



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.

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.

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

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, soy and sesame.

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.

Desert Fire Jalapeños GF 10.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce.
Hot + spicy.

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.

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.

Grilled Chicken Alfredo GFO VO 19.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.

French Quarter GFO VO 22.9
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms.

HOUSE SPECIALTIES

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

Chicken Marsala GF 26.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.

Chuckawalla Chicken GF 24.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.

Roman Parmesan-Crusted Chicken 24.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes

Pork Chop Marsala GF 23.9
8 oz. bone-in, grilled, melted fontina cheese, house-made Marsala sauce and sautéed portabella mushrooms. 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

Thai-Glazed Salmon* 29.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.

SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired. 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.

TOPPINGS

Lemon-Basil Butter GF V

Lemon Butter GF V

Herb Butter GF V

Chimichurri GF HH V+

Seasoned Butter GF V

Pineapple-Mango SalsaGF HH V+

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.

Thai-Glazed Wings** 18.9
About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions.

Canyon Nachos** GF 15.9
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.

Southwest Roasted Wings GF 16.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.

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.

Shrimp Alfredo GFO VO 22.9
Grilled shrimp over fettuccine, creamy Alfredo, broccoli, mushrooms, parmesan.

Cowboy Butter NY Strip* GF 41.9
12 oz. USDA Choice Braveheart Black Angus Beef® topped with house-made cowboy butter. Garlic whipped potatoes and steamed spinach.

Fish + Chips** GF 20.9
Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries.

Land + Sea GF 34.9
8 oz. USDA Choice Black Angus flat iron*. 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach.
Substitute 7 oz. hand-cut filet mignon* +10

Crab-Stuffed Shrimp GF 28.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.

Sedona Crab Cakes GF 29.9
Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and southwest corn.

Grilled Chicken GF HH 21.9
Choice of two house-made sides. Side of BBQ.

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.

PREMIUM TOPPINGS

Marsala GF 6

Thai-Glaze 2

Chuckawalla GF 4

Caramelized Onions GF V 3

Sautéed Mushrooms GF V 3

Seared Shrimp GF 11

Shrimp Scampi GF 12

Crab-Stuffed Shrimp (3) GF 12

Jumbo Lump Crab Cake GF 12

BURGERS + SLIDERS

Add applewood bacon +2. Gluten-free bun available for burgers +1.

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.

FLATBREADS

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

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

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.

‘Kobe Beef’ Sliders 12.9 (2) 16.9 (3)
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.

Margherita GFO V 10.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.

BBQ Chicken GFO 10.9
Chicken, BBQ sauce, melted mozzarella, red onion.

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria glass 9 | carafe 20
bright + citrusy
White wine, fresh juices.

Sedona Red Sangria glass 9 | carafe 20
sweet + bold
Red wine, brandy, fresh juices.

Build Your Own Mule 11
clean + spicy
Choice of spirit, Q Ginger beer, lime.
STH Mule Pearl Vodka
Irish Mule Jameson Irish Whiskey
Gin Buck Tanqueray Gin
Bourbon Buck Jim Beam Bourbon
Mexican Buck Exotico Reposado Tequila

Mojito 11
clean + refreshing
Bacardí Rum, fresh mint, lime, soda.

Prickly Pear Margarita 12
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.

Paloma 11
citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda.

El Patrón Margarita 16
smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float.

Smoked Old Fashioned 14
bold + smoky
Bowman Brothers Small Batch 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

Pearl Vodka, fresh lemon, basil.

12

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

Red Rock 11
bright + sweet
Absolut Citron Vodka, Cîroc Red Berry, fresh juices.

Pomegranate-Blueberry 11
sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice.

Havana Coconut 11
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.

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

SPIRIT-FREE

Add vodka to any spirit-free drink +6.

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

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

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

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

WINE

HOUSE

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

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.