



SEDONA

TAPHOUSE

GREENS

Add chicken or shrimp +9. Add steak* +14. Add salmon* +15.

Sedona House GF HH V+	6.5
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75	
Caesar GFO	9.5
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.	
Fennel + Arugula GF V VO+	10.9
Arugula, fennel, walnuts, oranges, shallots, parmesan, house-made orange vinaigrette.	
Beet + Goat Cheese GF V VO+	12.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. 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.	
Salmon* + Asparagus GF HH	26.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

SIDES+A LA CARTE

Organic Greens GF V+	4.9
Garlic Whipped Potatoes GF V	4.9
Steamed Broccoli GF V VO+	4.9
Grilled Asparagus GF V+	4.9
Southwest Corn GF V VO+	4.9
Spanish Rice GF V+	4.9
Fruit GF V+	4.5
Shoestring French Fries** GF	5.75
Applewood Bacon GF	4
Sage Sausage Patties GF	4
Fresh-Baked Buttermilk Biscuit	2
Breakfast Potatoes GF	2

PREMIUM SIDES

Sweet Potato Fries** GF	6.5
Roasted Brussels Sprouts GF V+	5.75

BEVERAGES

Coca-Cola Products	3.75
Craft Root Beer	3.5
Artisan Teas	3.5
French Press Coffee	3.9 7.5
Whole milk, half + half, or almond milk available.	
Saratoga Water	6
28 oz. Sparkling or Still.	
Espresso	3.5 6
illy® intenso, deeply aromatic, notes of cocoa + dried fruit, rich, full-bodied.	
Cappuccino	6
illy® espresso, thick milk foam.	
Latte	6
illy® espresso, steamed milk, light milk foam.	
Americano	6
illy® espresso, hot water.	

STARTERS

House-Made Soup	6.5 cup 8.5 bowl	Guacamole GF HH VO+	9.9
New England clam chowder.		Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips**.	
Bread Basket V	5.9	Desert Fire Jalapeños GF	10.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.		Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	
Truffle Fries** GF	9.9	Canyon Crab Flatbread GFO	14.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.		Crab meat, melted cheese, house-made rémoulade.	
Mediterranean Hummus Platter GFO V VO+ HH	9.9	Seared Ahi Tuna**	15.9
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.		Seared rare*, seaweed salad, poke sauce, microgreens, green onion.	

CLASSIC BRUNCH

Avocado Toast V	10.9	Nutella French Toast V	13.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add applewood bacon and egg* +4		Topped with fresh strawberries, bananas, whipped cream.	
Hangover Burger GFO	17.9	Shrimp + Grits GF	21.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun. Choice of side. Gluten-free bun +1		Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2	
Steak + Egg Hash GFO	25.9	Hot Honey Chicken Biscuits	21.9
8 oz. USDA Choice Black Angus flat iron*, sliced over breakfast potatoes, two eggs* over-easy. Fresh-baked buttermilk biscuit.		Crispy chicken breast** coated in hot honey glaze, maple syrup, fresh-baked buttermilk biscuit. Choice of side.	
The Standard GFO	13.9	Biscuits + Gravy	13.9
Two eggs*, breakfast potatoes, choice of applewood bacon or sage sausage patties. Fresh-baked buttermilk biscuit.		Classic, house-made sausage gravy over fresh-baked buttermilk biscuits. Two eggs* prepared to order.	
Southwest Steak Omelette GF	13.9	Chesapeake Crab Benedict	18.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.		Organic poached eggs*, crab meat, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.	
Margherita Omelette GF V	12.9	Bacon + Eggs Benedict	14.9
Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes.		Organic poached eggs*, applewood bacon, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.	

ENTRÉES

Premium sides will incur an upcharge. Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®.

Hand-Cut NY Strip* GF	37.9	Grilled Chicken GF HH	21.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Choice of two house-made sides. Side of BBQ.	
Hand-Cut Filet Mignon* GF	39.9	Seasonal Catch GF	MKT
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	
Black Angus Flat Iron Steak* GF	24.9	Salmon* GF HH	27.9
8 oz. USDA Choice. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	
		Crab-Stuffed Shrimp GF	28.9
		Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	

TOPPINGS

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

HANDHELDS

'Kobe Beef' Sliders	13	Caesar Wrap	14.9
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.		Romaine, corn, parmesan, tortilla strips, house-made Caesar dressing. Choice of side. Add chicken +4	
Salmon* Sliders	18	Margherita Flatbread GFO V	9.5
Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens.		Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	
Cheeseburger GFO	15.9	Meat Lovers Flatbread GFO	9.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side.		Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.	
STH Burger GFO	17.9	BBQ Chicken Flatbread GFO	9.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side.		Chicken, BBQ sauce, melted mozzarella, red onion.	
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.			

Please inform your server of any allergies or intolerances.

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option

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.

