SEDONA TAPHOUSE

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.

Southwest Chicken GF 14.9
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.

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.

Steakhouse GF 24.9
8 oz. USDA Choice flat iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola 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
GFO = Gluten-Free Option
HH = Heart Healthier
V = Vegetarian
VO = Vegetarian Option
V+ = Vegan
VO+ = Vegan Option

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.

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.

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.

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.

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.

ARTISAN SANDWICHES

Premium sides +2. *Add applewood bacon* +2. *Gluten-free bun* +1.

Alpine Chicken GFO 16.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side.

Southwest Chicken Wrap 16.9
House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla.

Prime Rib GFO 18.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side.

Crispy Chicken GFO 16.9
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, 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.

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.

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.

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 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.

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

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

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

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.

TOPPINGS

Lemon-Basil Butter GF V

Lemon Butter GF V

Herb Butter GF V

Pineapple-Mango Salsa GF HH V+

Seasoned Butter GF V

Chimichurri GF HH V+

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

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.

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.

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.

TACOS

Two tacos per order. All tacos served with greens.

Acapulco Fish GFO 15
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro.

Southwest Steak GFO 17
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.

Santa Fe Shrimp** GFO 15
Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro.

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 12
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. **#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 + briney
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 7

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

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.