



SEDONA

TAP HOUSE

GREENS

Add chicken or shrimp +10. Add salmon* +14. Add steak* +16.

Sedona House GF HH V+ 5.9
Organic greens, tomatoes, heart of palm, red onion.
House-made balsamic vinaigrette.
Add feta or goat cheese +.75.

Caesar GFO 6.9
Romaine hearts, parmesan, croutons. House-made
Caesar dressing.

Gorgonzola Chopped GF 6.9
Chopped lettuces, red onion, walnuts, tomatoes, dried
cranberries, warm bacon, gorgonzola crumbles.
House-made gorgonzola dressing.

Strawberry + Beet GF V VO+ 10.9
Fresh strawberries, roasted beets, organic greens,
candied pecans, green onions, gorgonzola crumbles.
House-made strawberry vinaigrette.

Julie’s Farmer GF HH V VO+ 11.9
Organic greens, tomatoes, goat cheese, walnuts,
dried cranberries, green apple. House-made balsamic
vinaigrette.

Grilled Jalapeño Panzanella VO+ 12.9
House-made cornbread croutons, grilled jalapeño, red
peppers, red onion, cucumber, romaine, feta, cilantro.
Citrus mojo dressing.

Southwest Chicken GF 12.9
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.
Substitute crispy chicken** +4.

Salmon* + Asparagus GF HH 25.9
Certified sustainable. Organic greens, asparagus, feta,
walnuts, tomatoes, dried cranberries. House-made
lemon balsamic vinaigrette.

SIDES+A LA CARTE

Organic Greens GF V+ 4.5

Garlic Whipped Potatoes GF V 4.5

Steamed Broccoli GF VO+ 4.5

Shoestring French Fries** GF 4.5

Grilled Asparagus GF V+ 4.5

Southwest Corn GF V VO+ 4.5

Steamed Spinach GF V 4.5

Fruit GF V+ 4

Applewood Bacon GF 4

Turkey Bacon GF 4

Sausage Links GF 3.5

Fresh-Baked Buttermilk Biscuit 3

Breakfast Potatoes GF 3

Hash Browns**GF 3

PREMIUM SIDES

Spanish Rice GF V+ 5

Sweet Potato Fries** GF 6

Roasted Brussels Sprouts GF V+ 6

STARTERS

House-Made Soup 4.9 cup | 8.9 bowl
New England clam chowder.

Bread Basket V 5.9
Ciabatta rolls, house-made whipped honey butter,
herbed oil.

Classic Hummus GFO V VO+ 7.9
Herbed oil, feta, cucumber, flatbreads.

Truffle Fries** GF 9.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.

Desert Fire Jalapeños GF 10.9
Stuffed with 4 different cheeses, bacon-wrapped, red
peppers. Served with chilled cilantro-lime sauce.
Hot + spicy.

Goat Cheese + Tomato Jam Bruschetta V 10.9
Fresh basil, tomato jam, goat cheese, lemon
butter drizzle.

Buffalo Cauliflower** GF 10.9
Fried cauliflower, Buffalo sauce, whipped blue cheese,
celery.

CLASSIC BRUNCH

Substitute biscuit on benedict +1.

Avocado Toast V 11.9
Grilled jalapeño cornbread, hummus, mashed avocado,
tomato, alfalfa sprouts, sriracha aioli. With greens.
Add applewood bacon +2 or egg* +2.

The Standard GFO 15.9
Two eggs*, choice of breakfast potatoes or hash brown**.
Choice of applewood bacon, turkey bacon or sausage
links. Fruit or fresh-baked biscuit.

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.
Gluten-free bun +1

Steak + Egg Hash GFO 26.9
8 oz. USDA Choice flat iron*, sliced over breakfast
potatoes, two eggs* over-easy. Fruit or fresh-baked
biscuit.
Substitute 12 oz. hand-cut NY strip* or
7 oz. hand-cut filet mignon* +12.