WINE

HOUSE

Chardonnay | Pinot Grigio | Sparkling | Pinot Noir | Cabernet Sauvignon 7

SPARKLING

Maschio 9 36
Prosecco | Italy

JCB N°21 46
Crémant de Bourgogne Sparkling | Burgundy, France

J Vineyards California 52
Cuvée Sparkling | California

Gruet 39
Sparkling Rosé | California

Schramsberg 88
Blanc de Blancs Sparkling | New Mexico

WHITE

Villa Pozzi 9 36
Moscato | Terre Siciliane, IGT, Italy

Zenato 11 39
Pinot Grigio | Delle Venezie, Italy

Brancott 11 41
Sauvignon Blanc | Marlborough, New Zealand

Duckhorn 13 50
Sauvignon Blanc | North Coast, California

Joel Gott Unoaked 12 48
Chardonnay | California

Bezel by Cakebread 15 59
Chardonnay | California

ROSÉ

Los Dos 9 34
Campo de Borja, Spain

Bieler Père & Fils Sabine 11 42
Provence, France

RED

Catena Vista Flores 12 46
Malbec | Mendoza, Argentina

Boom Boom 13 49
Syrah | Washington

Allegrini Palazzo della Torre 15 59
Veronese Red Blend | Veneto, Italy

Double Trouble by Charles & Charles 9 36
Red Blend | Washington

Bonanza by Caymus 11 43
Cabernet Sauvignon | California

Josh Craftsman's Select 13 49
Cabernet Sauvignon | California

WINES OF INTEREST

Chateau Ste. Michelle 37
Dry Riesling | Columbia Valley, Washington

Diatom 54
Chardonnay | Santa Barbara, California

Hess Select 49
Chardonnay | Central Coast, California

Chalk Hill 57
Chardonnay | Sonoma Coast, California

Gary Farrell 95
Chardonnay | Russian River Valley, California

Domaine Paul Autard 48
Côtes du Rhône Rouge | Côtes du Rhône, France

Carlos Serres Old Vines 41
Tempranillo | Rioja, Spain

Perinet Merit 71
Red Blend | Priorat, Spain

Orin Swift Abstract 76
Red Blend | California

Stoller Family Estate 45
Pinot Noir | Willamette Valley, Oregon

Whitehall Lane 68
Sonoma Stage Pinot Noir | Petaluma Gap, Sonoma

Mollydooker 'The Boxer' 57
Shiraz | McLaren Vale, Australia

Lamole di Lamole 'Maggiolo' 57
Organic Chianti Classico | Italy

Château Paloumey 77
Haut-Médoc Blend | Bordeaux, France

Cline Family Cellars Ancient Vines 41
Zinfandel | Central Coast, California

The Herdsman 49
Cabernet Sauvignon | Dunnigan Hills, California

Gravel Bar 60
Cabernet Sauvignon | Columbia Valley, Washington

Route Stock 59
Cabernet Sauvignon | Napa Valley, California

Caymus Vineyards 88
Cabernet Sauvignon | California

Turley Juvenile 59
Zinfandel | Napa Valley, California

RESERVE SELECTION

Orin Swift '8 Years in the Desert' 95
California Red | Napa Valley, California

Bledsoe 116
Cabernet Sauvignon | Walla Walla Valley, Washington

Clos Du Val 114
Cabernet Sauvignon | Napa Valley, California

Stags' Leap Winery 109
Cabernet Sauvignon | Napa Valley, California

COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria glass 8 | carafe 15
bright + citrusy
White wine, fresh juices.

Sedona Pink Sangria glass 8 | carafe 15
crisp + sweet
White wine, prickly pear, fresh juices.

Sedona Red Sangria glass 8 | carafe 15
sweet + bold
Red wine, brandy, fresh juices.

Prickly Pear Margarita 13
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.

Xique-Xique 11
clean + herbaceous
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.

Bourbon, Basil + Blood Orange Bash 15
smooth + sweet
Bulleit Bourbon, basil, blood orange, bitters.

Ultimate Gin + Tonic 13
smooth + citrusy
Hendrick's Gin, fresh rosemary, Q tonic.

El Patrón Margarita 14
smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float.

Maple Bourbon Smash 13
smooth + citrusy
Knob Creek Smoked Maple Whiskey, orange, lemon, Bowman Brothers maple syrup.

Classic Negroni 13
bitter + citrusy
Tanqueray Gin, Campari, Carpano Antica Formula.

STH Spritz 13
bright + bitter
Amaro Nonino, prosecco, soda.

Smoked Old Fashioned 14
bold + smoky
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

T2T LEMON BASIL 10.9
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. #LETUSDODGOOD

Pomegranate-Blueberry 13
sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice.

Lemon Drop 13
sweet + fruity
Absolut Citron Vodka, lemon.

Havana Coconut 13
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

Dragon Fruit Cosmo 13
bright + fruity
Tito's Handmade Vodka, Cointreau, dragon fruit, fresh juices.

The Sedona 13
clean + bright
Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.

Dirty Goose 14
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.

SPIRIT-FREE

Add vodka to any spirit-free drink +6.

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

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

Strawberry + Basil Refresher 6
sweet + refreshing
Fresh strawberries, basil, lemon.

Grapefruit Refresher 6
tart + sweet
Grapefruit, lime, blood orange, soda.

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