



SEDONA

TAPHOUSE & BREWERY

GREENS

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

Sedona House GF HH V+	8.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +1.	
Caesar GFO	10.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
Gorgonzola Chopped GF	10.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
Strawberry + Beet GF V VO+	13.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House-made strawberry vinaigrette.	
Power GF HH V	12.9
Superfood salad medley of broccoli stalks, kohlrabi, Brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, and feta. Poppysseed dressing.	
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	15.9
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	18.9
Organic greens, romaine hearts, hard-boiled egg, tomatoes, red onion, cheddar cheese, house-made crispy chicken**. Sweet + spicy honey mustard dressing.	
Salmon* + Asparagus GF HH	26.9
Certified sustainable. Organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House-made lemon balsamic vinaigrette.	

SIDES+A LA CARTE

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
Shoestring French Fries** GF	4.9
Southwest Corn GF V VO+	4.9
Steamed Spinach GF V+	4.9
Spanish Rice GF V+	4.9
Fruit GF V+	4.9
Applewood Bacon GF	4.9
Sage Sausage Patties GF V+	4.9
Fresh-Baked Buttermilk Biscuit	3
Breakfast Potatoes GF	4.9
Two Eggs* Any Style GF	3.9

PREMIUM SIDES

Roasted Brussels Sprouts GF V+	6.9
Sweet Potato Fries** GF	6.9

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

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	6.9 cup 8.9 bowl
Ask your server for today’s selection.	
Bread Basket V	6.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.	
Truffle Fries** GF	10.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.	
Guacamole** GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
Goat Cheese + Tomato Jam Bruschetta V	11.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	
Thai-Glazed Wings**	16.9
About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions.	

CLASSIC BRUNCH

Nutella French Toast V	14.9
Topped with fresh strawberries, bananas, whipped cream.	
Avocado Toast V	12.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add applewood bacon +3 or over-easy egg* +2.9.	
Steak + Egg Hash GFO	26.9
8 oz. USDA Choice Black Angus flat iron*, sliced over breakfast potatoes, two eggs* over-easy. Fresh-baked buttermilk biscuit.	
The Standard GFO	14.9
Two eggs*, breakfast potatoes, choice of applewood bacon or sage sausage patties. Fresh-baked buttermilk biscuit.	
Southwest Steak Omelette GF	16.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.	
Margherita Omelette GF	14.9
Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes.	

HANDHELDS

Add applewood bacon +3. Gluten-free bun +1.
Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.
Substitute Premium Sides +2. Substitute Truffle Fries** +5.5.

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	16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun. Choice of side.	
Alpine Burger GFO	16.9
7 oz. Wagyu beef*, Alpine swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, 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®.
Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.
Substitute Premium Sides +2. Substitute Truffle Fries** +5.5.

Hand-Cut NY Strip* GF	36.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
Hand-Cut Filet Mignon* GF	38.9
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
Black Angus Flat Iron Steak* GF	25.9
8 oz. USDA Choice. Choice of two house-made sides.	

TOPPINGS

Lemon-Basil Butter GF V	Pineapple-Mango Salsa GF HH V+
Herb Butter GF V	Seasoned Butter GF V
Lemon Butter GF V	Chimichurri GF HH V+

Desert Fire Jalapeños GF	10.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	
Southwest Roasted Wings GF	15.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.	
Mediterranean Hummus Platter GFO HH VO+	11.9
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.	
Canyon Nachos** GF	16.9
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.	

Hot Honey Chicken Biscuits	16.9
Crispy chicken breast** coated in a hot honey glaze, maple syrup, fresh-baked buttermilk biscuits. Choice of side.	
Shrimp + Grits GF	23.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2.9.	
Chesapeake Crab Benedict	18.9
Organic poached eggs*, crab meat, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.	
Sausage Benedict	16.9
Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.	
Bacon + Eggs Benedict	16.9
Organic poached eggs*, applewood bacon, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.	
Brunch Stack Sandwich VO	16.9
Grilled jalapeño cornbread, applewood bacon, over-easy eggs*, crispy hash brown**, house-made roasted garlic cream cheese. With greens.	

Hangover Burger GFO	18.9
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.ouse-made Caesar dressing. Choice of side.	
Alpine Chicken Sandwich GFO	17.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side.	
Crispy Chicken Sandwich GFO	17.9
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side.	

Grilled Chicken GF HH	22.9
Choice of two house-made sides. Side of BBQ.	
Crab-Stuffed Shrimp GF	26.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
Seasonal Catch GF	MKT
Certified sustainable. Choice of topping and two house-made sides.	
Salmon* GF HH	26.9
Certified sustainable. Choice of topping and two house-made sides.	

Two sliders per order. Served with greens.
 Substitute a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +5.9.
 Substitute Premium Sides +2. Substitute Truffle Fries** +5.

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