



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. Poppyseed 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

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

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	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.	
Goat Cheese + Tomato Jam Bruschetta V	11.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	
Desert Fire Jalapeños GF	10.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	
Seared Ahi Tuna**	15.9
Seared rare*, seaweed salad, poke sauce, microgreens, green onion.	
Guacamole** GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
Crab-Stuffed Mushrooms GF	11.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.	
Spicy Thai Shrimp GF HH	14.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	

PASTA

Primavera GFO V VO+	17.9
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce. Add chicken or shrimp +9. Add steak* or salmon* +15.	
Grilled Chicken Alfredo GFO VO	23.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.	
French Quarter GFO VO	24.9
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms.	

HOUSE SPECIALTIES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon.

Chicken Marsala GF	24.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
Chuckawalla Chicken GF	24.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.	
Roman Parmesan-Crusted Chicken	24.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes	
Bourbon Pork Chop* GF	22.9
8 oz. bone-in, brushed with our house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. Add additional pork chop* +10.	

SIMPLY WOOD GRILLED

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+
Lemon Butter GF V	Seasoned Butter GF V
Herb Butter GF V	Chimichurri GF HH V+

Canyon Crab Flatbread GFO	13.9
Crab meat, melted cheese, house-made rémoulade.	
Buffalo Cauliflower** GF	12.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.	
Prince Edward Island Mussels GFO	15.9
Tomatoes, red onions, garlic, lemon-basil sauce.	

Devil’s Pass Dip GFO	14.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads.	
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.	

Thai-Glazed Wings**	16.9
About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions.	
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.	

Devil’s Pass GFO VO	24.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +3.	
Shrimp Alfredo GFO VO	26.9
Large shrimp over fettuccine, creamy Alfredo sauce, broccoli, mushrooms, parmesan.	
Tuscan GFO VO	24.9
Penne pasta, parmesan cream sauce, Italian fennel sausage, sun-dried tomatoes, spinach, shaved parmesan.	

Shrimp + Grits GF	23.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2.9.	
Thai-Glazed Salmon*	27.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.	
Crab-Stuffed Shrimp GF	26.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
Seared Scallops GF	27.9
Large, wild scallops topped with lemon butter. Garlic whipped potatoes and southwest corn.	
Sedona Crab Cakes GF	27.9
Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and southwest corn.	

Grilled Chicken GF HH	22.9
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	26.9
Certified sustainable. Choice of topping and two house-made sides.	

PREMIUM TOPPINGS

Marsala GF	5	Citrus Tomato Garlic with Feta GF V	5
Wild Man GF V	5		

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.		
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.		

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.		
Chicken Caesar Wrap		16.9
Chicken, romaine, corn, parmesan, tortilla strips, house-made Caesar dressing. Choice of side.		
'Kobe Beef' Sliders	13.9 (2) 18.9 (3)	
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.		
Crab Cake Sliders	13.9 (2) 18.9 (3)	
House-made, rémoulade, greens, red onion. With greens.		
Salmon* Sliders	13.9 (2) 18.9 (3)	
Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens.		

TACOS

Two tacos per order. All tacos served with greens.

Acapulco Fish GFO 14.9 (2) 19.9 (3) Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro.	Santa Fe Shrimp GFO 14.9 (2) 19.9 (3) Crispy shrimp** tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro.
Southwest Steak GFO 14.9 (2) 19.9 (3) Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.	

FLATBREADS

Margherita GFO V	11.9	Buffalo Chicken GFO	12.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.		Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.	
Meat Lovers GFO	12.9	South Rim Shrimp GFO	12.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.	
BBQ Chicken GFO	12.9		
Chicken, BBQ sauce, melted mozzarella, red onion.			

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	10	T2T Lemon Basil Pearl Vodka, fresh lemon, basil. <i>We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!</i> We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes. #LETUSDOGOOD	12
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	10	Pomegranate-Blueberry <i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	14
Strawberry + Basil Spritzer <i>sweet + refreshing</i> Absolut Citron Vodka, lemon, basil, strawberries.	13	Dragon Fruit Cosmo <i>bright + fruity</i> Tito's Handmade Vodka, Cointreau, dragon fruit, fresh juices.	14
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	12	Havana Coconut <i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	14
Pomegranate Hugo Spritz <i>herbaceous + refreshing</i> Prosecco, St-Germain Elderflower Liqueur, POM juice, fresh lime, mint, soda, edible glitter.	14	The Sedona <i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	14
STH Mule <i>clean + spicy</i> Pearl Vodka, Q ginger beer, lime.	12	Espresso <i>bold + smooth</i> Tito's Handmade Vodka, Kahlúa, cold brew double espresso.	15
Orange Crush <i>citrusy + refreshing</i> Absolut Mandarin Vodka, Cointreau, orange juice.	12	Dirty Goose <i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	15
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	14	SPIRIT - FREE	
El Patrón Margarita <i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	15	Marrakesh Mint <i>clean + herbaceous</i> Marrakesh Mint tea, lemon, mint, cucumber.	6
Apache Fire Margarita <i>hot + citrusy</i> Tanteo Jalapeño Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime.	14	Green Tea Mule <i>clean + spicy</i> Green Dragon tea, lime, POM juice, Q ginger beer.	6
Smoked Old Fashioned <i>bold + smoky</i> Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	15		

WINE

HOUSE

9

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

SPARKLING

La Luca	14	52
Prosecco Veneto, Italy		
Casas del Mar	14	52
Brut Rosé Spain		
 WHITE		
Villa Pozzi	10	39
Moscato Terre Siciliane, IGT, Italy		
Heinz Eifel	10	36
Riesling Rheinhessen, Germany		
Barone Fini	11	42
Pinot Grigio Trentino-Alto Adige, Italy		
Echo Bay	12	46
Sauvignon Blanc Marlborough, New Zealand		
Napa Cellars	12	46
Sauvignon Blanc Napa Valley, California		

Joel Gott Unoaked

Chardonnay | California

Bezel by Cakebread

Chardonnay | San Luis Obispo Coast, California

ROSÉ

'Fleurs de Prairie'	15	54
Rosé Côtes de Provence, France		
Bieler Père & Fils Sabine	14	52
Rosé Côtes de Provence, France		

RED

Elouan Pinot Noir Willamette, Oregon	14	52
Cloud Break Pinot Noir Central Coast, California	10	39
Skyfall Merlot Columbia Valley, Washington	12	46
'Threadcount' by Quilt Wines Red Blend California	15	57
Ruca Malen Malbec Mendoza, Argentina	11	42
Josh Craftsman's Select Cabernet Sauvignon California	14	52
Black Stallion Cabernet Sauvignon California	17	72

RESERVE

Mumm ‘Prestige’ Sparkling Brut Napa Valley, California	58
Veuve Clicquot ‘Yellow Label’ Champagne Champagne, France	95
‘The Prisoner’ Red Blend Napa Valley, California	85

BEVERAGES

Coca-Cola Products	3.5
Craft Root Beer	5.9
Artisan Teas	3.9
French Press Coffee	5.9
Saratoga Water 28 oz. Sparkling or Still.	8

SPIRIT-FREE

Marrakesh Mint <i>clean + herbaceous</i> Marrakesh Mint tea, lemon, mint, cucumber.	6
Green Tea Mule <i>clean + spicy</i> Green Dragon tea, lime, POM juice, Q ginger beer.	6
Grapefruit Refresher <i>tart + sweet</i> Grapefruit, lime, blood orange, soda.	6
Cactus Lemonade <i>sweet + bright</i> Prickly pear, pineapple, lemonade.	6

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