



SEDONA

TAP HOUSE

GREENS

Add chicken or shrimp +10. Add salmon* or steak* +14.

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	7.9
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.	
Ahi Tuna**	20.9
Seared rare*, romaine hearts, microgreens, radishes, chili-marinated edamame, cucumber, avocado, peanuts. House-made ponzu wasabi vinaigrette.	
Salmon* + Asparagus GF HH	17.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

SIDES

Organic Greens GF V+	4
Garlic Whipped Potatoes GF V	4
Steamed Broccoli GF V VO+	4
Shoestring French Fries** GF	4
Steamed Spinach GF V+	4
Grilled Asparagus GF V+	4
Southwest Corn GF V VO+	4
Spanish Rice GF V+	4
Caprese GF V	4
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	5.9 cup 7.9 bowl	
Ask your server for today's selection.		
Bread Basket V	4.9	
Ciabatta rolls, house-made whipped honey butter, herbed oil.		
Edamame GF HH V+	7.9	
Steamed and tossed with smoked sea salt.		
Truffle Fries** GF	8.9	
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.		
Classic Hummus GFO V VO+	9.9	
Herbed oil, feta, cucumber, flatbreads		
Guacamole** GF HH VO+	9.9	
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.		
Canyon Crab Flatbread GFO	13.9	
Crab meat, melted cheese, house-made rémoulade.		
Fried Oysters GF	17.9	
Dusted, flash fried**, house-made picante aioli and cocktail sauce.		
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.		
Fried Calamari** GF	15.9	
Fresh, lightly breaded, pepperoncini. Tomato sauce.		
Southwest Roasted Wings GF	15.9	
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.		

PASTA

Primavera GFO V VO+	16.9	
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce. Add chicken or shrimp +10.		
French Quarter GFO VO	22.9	
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms.		
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.		

ARTISAN SANDWICHES + WRAPS

Served with choice of side. Add applewood 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.		
Caribbean Crab Sandwich GFO	14.9	
House-made jumbo lump crab cake, greens, tomato, red onion, pineapple-mango salsa, house-made rémoulade, toasted potato roll.		
Prime Rib Sandwich GFO	15.9	
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus.		
Cheeseburger GFO	14.9	
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun.		
STH Burger GFO	15.9	
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.		
Alpine Burger GFO	15.9	
7 oz. Wagyu beef*, Alpine swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun.		
Hangover Burger GFO	16.9	
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.		
The Beyond Burger GFO VO+	15.9	
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.		
Crispy Chicken Sandwich GFO	15.9	
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun.		

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	34.9	
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		
Hand-Cut Filet Mignon* GF	34.9	
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.		
Salmon* GF HH	25.9	
Certified sustainable. Choice of topping and two house-made sides.		
Steak Frites GF	21.9	
8 oz. USDA Choice Black Angus flat iron steak*, sliced and topped with herb butter. Shoestring French fries**.		
Chicken Marsala GF	22.9	
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.		
Chuckawalla Chicken GF	22.9	
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.		
Shrimp + Grits GF	20.9	
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2.		

TOPPINGS

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

SLIDERS

'Kobe Beef'	12 (2) 16 (3)	Crab Cake	14 (2)
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.		House-made, rémoulade, greens, red onion. With greens.	

FLATBREADS

South Rim Shrimp GFO	9.9	BBQ Chicken GFO	8.9
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.		Chicken, BBQ sauce, melted mozzarella, red onion.	
Meat Lovers GFO	9.9	Goat Cheese + Basil GFO V	7.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Goat cheese, mozzarella, parmesan, fresh basil.	
		Margherita GFO V	7.9
		Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	

TACOS

Acapulco Fish GFO	13 (2) 17 (3)	Santa Fe Shrimp** GFO	15 (2) 19 (3)
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens.		Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro. With greens.	
Southwest Steak GFO	13 (2) 17 (3)	Chipotle Chicken GFO	14 (2) 18 (3)
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens.		Grilled chicken, caramelized onions, fresh pico, chipotle aioli, cilantro. With greens. With greens.	

