



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.	
Guacamole** GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
Canyon Crab Flatbread GFO	13.9
Crab meat, melted cheese, house-made rémoulade.	
Crab-Stuffed Mushrooms GF	11.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.	
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	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.	
Tuscan GFO VO	24.9
Penne pasta, parmesan cream sauce, Italian fennel sausage, sun-dried tomatoes, spinach, shaved parmesan.	

ARTISAN SANDWICHES + WRAPS

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.

Alpine Chicken Sandwich GFO	17.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side.	
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.	
Caribbean Crab Sandwich GFO	17.9
House-made jumbo lump crab cake, greens, tomato, pineapple-mango salsa, house-made rémoulade, toasted potato roll. 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.	

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

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

Mediterranean Hummus Platter GFO HH VO+	11.9
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.	
Seared Ahi Tuna**	15.9
Seared rare*, seaweed salad, poke sauce, microgreens, green onion.	
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.	
Prince Edward Island Mussels GFO	15.9
Tomatoes, red onions, garlic, lemon-basil sauce.	
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.	

Prime Rib Sandwich GFO	16.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side.	
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.	

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.	