Southwest Steak Omelette GF 16.9
Seasoned steak, black bean salsa, cheddar cheese,
fresh pico, avocado, chipotle aioli, cilantro-lime sauce.
Breakfast potatoes.

Desert Fire Omelette GF 15.9
House-made bacon-wrapped jalapeños stuffed with four
different cheeses, chilled cilantro-lime sauce, fresh pico,
avocado. Breakfast potatoes.

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Choice of two house-made sides. Choice of topping, if desired. Premium sides will incur an upcharge.

Hand-Cut NY Strip* GF 40.9
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 26.9
8 oz. USDA Choice. Choice of two house-made sides.

Grilled Chicken GF HH 23.9
Choice of two house-made sides. Side of BBQ.

Canyon Crab Flatbread GFO 14.9
Crab meat, melted cheese, house-made rémoulade.

Guacamole** GF HH VO+ 10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh
garlic, jalapeños, cilantro. Corn tortilla chips.

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

Crab + Artichoke Dip GFO 10.9
Crab meat, artichoke hearts, melted cheeses and
Old Bay. Flatbreads.

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

Brunch Stack Sandwich 12.9
Grilled jalapeño cornbread, applewood bacon,
over easy eggs*, crispy hash brown**, house-made
roasted garlic cream cheese. With greens.

Nutella French Toast V 12.9
Topped with fresh strawberries, bananas,
whipped cream.

Breakfast Tacos GFO 13.9
Two eggs* over-easy, hash browns**, applewood bacon,
handcrafted guacamole, fresh pico, cilantro.
Choice of side.

Shrimp + Grits GF 18.9
Creamy cheddar grits with a touch of fresh jalapeño,
blackened shrimp, tasso ham.
Add over-easy egg* +2.

Chesapeake Crab Benedict 19.9
Organic poached eggs*, crab meat, fresh hollandaise,
toasted English muffin. Breakfast potatoes and
grilled asparagus.

Classic Eggs Benedict 14.9
Organic poached eggs*, Canadian bacon, fresh
hollandaise, toasted English muffin. Breakfast potatoes
and grilled asparagus.

Hot Honey Chicken Biscuits 17.9
Crispy chicken breast** coated in a hot honey glaze,
maple syrup, fresh-baked buttermilk biscuits.
Choice of side.
Add applewood bacon +2 or egg* +2.

Seasonal Catch GF 14.9
Certified sustainable. Choice of topping and
two house-made sides.

Salmon* GF HH 25.9
Certified sustainable. Choice of topping and
two house-made sides.

Crab-Stuffed Shrimp GF 26.9
Large shrimp stuffed with jumbo lump crab meat, lemon
butter. Garlic whipped potatoes and steamed spinach.

TOPPINGS

Seasoned Butter GF V **Lemon Butter** GF V

Herb Butter GF V **Pineapple-Mango Salsa** GF HH V+

Please inform your server of any allergies or intolerances.

GF = Gluten-Free GFO = Gluten-Free Option HH = Heart Healthier V = Vegetarian VO = Vegetarian Option V+ = Vegan VO+ = Vegan Option

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.

VA Beach 4.30.26

BURGERS

Served with a choice of side. *Add applewood bacon or turkey bacon +2. Gluten-free bun +1.*

Cheeseburger *GFO* 16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun.

STH Burger *GFO* 17.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.

The Beyond Burger *GFO VO+* 16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.

Vegan Burger *GFO V+* 16.9
Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.

FLATBREADS

Margherita *GFO V* 8.9
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.

Buffalo Chicken *GFO* 8.9
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.

Goat Cheese + Basil *GFO V* 11.9
Goat cheese, mozzarella, parmesan, fresh basil.

HANDHELDS

Crab Cake Sliders 15.9
House-made, rémoulade, greens, red onion. With greens.

‘Kobe Beef’ Sliders 11.9
Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.

Cuban *GFO* 12.9
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll. Choice of side.

Southwest Chicken Wrap 16.9
House-made chicken tenders**, southwest ranch, lettuce, bacon, cheddar cheese, avocado, red onion, jalapeño-cheddar tortilla.

