



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, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

SIDES

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

PREMIUM SIDES

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

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.	

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	6.5 cup 8.5 bowl	Spicy Thai Shrimp GF HH	13.9
New England clam chowder.		Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	
Bread Basket V	5.9	Crab-Stuffed Mushrooms GF	13.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.		Roasted mushrooms, jumbo lump crab meat, lemon butter.	
Truffle Fries** GF	9.9	Prince Edward Island Mussels GFO	16.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.		Tomatoes, red onions, garlic, lemon-basil sauce.	
Mediterranean Hummus Platter GFO V VO+ HH	9.9	Canyon Nachos** GF	15.9
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.		Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.	
Guacamole GF HH VO+	9.9	Canyon Crab Flatbread GFO	14.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips**.		Crab meat, melted cheese, house-made rémoulade.	
Desert Fire Jalapeños GF	10.9	Seared Ahi Tuna**	15.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.		Seared rare*, seaweed salad, poke sauce, microgreens, green onion.	
Goat Cheese + Tomato Jam Bruschetta V	10.9	Thai-Glazed Wings**	16.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.		About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions. Option for southwest roasted-style. GF	

PASTA

Primavera GFO V V+	18.9	Shrimp Alfredo GFO VO	22.9
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce. Add chicken or shrimp +9.		Grilled shrimp over fettuccine, creamy Alfredo, broccoli, mushrooms, parmesan.	
Grilled Chicken Alfredo GFO VO	20.9	Devil's Pass GFO VO	23.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.		Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.	
French Quarter GFO VO	22.9		
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms.			

BURGERS + SANDWICHES

Served with choice of side. Premium sides will incur an upcharge. Add applewood bacon +2. Gluten-free bun +1.

Cheeseburger GFO	15.9	The Beyond Burger GFO VO+	16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun.		Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.	
STH Burger GFO	17.9	Alpine Chicken Sandwich GFO	15.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.		Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun.	
Hangover Burger GFO	17.9		
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.			

HOUSE SPECIALTIES

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

Chicken Marsala GF	22.9	Land + Sea GF	34.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.		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* +15.	
Chuckawalla Chicken GF	22.9	Crab-Stuffed Shrimp GF	28.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.		Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
Roman Parmesan-Crusted Chicken	22.9	Sedona Crab Cakes GF	30.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes		Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and southwest corn. Light option - one crab cake 19.9	
Palo Verde Salmon* GF	27.9	Seared Scallops GF	34.9
Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach.		Large, wild scallops topped with lemon butter. Garlic whipped potatoes and southwest corn.	
Shrimp + Grits GF	21.9		
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2			

SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired. Premium sides will incur an upcharge.

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.	

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+

PREMIUM TOPPINGS

Marsala GF	4.9	Wild Man GF V	4.9
		Citrus Tomato Garlic with Feta GF V	4.9

FLATBREADS

Margherita <small>GFO V</small> Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	9.5	Meat Lovers <small>GFO</small> Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.	9.9
BBQ Chicken <small>GFO</small> Chicken, BBQ sauce, melted mozzarella, red onion.	9.9		

TACOS

Two tacos per order. All tacos served with greens.

Acapulco Fish <small>GFO</small> Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro.	15	Santa Fe Shrimp** <small>GFO</small> Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro.	16
Southwest Steak <small>GFO</small> Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.	16		

WINE

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

SPARKLING

Maschio Prosecco Italy	9	36
JCB N°21 Crémant de Bourgogne Sparkling Burgundy, France	46	
J Vineyards California Cuvée Sparkling California	52	
Gruet Sparkling Rosé California	39	
Schramsberg Blanc de Blancs Sparkling New Mexico	88	

WHITE

Villa Pozzi Moscato Terre Siciliane, IGT, Italy	9	36
Zenato Pinot Grigio Delle Venezie, Italy	11	39
Brancott Sauvignon Blanc Marlborough, New Zealand	11	41
Duckhorn Sauvignon Blanc North Coast, California	13	50
Joel Gott Unoaked Chardonnay California	12	48
Bezel by Cakebread Chardonnay California	15	59

ROSÉ

Los Dos Campo de Borja, Spain	9	34
Bieler Père & Fils Sabine Provence, France	11	42

RED

Catena Vista Flores Malbec Mendoza, Argentina	12	46
Boom Boom Syrah Washington	13	49
Allegrini Palazzo della Torre Veronese Red Blend Veneto, Italy	15	59
Double Trouble by Charles & Charles Red Blend Washington	9	36
Bonanza by Caymus Cabernet Sauvignon California	11	43
Josh Craftsman's Select Cabernet Sauvignon California	13	49

WINES OF INTEREST

Chateau Ste. Michelle Dry Riesling Columbia Valley, Washington	37
Diatom Chardonnay Santa Barbara, California	54
Hess Select Chardonnay Central Coast, California	49
Chalk Hill Chardonnay Sonoma Coast, California	57
Gary Farrell Chardonnay Russian River Valley, California	95
Domaine Paul Autard Côtes du Rhône Rouge Côtes du Rhône, France	48
Carlos Serres Old Vines Tempranillo Rioja, Spain	41
Perinet Merit Red Blend Priorat, Spain	71
Orin Swift Abstract Red Blend California	76
Stoller Family Estate Pinot Noir Willamette Valley, Oregon	45
Whitehall Lane Sonoma Stage Pinot Noir Petaluma Gap, Sonoma	68
Mollydooker 'The Boxer' Shiraz McLaren Vale, Australia	57
Lamole di Lamole 'Maggiolo' Organic Chianti Classico Italy	57
Château Paloumey Haut-Médoc Blend Bordeaux, France	77
Cline Family Cellars Ancient Vines Zinfandel Central Coast, California	41
The Herdsman Cabernet Sauvignon Dunnigan Hills, California	49
Gravel Bar Cabernet Sauvignon Columbia Valley, Washington	60
Route Stock Cabernet Sauvignon Napa Valley, California	59
Caymus Vineyards Cabernet Sauvignon California	88
Turley Juvenile Zinfandel Napa Valley, California	59

RESERVE SELECTION

Orin Swift '8 Years in the Desert' California Red Napa Valley, California	95
Bledsoe Cabernet Sauvignon Walla Walla Valley, Washington	116
Clos Du Val Cabernet Sauvignon Napa Valley, California	114
Stags' Leap Winery Cabernet Sauvignon Napa Valley, California	109

COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	glass 8 carafe 15
Sedona Pink Sangria <i>crisp + sweet</i> White wine, prickly pear, fresh juices.	glass 8 carafe 15
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	glass 8 carafe 15
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	13
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	11
Bourbon, Basil + Blood Orange Bash <i>smooth + sweet</i> Bulleit Bourbon, basil, blood orange, bitters.	15
Ultimate Gin + Tonic <i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	13

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. #LETUSDGGOOD

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.