



# SEDONA

## TAPHOUSE

### GREENS

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

<b>Sedona House</b> GF HH V+	6.5
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +.75	
<b>Caesar</b> GFO	9.5
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
<b>Gorgonzola Chopped</b> GF	9.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
<b>Fennel + Arugula</b> GF V VO+	10.9
Arugula, fennel, walnuts, oranges, shallots, parmesan, house-made orange vinaigrette.	
<b>Beet + Goat Cheese</b> GF V VO+	12.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette.	
<b>Julie's Farmer</b> GF HH V VO+	12.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.	
<b>Salmon* + Asparagus</b> GF HH	26.9
Certified sustainable. Organic greens, asparagus, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

### SIDES

<b>Organic Greens</b> GF V+	4.9
<b>Garlic Whipped Potatoes</b> GF V	4.9
<b>Steamed Broccoli</b> GF V VO+	4.9
<b>Grilled Asparagus</b> GF V+	4.9
<b>Southwest Corn</b> GF V VO+	4.9
<b>Spanish Rice</b> GF V+	4.9
<b>Fruit</b> GF V+	4.5
<b>Shoestring French Fries**</b> GF	5.75

### PREMIUM SIDES

<b>Roasted Brussels Sprouts</b> GF V+	5.75
<b>Sweet Potato Fries**</b> GF	6.5

### BEVERAGES

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

<b>House-Made Soup</b>	6.5 cup   8.5 bowl
New England clam chowder.	
<b>Bread Basket</b> V	5.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.	
<b>Truffle Fries**</b> GF	9.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.	
<b>Mediterranean Hummus Platter</b> GFO V VO+ HH	9.9
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.	
<b>Guacamole</b> GF HH VO+	9.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips**.	
<b>Desert Fire Jalapeños</b> GF	10.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	
<b>Goat Cheese + Tomato Jam Bruschetta</b> V	10.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	

### PASTA

<b>Primavera</b> GFO V V+	18.9
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce. Add chicken or shrimp +9	
<b>Grilled Chicken Alfredo</b> GFO VO	20.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.	
<b>French Quarter</b> GFO VO	22.9
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms.	

<b>Spicy Thai Shrimp</b> GF HH	13.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	
<b>Crab-Stuffed Mushrooms</b> GF	13.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.	
<b>Prince Edward Island Mussels</b> GFO	16.9
Tomatoes, red onions, garlic, lemon-basil sauce.	
<b>Canyon Nachos**</b> 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.	
<b>Canyon Crab Flatbread</b> GFO	14.9
Crab meat, melted cheese, house-made rémoulade.	
<b>Seared Ahi Tuna**</b>	15.9
Seared rare*, seaweed salad, poke sauce, microgreens, green onion.	
<b>Thai-Glazed Wings**</b>	16.9
About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions. Option for southwest roasted-style. GF	

<b>Shrimp Alfredo</b> GFO VO	22.9
Grilled shrimp over fettuccine, creamy Alfredo, broccoli, mushrooms, parmesan.	
<b>Devil's Pass</b> 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	

### BURGERS + SANDWICHES

Served with choice of side. Add applewood bacon +2. Gluten-free bun +1.

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

### HOUSE SPECIALTIES

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

<b>Chicken Marsala</b> GF	22.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
<b>Chuckawalla Chicken</b> GF	22.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.	
<b>Roman Parmesan-Crusted Chicken</b>	22.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes	
<b>Palo Verde Salmon*</b> GF	27.9
Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach.	
<b>Shrimp + Grits</b> GF	21.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2	
<b>Land + Sea</b> GF	34.9
8 oz. USDA Choice Braveheart Black Angus Beef® flat iron*, 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. Substitute 7 oz. hand-cut filet mignon* +15	
<b>Crab-Stuffed Shrimp</b> GF	28.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
<b>Sedona Crab Cakes</b> GF	30.9
Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and southwest corn. Light option - one crab cake   19.9	
<b>Seared Scallops</b> GF	34.9
Large, wild scallops topped with lemon butter. Garlic whipped potatoes and southwest corn.	

### SIMPLY WOOD GRILLED

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

<b>Hand-Cut NY Strip*</b> GF	37.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
<b>Hand-Cut Filet Mignon*</b> GF	39.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
<b>Black Angus Flat Iron Steak*</b> GF	24.9
8 oz. USDA Choice. Choice of two house-made sides.	
<b>Grilled Chicken</b> GF HH	21.9
Choice of two house-made sides. Side of BBQ.	
<b>Seasonal Catch</b> GF	MKT
Certified sustainable. Choice of topping and two house-made sides.	
<b>Salmon*</b> GF HH	27.9
Certified sustainable. Choice of topping and two house-made sides.	

### TOPPINGS

<b>Seasoned Butter</b> GF V		<b>Lemon-Basil Butter</b> GF V	
<b>Herb Butter</b> GF V		<b>Pineapple-Mango Salsa</b> GF HH V+	
<b>Lemon Butter</b> GF V		<b>Chimichurri</b> GF HH V+	

### PREMIUM TOPPINGS

<b>Marsala</b> GF	4.9	<b>Wild Man</b> GF V	4.9
		<b>Citrus Tomato Garlic with Feta</b> GF V	4.9

## FLATBREADS

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

## TACOS

Two tacos per order. All tacos served with greens.

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

## WINE

<b>HOUSE</b> Chardonnay   Pinot Grigio   Sparkling   Pinot Noir   Cabernet Sauvignon	7
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### SPARKLING

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

### WHITE

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

### ROSÉ

<b>Los Dos</b> Campo de Borja, Spain	9	34
<b>Bieler Père &amp; Fils Sabine</b> Provence, France	11	42

### RED

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

### WINES OF INTEREST

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

### RESERVE SELECTION

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

## COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted.

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

<b>El Patrón Margarita</b> <i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	14
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<b>Maple Bourbon Smash</b> <i>smooth + citrusy</i> Knob Creek Smoked Maple Whiskey, orange, lemon, Bowman Brothers maple syrup.	13
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<b>Classic Negroni</b> <i>bitter + citrusy</i> Tanqueray Gin, Campari, Carpano Antica Formula.	13
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<b>STH Spritz</b> <i>bright + bitter</i> Amaro Nonino, prosecco, soda.	13
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<b>Smoked Old Fashioned</b> <i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	14
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## MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

<b>T2T LEMON BASIL</b> Pearl Vodka, fresh lemon, basil. <i>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</i>	10.9
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<b>Pomegranate-Blueberry</b> <i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	13
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<b>Lemon Drop</b> <i>sweet + fruity</i> Absolut Citron Vodka, lemon.	13
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<b>Havana Coconut</b> <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	13
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<b>Dragon Fruit Cosmo</b> <i>bright + fruity</i> Tito's Handmade Vodka, Cointreau, dragon fruit, fresh juices.	13
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<b>The Sedona</b> <i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	13
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<b>Dirty Goose</b> <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	14
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## SPIRIT-FREE

Add vodka to any spirit-free drink +6.

<b>Blueberry Blitz</b> <i>sweet + bright</i> Blueberry, Sprite, lime.	6
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<b>Cactus Lemonade</b> <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	6
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<b>Strawberry + Basil Refresher</b> <i>sweet + refreshing</i> Fresh strawberries, basil, lemon.	6
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<b>Grapefruit Refresher</b> <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	6
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<b>Green Tea Mule</b> <i>clean + spicy</i> Green Dragon tea, lime, POM juice, Q ginger beer.	6
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