



# 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.

**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.

### PASTA

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

**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 + WRAPS

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

**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.

**BBQ Chicken** GFO 9.9  
Chicken, BBQ sauce, melted mozzarella, red onion.

**Meat Lovers** GFO 9.9  
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.

### 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.

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

**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.

**Seasonal Catch** GF MKT  
Certified sustainable. Choice of topping and two house-made sides.

**Black Angus Flat Iron Steak\*** GF 24.9  
8 oz. USDA Choice. Choice of 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 [djbhospitallity.com](http://djbhospitallity.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.

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

## WINE

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

### SPARKLING

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

### WHITE

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

### ROSÉ

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

### RED

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

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

### WINES OF INTEREST

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

### RESERVE SELECTION

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

## COCKTAILS

Fresh squeezed juice, fresh herbs, handcrafted.

<b>Sedona White Sangria</b>	glass 8   carafe 15
<i>bright + citrusy</i> White wine, fresh juices.	
<b>Sedona Pink Sangria</b>	glass 8   carafe 15
<i>crisp + sweet</i> White wine, prickly pear, fresh juices.	
<b>Sedona Red Sangria</b>	glass 8   carafe 15
<i>sweet + bold</i> Red wine, brandy, fresh juices.	
<b>Prickly Pear Margarita</b>	13
<i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	
<b>Xique-Xique</b>	11
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	
<b>Bourbon, Basil + Blood Orange Bash</b>	15
<i>smooth + sweet</i> Bulleit Bourbon, basil, blood orange, bitters.	
<b>Ultimate Gin + Tonic</b>	13
<i>smooth + citrusy</i> Hendrick's Gin, fresh rosemary, Q tonic.	
<b>El Patrón Margarita</b>	14
<i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	
<b>Maple Bourbon Smash</b>	13
<i>smooth + citrusy</i> Knob Creek Smoked Maple Whiskey, orange, lemon, Bowman Brothers maple syrup.	
<b>Classic Negroni</b>	13
<i>bitter + citrusy</i> Tanqueray Gin, Campari, Carpano Antica Formula.	
<b>STH Spritz</b>	13
<i>bright + bitter</i> Amaro Nonino, prosecco, soda.	
<b>Smoked Old Fashioned</b>	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.

*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. #LETUSDODGOOD*

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

## SPIRIT-FREE

Add vodka to any spirit-free drink +6.

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