



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.	
Southwest Chicken GF	13.9
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.	
Salmon* + Asparagus GF HH	26.9
Certified sustainable. Organic greens, asparagus, feta, 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

STARTERS

House-Made Soup	6.5 cup 8.5 bowl
New England clam chowder.	
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.	
Mediterranean Hummus Platter GFO V VO+ HH	9.9
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.	
Guacamole GF HH VO+	9.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips**.	
Desert Fire Jalapeños GF	10.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	

PASTA

Primavera GFO V V+	18.9
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce. Add chicken or shrimp +9	

Spicy Thai Shrimp GF HH	13.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	
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.	
Canyon Crab Flatbread GFO	14.9
Crab meat, melted cheese, house-made rémoulade.	
Seared Ahi Tuna**	15.9
Seared rare*, seaweed salad, poke sauce, microgreens, green onion.	

ARTISAN SANDWICHES + WRAPS

Premium sides will incur an upcharge. Add applewood bacon +3. Gluten-free bun +1.

Alpine Chicken Sandwich GFO	15.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side.	
Crispy Chicken Sandwich GFO	15.9
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side.	
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.	
Caribbean Crab Sandwich GFO	15.9
House-made jumbo lump crab cake, greens, tomato, pineapple-mango salsa, house-made rémoulade, toasted potato roll. Choice of side.	
The Cowboy GFO	17.9
Slow-roasted pulled pork, pepper jack + parmesan cheese, maple-ginger BBQ sauce, jalapeño cornbread. Choice of side.	
Caesar Wrap	14.9
Romaine, corn, parmesan, tortilla strips, house-made Caesar dressing. Choice of side. Add chicken +4	

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	

Avocado Toast V	10.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add applewood bacon and egg* +4	
Cheeseburger GFO	15.9
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.	

FLATBREADS

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

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
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	24.9
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.	
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.	
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+	

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.

TACOS + SLIDERS

Two tacos or sliders per order. Served with greens.

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

WINE

HOUSE	7
Chardonnay Pinot Grigio Sparkling Pinot Noir Cabernet Sauvignon	

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		

'Kobe Beef' Sliders	13
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions.	
Salmon* Sliders	18
Certified sustainable. Organic greens, tomato, red onion, chimi aioli.	

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
<i>bright + citrusy</i> White wine, fresh juices.	
Sedona Pink Sangria	glass 8 carafe 15
<i>crisp + sweet</i> White wine, prickly pear, fresh juices.	
Sedona Red Sangria	glass 8 carafe 15
<i>sweet + bold</i> Red wine, brandy, fresh juices.	
Prickly Pear Margarita	13
<i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	
Xique-Xique	11
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	

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

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

El Patrón Margarita	14
<i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	

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

Classic Negroni	13
<i>bitter + citrusy</i> Tanqueray Gin, Campari, Carpano Antica Formula.	

STH Spritz	13
<i>bright + bitter</i> Amaro Nonino, prosecco, soda.	

Smoked Old Fashioned	14
<i>bold + smoky</i> 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.	
<i>We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!</i>	
<i>We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes. #LETUSDODGOOD</i>	

Pomegranate-Blueberry	13
<i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	

Lemon Drop	13
<i>sweet + fruity</i> Absolut Citron Vodka, lemon.	

Havana Coconut	13
<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	

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

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

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

SPIRIT-FREE

Add vodka to any spirit-free drink +6.

Blueberry Blitz	6
<i>sweet + bright</i> Blueberry, Sprite, lime.	

Cactus Lemonade	6
<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	

Strawberry + Basil Refresher	6
<i>sweet + refreshing</i> Fresh strawberries, basil, lemon.	

Grapefruit Refresher	6
<i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	

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