Prime Rib Sandwich *GFO* 18.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus.

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria glass 8 | carafe 17
bright + citrusy
White wine, fresh juices.

Sedona Pink Sangria glass 8 | carafe 17
crisp + sweet
White wine, prickly pear, fresh juices.

Sedona Red Sangria glass 8 | carafe 17
sweet + bold
Red wine, brandy, fresh juices.

Xique-Xique 11
clean + herbaceous
Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.

Mojito 10
clean + refreshing
Bacardí Rum, fresh mint, lime, soda.

STH Mule 10
clean + spicy
Pearl Vodka, Q Ginger Beer, lime.

Orange Crush 9
citrusy + refreshing
Absolut Mandrin Vodka, Cointreau, orange juice.

Paloma 10
citrusy + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda.

Garden Spritz 12
bright + citrusy
Revivalist Garden Gin, Pallini Limoncello, lemon, prosecco.

STH Aperol Spritz 12
bright + bitter
Prosecco, Aperol, Solerno blood orange, orange bitters, soda.

Prickly Pear Margarita 11
sweet + citrusy
Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.

El Patrón Margarita 15
smooth + citrusy
Patrón Tequila, fresh juices, Grand Marnier float.

Smoked Old Fashioned 14
bold + smoky
Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

T2T Lemon Basil 9.9
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. **#LETUSDOGOOD**

Red Rock 10
bright + sweet
Absolut Citron Vodka, Cîroc Red Berry, fresh juices.

Pomegranate-Blueberry 11
sweet + fruity
Pearl Blueberry Vodka, blood orange, POM juice.

Havana Coconut 10
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

Key Lime Pie 13
sweet + tropical
Pearl Vodka, key lime juice, pineapple, graham cracker rim.

The Sedona 12
clean + bright
Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.

Dirty Goose 12
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.

SPIRIT-FREE

Add vodka to any spirit-free drink +7.

Marrakesh Mint 6
Marrakesh Mint tea, lemon, mint, cucumber.

Grapefruit Refresher 6
Grapefruit, lime, blood orange, soda.

Strawberry + Basil Refresher 6
Fresh strawberries, basil, lemon.

Cactus Lemonade 6
Prickly pear, pineapple, lemonade.

WINE

HOUSE

**Chardonnay | Pinot Grigio
Pinot Noir | Cabernet Sauvignon** 6

SPARKLING

Maschio 9 36
Prosecco | Italy

WHITE

Villa Pozzi 8 32
Moscato | Terre Siciliane, IGT, Italy

Château Ste. Michelle 8 32
Dry Riesling | Columbia Valley, Washington

Banfi Artist Series Banfi Le Rime 9 36
Pinot Grigio | Tuscany, Italy

Stoneleigh 10 40
Sauvignon Blanc | Marlborough, New Zealand

Joel Gott Unoaked 11 44
Chardonnay | California

Bezel by Cakebread 14 56
Chardonnay | San Luis Obispo Coast, California

ROSÉ

Bieler Père & Fils Sabine 10 40
Provence, France

RED

Acrobat 13 52
Pinot Noir | Oregon

Trapiche 9 36
Malbec, Oak Cask | Mendoza, Argentina

Double Trouble by Charles & Charles 9 36
Red Blend | Washington

Bonanza by Caymus 10 40
Cabernet Sauvignon | California

Josh Craftsman’s Select 13 52
Cabernet Sauvignon | California

WINES OF INTEREST

J Vineyards California 52
Cuvée Sparkling | California

Barboursville 44
Pinot Grigio | Charlottesville, Virginia

Barboursville 44
Cabernet Sauvignon | Charlottesville, Virginia

RESERVE

Moët & Chandon 90
Brut Impérial | Champagne, France

Caymus 120
Cabernet Sauvignon | Napa Valley, California

BEVERAGES

Coca-Cola Products 3.5

Craft Sodas 4

Artisan Teas 3.25

French Press Coffee 5.5
Whole milk, half + half, or almond milk available.

Saratoga Water 7.5
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.