



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	18.9
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
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.	

Crab-Stuffed Mushrooms GF	10.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.	

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

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

PASTA

Rustico GFO VO	23.9
Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. Option to substitute Beyond Beef®.	

Primavera GFO V VO+	19.9
Mixed seasonal vegetables, fettuccine tossed with an herb-lemon butter sauce.	

ARTISAN SANDWICHES

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

Alpine Chicken Sandwich GFO	15.9
Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun.	

Cuban GFO	13.9
Slow-roasted pulled pork and chicken, melted cheese, mustard, pickles, toasted Cuban roll.	

Crispy Chicken Sandwich GFO	16.9
Crispy chicken breast** coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun.	

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	17.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus.	

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

SIMPLY WOOD GRILLED

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

TOPPINGS

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

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.

Spicy Thai Shrimp GF HH	13.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	

Canyon Nachos** GF	15.9
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.	

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	

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 +2.	

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

Hangover Burger GFO	17.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, 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.	

Alpine Burger GFO	18.9
7 oz. Wagyu beef*, Alpine swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, toasted potato bun.	

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

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

PREMIUM TOPPINGS

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

HOUSE SPECIALTIES

Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Premium sides will incur an upcharge.

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

NY Strip* Rockefeller 43.9
12 oz. USDA Braveheart Black Angus Beef®, creamed spinach and parmesan-crusted. Garlic whipped potatoes and grilled asparagus.

Fish + Chips** GF 21.9
Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries.

SLIDERS, FLATBREADS + TACOS

Two sliders or tacos per order.

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

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

BBQ Chicken Flatbread GFO 10.9
Chicken, BBQ sauce, melted mozzarella, red onion.

Margherita Flatbread GFO V 9.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.

Meat Lovers Flatbread GFO 10.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.

Buffalo Chicken Flatbread GFO 10.9
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.

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

Acapulco Fish Tacos GFO 14.9
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro. With greens.

Southwest Steak Tacos GFO 16.9
Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With greens.

Santa Fe Shrimp Tacos GFO 14.9
Crispy shrimp** tossed with house-made picante aioli, jicama slaw, pineapple-mango salsa, cilantro. With greens.

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 Basil9.9

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. #LETUSDGGOOD

Red Rock 10
bright + sweet
Absolut Citron Vodka, Ciroc 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

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 Products3.5

Craft Sodas4

Artisan Teas3.25

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.