



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

Organic Greens GF V+	4.5
Garlic Whipped Potatoes GF V	4.5
Steamed Broccoli GF V 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

PREMIUM SIDES

Spanish Rice GF V+	5
Creamed Spinach V	5
Sweet Potato Fries** GF	6
Roasted Brussels Sprouts GF V+	6

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	4.9 cup 8.9 bowl	Canyon Crab Flatbread GFO	14.9
New England clam chowder.		Crab meat, melted cheese, house-made rémoulade.	
Bread Basket V	5.9	Spicy Thai Shrimp GF HH	13.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.		Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	
Classic Hummus GFO V VO+	7.9	Canyon Nachos** GF	15.9
Herbed oil, feta, cucumber, flatbreads.		Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.	
Truffle Fries** GF	9.9	Guacamole** GF HH VO+	10.9
Truffle oil, sea salt, parmesan, truffled lemon aioli.		Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
Desert Fire Jalapeños GF	10.9	Devil’s Pass Dip GFO	14.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.		Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads.	
Goat Cheese + Tomato Jam Bruschetta V	10.9	Crab + Artichoke Dip GFO	10.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.		Crab meat, artichoke hearts, melted cheeses and Old Bay. Flatbreads.	
Crab-Stuffed Mushrooms GF	10.9	Thai-Glazed Wings**	16.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.		About a pound, fried, grilled, sweet with just the right amount of kick. Ranch and scallions. Option for southwest roasted-style. GF	
Buffalo Cauliflower** GF	10.9	Seared Ahi Tuna**	16.9
Fried cauliflower, Buffalo sauce, whipped blue cheese, celery.		Seared rare*, seaweed salad, poke sauce, microgreens, green onion.	
Chicken + Black Bean Tostada GF VO	12.9		
Tortillas, grilled chicken, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream.			
Steamed Shrimp GF HH	12.9 (½ lb) 24.9 (1 lb)		
Old Bay, house-made cocktail sauce, horseradish.			

SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired. Premium sides will incur an upcharge.

Hand-Cut NY Strip* GF	40.9	Grilled Chicken GF HH	23.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Choice of two house-made sides. Side of BBQ.	
Hand-Cut Filet Mignon* GF	39.9	Seasonal Catch GF	MKT
7 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	
Black Angus Flat Iron Steak* GF	26.9	Salmon* GF HH	25.9
8 oz. USDA Choice. Choice of two house-made sides.		Certified sustainable. Choice of topping and two house-made sides.	

TOPPINGS

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

PREMIUM TOPPINGS

Marsala GF	6	Wild Man GF V	6.5
Oscar GF	6	Citrus Tomato Garlic with Feta GF V	5
Chimichurri	3		
GF HH V+			

HOUSE SPECIALTIES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®.

Chicken Marsala GF	24.9	Fish + Chips** GF	21.9
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.		Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries.	
Chuckawalla Chicken GF	24.9	NY Strip* Rockefeller	43.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.		12 oz. USDA Braveheart Black Angus Beef®, creamed spinach and parmesan-crust. Garlic whipped potatoes and grilled asparagus.	
Roman Parmesan-Crusted Chicken	24.9	Land + Sea GF	34.9
Pan-fried, panko and cheese-crust. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes		8 oz. USDA Choice Black Angus Beef® flat iron*. 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. Substitute 7 oz. hand-cut filet mignon* +13.	
Thai-Glazed Salmon*	26.9	Crab-Stuffed Shrimp GF	26.9
Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach.		Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
Shrimp + Grits GF	21.9	Sedona Crab Cakes GF	29.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2. Substitute blackened fish +10.		Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and southwest corn.	

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.

BURGERS

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

Cheeseburger <i>GFO</i>	16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun.	
STH Burger <i>GFO</i>	17.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.	
Hangover Burger <i>GFO</i>	17.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.	

The Beyond Burger <i>GFO VO+</i>	16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.	
Vegan Burger <i>GFO V+</i>	16.9
Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.	
Alpine Burger <i>GFO</i>	18.9
7 oz. Wagyu beef*, Alpine swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun.	

PASTA

Rustico <i>GFO VO</i>	23.9
Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. <i>Option to substitute Beyond Beef®.</i>	
Primavera <i>GFO V VO+</i>	19.9
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce.	
Shrimp Scampi <i>GFO</i>	24.9
Seared shrimp, broccoli, blistered cherry tomatoes, and our house-made scampi sauce over angel hair pasta.	

Devil's Pass <i>GFO VO</i>	24.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. <i>Add Italian fennel sausage</i> +2.	
French Quarter <i>GFO VO</i>	23.9
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms.	

FLATBREADS

Margherita <i>GFO V</i>	9.9	Buffalo Chicken <i>GFO</i>	10.9
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 <i>GFO</i>	10.9	Goat Cheese + Basil <i>GFO V</i>	11.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.		Goat cheese, mozzarella, parmesan, fresh basil.	
BBQ Chicken <i>GFO</i>	10.9		
Chicken, BBQ sauce, melted mozzarella, red onion.			

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria	glass 8 carafe 17
<i>bright + citrusy</i> White wine, fresh juices.	
Sedona Pink Sangria	glass 8 carafe 17
<i>crisp + sweet</i> White wine, prickly pear, fresh juices.	
Sedona Red Sangria	glass 8 carafe 17
<i>sweet + bold</i> Red wine, brandy, fresh juices.	
Xique-Xique	11
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	
Mojito	10
<i>clean + refreshing</i> Bacardí Rum, fresh mint, lime, soda.	
STH Mule	10
<i>clean + spicy</i> Pearl Vodka, Q Ginger Beer, lime.	
Orange Crush	9
<i>citrusy + refreshing</i> Absolut Mandrin Vodka, Cointreau, orange juice.	
Paloma	10
<i>citrusy + refreshing</i> Exotico Reposado Tequila, lime, Q grapefruit soda.	
Garden Spritz	12
<i>bright + citrusy</i> Revivalist Garden Gin, Pallini Limoncello, lemon, prosecco.	
STH Aperol Spritz	12
<i>bright + bitter</i> Prosecco, Aperol, Solerno blood orange, orange bitters, soda.	
Prickly Pear Margarita	11
<i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	
El Patrón Margarita	15
<i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	
Smoked Old Fashioned	14
<i>bold + smoky</i> Bowman Brothers Small Batch Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.	

T2T Lemon Basil	9.9
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	
Red Rock	10
<i>bright + sweet</i> Absolut Citron Vodka, Cîroc Red Berry, fresh juices.	
Pomegranate-Blueberry	11
<i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice.	
Havana Coconut	10
<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
Key Lime Pie	13
<i>sweet + tropical</i> Pearl Vodka, key lime juice, pineapple, graham cracker rim.	
The Sedona	12
<i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	
Dirty Goose	12
<i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	

SPIRIT-FREE

<i>Add vodka to any spirit-free drink</i> +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
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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.	

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