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	8	T2T Lemon Basil Pearl Vodka, fresh lemon, basil.	12.9
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	8	<i>We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!</i> We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes. #LETUSDOGOOD	
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.	10	Red Rock <i>bright + sweet</i> Absolut Citron Vodka, Cîroc Red Berry, fresh juices.	10
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	11	Pomegranate-Blueberry <i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	11
Blood Orange Margarita <i>sweet + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	11	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	11
El Patrón Margarita <i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	15	Lemon Drop <i>tart + sweet</i> Absolut Citron Vodka, lemon.	11
Fireside Chat <i>smooth + savory</i> Bowman Brothers Small Batch Bourbon, sweet vermouth, apple cider, fresh juices, orange bitters.	14	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	13
STH Aperol Spritz <i>bright + bitter</i> Prosecco, Aperol, Solerno blood orange, orange bitters, soda.	12	Espresso in Dublin <i>rich + bold</i> Jameson Irish whiskey, cold brew double espresso, sweet cream.	13
Smoked Old Fashioned <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14	Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	14
Father's Old Fashioned <i>bold + smooth</i> Bowman Brothers Small Batch Bourbon, aged maple syrup, angostura bitters.	14		

BEVERAGES

Coca-Cola Products	3.9
Craft Root Beer	4
Artisan Teas	3.5
French Press Coffee	4
Whole milk, half + half, or almond milk available.	
Saratoga Water	6.5
28 oz. Sparkling or Still.	

SPIRIT-FREE —

Add vodka to any spirit-free drink +6.

Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	6
Blueberry Blitz <i>sweet + bright</i> Blueberry, Sprite, lime.	6
Strawberry + Basil Refresher <i>sweet + refreshing</i> Strawberries, basil, lemon.	6
Apple Crisp <i>sweet + spicy</i> Fresh-pressed apple cider, cinnamon, ginger beer, lime.	6

WINE

HOUSE 7

Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon

SPARKLING

Maschio Prosecco Italy	9	36
Mumm Sparkling Rosé Napa Valley, California		54
Mumm Sparkling Brut Prestige Sparkling Wine Napa Valley, California		54
J Vineyards California Cuvée Sparkling California		49

WHITE

Villa Pozzi Moscato Terre Siciliane, IGT, Italy	8	31
Barone Fini Pinot Grigio Valdadige D.O.C., Italy	8	31
Heinz Eifel Riesling Germany	10	38
Brancott Sauvignon Blanc Marlborough, New Zealand	9	35
'Conundrum' by Caymus White Blend California	10	38
Joel Gott Unoaked Chardonnay California	10	39
Bezel by Cakebread Chardonnay San Luis Obispo Coast, California	13	49

ROSÉ

Bieler Père & Fils, Sabine Provence, France	10	39
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RED

Acrobat Pinot Noir Oregon	13	49
Alexander Valley Vineyards Zinfandel Alexander Valley, California	12	42
Trapiche Malbec, Oak Cask Mendoza, Argentina	9	33
Double Trouble by Charles & Charles Red Blend Washington	9	36
Columbia Crest 'Grand Estates' Merlot Columbia Valley, Washington	9	33
Bonanza by Caymus Cabernet Sauvignon California	10	39
Josh Craftsman's Select Cabernet Sauvignon California	11	42

LOCAL WINES OF INTEREST

King Family ‘Crosé’ Dry Rosé Crozet, Virginia	13	45
King Family ‘Verde’ White Blend Crozet, Virginia	10	39
King Family Viognier Crozet, Virginia		62
Michael Shaps Cabernet Franc Charlottesville, Virginia		54
Michael Shaps Petit Verdot Charlottesville, Virginia		54
Barboursville Cabernet Sauvignon Charlottesville, Virginia		39