honey butter, herbed oil.		
Truffle Fries** GF	9.9	
Truffle oil, sea salt, parmesan, truffled lemon aioli.		
Goat Cheese + Tomato Jam Bruschetta V	10.9	
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.		
Crab-Stuffed Mushrooms GF	12.9	
Roasted mushrooms, jumbo lump crab meat, lemon butter.		
Guacamole** GF HH VO+	10.9	
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.		
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.		

PASTA

Primavera GFO V VO+	18.9	
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce. Option to add chicken +10 or shrimp +11.		
Devil’s Pass GFO VO	23.9	
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.		

ARTISAN SANDWICHES

Premium sides +2. Add applewood bacon +2. Gluten-free bun +1.

Alpine Chicken GFO	16.9	
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side.		
Southwest Chicken Wrap	16.9	
House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla.		
Prime Rib GFO	18.9	
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side.		
Crispy Chicken GFO	16.9	
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side.		
‘Kobe Beef’ Sliders	12.9 (2) 16.9 (3)	
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.		
Cheeseburger GFO	16.9	
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	17.9	
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+	16.9	
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun. Choice of side.		

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Premium sides +2.

Hand-Cut NY Strip* GF	39.9	
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		
Hand-Cut Filet Mignon* GF	39.9	
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		
Black Angus Flat Iron Steak* GF	26.9	
8 oz. USDA Choice. Choice of two house-made sides.		
Grilled Chicken GF HH	21.9	
Choice of two house-made sides. Side of BBQ.		
Crab-Stuffed Shrimp GF	28.9	
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.		
Fish + Chips** GF	20.9	
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	27.9	
Certified sustainable. Choice of topping and two house-made sides.		

TOPPINGS

Lemon-Basil Butter	Pineapple-Mango Salsa GF HH V+
GF V	
Lemon Butter GF V	Seasoned Butter GF V
Herb Butter GF V	Chimichurri GF HH V+

PREMIUM TOPPINGS

Marsala GF	6	Seared Shrimp GF	11
Thai-Glaze	2	Shrimp Scampi GF	12
Chuckawalla GF	4	Crab-Stuffed Shrimp (3) GF	12
Caramelized Onions GF V	3	Jumbo Lump Crab Cake GF	12
Sautéed Mushrooms GF V	3		

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.

FLATBREADS

Meat Lovers GFO	12.9	Margherita GFO V	10.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	
Buffalo Chicken GFO	12.9	BBQ Chicken GFO	10.9
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.		Chicken, BBQ sauce, melted mozzarella, red onion.	

TACOS

Two tacos per order. All tacos served with greens.

Acapulco Fish GFO	15	Santa Fe Shrimp** GFO	15
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimì aioli, cilantro.		Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro.	
Southwest Steak GFO	17		
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.			

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria	glass 9 carafe 20
<i>bright + citrusy</i> White wine, fresh juices.	
Sedona Red Sangria	glass 9 carafe 20
<i>sweet + bold</i> Red wine, brandy, fresh juices.	
Build Your Own Mule	11
<i>clean + spicy</i> Choice of spirit, Q Ginger beer, lime.	
<i>STH Mule</i>	<i>Pearl Vodka</i>
<i>Irish Mule</i>	<i>Jameson Irish Whiskey</i>
<i>Gin Buck</i>	<i>Tanqueray Gin</i>
<i>Bourbon Buck</i>	<i>Jim Beam Bourbon</i>
<i>Mexican Buck</i>	<i>Exotico Reposado Tequila</i>
Mojito	11
<i>clean + refreshing</i> Bacardí Rum, fresh mint, lime, soda.	
Prickly Pear Margarita	12
<i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	
Paloma	11
<i>citrusy + refreshing</i> Exotico Reposado Tequila, lime, Q grapefruit soda.	
El Patrón Margarita	16
<i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	
Smoked Old Fashioned	14
<i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	
Smoked Manhattan	15
<i>bitter + smoky</i> Bulleit Rye Whiskey, Carpano Antica Formula, bitters, Luxardo cherry, hickory smoke.	

T2T Lemon Basil

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

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Red Rock	11
<i>bright + sweet</i> Absolut Citron Vodka, Ciroc Red Berry, fresh juices.	
Pomegranate-Blueberry	11
<i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	
Havana Coconut	11
<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
The Sedona	14
<i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	
Dirty Goose	15
<i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	
SPIRIT-FREE	
<i>Add vodka to any spirit-free drink +6.</i>	
Marrakesh Mint	6
<i>clean + herbaceous</i> Marrakesh Mint tea, lemon, mint, cucumber.	
Strawberry + Basil Refresher	6
<i>sweet + refreshing</i> Fresh strawberries, basil, lemon.	
Blueberry Blitz	6
<i>sweet + bright</i> Blueberry, Sprite, lime.	
Cactus Lemonade	6
<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	

WINE

HOUSE

Chardonnay Pinot Grigio Pinot Noir Cabernet Sauvignon White Zinfandel Sparkling	7
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SPARKLING

Maschio	9	36
Prosecco Veneto, Italy		

WHITE

Villa Pozzi	8	32
Moscato Terre Siciliane, IGT, Italy		
Chateau Ste. Michelle	8	31
Dry Riesling Columbia Valley, Washington		
Brancott	9	35
Sauvignon Blanc Marlborough, New Zealand		
Joel Gott Unoaked	11	44
Chardonnay California		
Bezel by Cakebread	14	56
Chardonnay San Luis Obispo Coast, California		

ROSÉ

Bieler Père & Fils, Sabine	10	40
Provence, France		

RED

Acrobat	13	52
Pinot Noir Oregon		
Alta Vista Vive	8	31
Malbec Mendoza, Argentina		
Columbia Crest ‘Grand Estates’	8	31
Merlot Columbia Valley, Washington		
Double Trouble by Charles & Charles	9	36
Red Blend Washington		
Bonanza by Caymus	10	40
Cabernet Sauvignon California		
Josh Craftsman’s Select	13	52
Cabernet Sauvignon California		

RESERVE

J Vineyards California	52
Cuvée Sparkling California	
Moët & Chandon	72
Brut Impérial Champagne, France	
Caymus	120
Cabernet Sauvignon Napa Valley, California	

BEVERAGES

Coca-Cola Products	3.5
Craft Sodas	4
Boylan’s Cream, Orange or Grape Abita Root Beer	
Artisan Teas	3.5
French Press Coffee	5 10
Saratoga Water	7.5
28 oz. Sparkling or Still.	