



SEDONA

TAP HOUSE

GREENS

Add chicken or shrimp +8. Add steak* +12.

Sedona House GF HH V+	6.9
Organic greens, tomatoes, heart of palm, red onion. House-made balsamic vinaigrette. Add feta or goat cheese +1	
Caesar GFO	6.9
Romaine hearts, parmesan, croutons. House-made Caesar dressing.	
Gorgonzola Chopped GF	8.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
Beet + Goat Cheese GF V VO+	12.9
Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House-made strawberry vinaigrette.	
Julie’s Farmer GF HH V VO+	12.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House-made balsamic vinaigrette.	
Steakhouse GF	24.9
8 oz. USDA Choice flat iron steak*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles. House-made gorgonzola dressing.	
Salmon* + Asparagus GF HH	26.9
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 V VO+	4.5
Shoestring French Fries** GF	4.5
Grilled Asparagus GF V+	4.5
Southwest Corn GF V VO+	4.5
Fruit GF V+	4
Applewood Bacon GF	3
Sage Sausage Patties GF V+	2
Fresh-Baked Buttermilk Biscuit	2
Breakfast Potatoes GF	2

PREMIUM SIDES

Sweet Potato Fries** GF	6
Roasted Brussels Sprouts GF V+	6

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

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, soy, and sesame.

STARTERS

House-Made Soup	5.9 cup 8.9 bowl
Ask your server for today’s selection.	
Bread Basket V	4.9
Ciabatta rolls, house-made whipped honey butter, herbed oil.	
Truffle Fries** GF	9.9
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	9.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	
Canyon Crab Flatbread GFO	14.9
Crab meat, melted cheese, house-made rémoulade.	

CLASSIC BRUNCH

Avocado Toast V	10.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. With greens. Add applewood bacon + over-easy egg* +4.	
Nutella French Toast V	12.9
Topped with fresh strawberries, bananas, whipped cream.	
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. Gluten-free bun +1.	
The Standard GFO	12.9
Two eggs*, breakfast potatoes, choice of applewood bacon or sage sausage patties. Fresh-baked buttermilk biscuit.	
Steak + Egg Hash GFO	25.9
8 oz. USDA Choice Black Angus flat iron*, sliced over breakfast potatoes, two eggs* over-easy. Fresh-baked buttermilk biscuit.	
Breakfast Tacos GFO VO	12.9
Two tacos. Two eggs* over-easy, hash browns**, applewood bacon, handcrafted guacamole, fresh pico, cilantro. Choice of side.	

ENTRÉES

Antibiotic-free, hormone-free, cage-free poultry. Certified sustainable, antibiotic-free salmon. USDA Choice Braveheart Black Angus Beef®. Premium sides +1.5.

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.	
Hand-Cut NY Strip* GF	39.9
12 oz. USDA Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house-made sides.	
Black Angus Flat Iron Steak* GF	24.9
8 oz. USDA Choice. Choice of two house-made sides.	

TOPPINGS

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

Mediterranean Hummus Platter GFO HH VO+	9.9
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.	
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.	
Southwest Roasted Wings GF	16.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.	

Shrimp + Grits GF	21.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2.	
Southwest Steak Omelette GF	12.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro-lime sauce. Breakfast potatoes.	
Margherita Omelette GF	10.9
Tomato, spinach, mozzarella, tomato hollandaise. Breakfast potatoes.	
Chesapeake Crab Benedict	18.9
Organic poached eggs*, crab meat, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.	
Sausage Benedict	14.9
Organic poached eggs**, sage sausage patties, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.	
Bacon + Eggs Benedict	14.9
Organic poached eggs*, applewood bacon, fresh hollandaise, fresh-baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.	

Crab-Stuffed Shrimp GF	30.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
Grilled Chicken GF HH	22.9
Choice of two house-made sides. Side of BBQ.	
Mahi-Mahi GF	28.9
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.	

HANDHELDS

‘Kobe Beef’ Sliders	15.9
Three sliders. Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions. With greens.	
Crab Cake Sliders	15.9
Two sliders. House-made, rémoulade, greens, red onion. With greens.	
Cheeseburger GFO	15.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side.	
Vegan Burger GFO V+	16.9
Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun. Choice of side.	

FLATBREADS

South Rim Shrimp GFO	11.9
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.	
BBQ Chicken GFO	10.9
Chicken, BBQ sauce, melted mozzarella, red onion.	
Meat Lovers GFO	10.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.	

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	12
<i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	
Purple Rain	9
<i>herbaceous + citrusy</i> Empress 1908 Indigo Gin, simple, Q tonic.	
Build Your Own Mule	11
<i>clean + spicy</i> Choice of spirit, Q Ginger beer, lime.	
<i>STH Mule</i>	<i>Pearl Vodka</i>
<i>Irish Mule</i>	<i>Jameson Irish Whiskey</i>
<i>Gin Buck</i>	<i>Tanqueray Gin</i>
<i>Bourbon Buck</i>	<i>Jim Beam Bourbon</i>
<i>Mexican Buck</i>	<i>Exotico Reposado Tequila</i>
French 75	8
<i>bright + citrusy</i> Tanqueray Gin, lemon, house-made rosemary simple, prosecco.	
French Mane	12
<i>bright + citrusy</i> Blacklion Vodka, lime, prosecco.	
Prickly Pear Margarita	12
<i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	
Strawberry Fields	12
<i>sweet + citrusy</i> Blue Rook Cachaça, fresh strawberry, lime.	
El Patrón Margarita	14
<i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	
Classic Old Fashioned	12
<i>bold + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. <i>Smoked +2</i>	

STH Burger GFO	17.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, 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.	
Prime Rib Sandwich GFO	15.9
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted Cuban roll. Served with natural au jus. Choice of side.	

Buffalo Chicken GFO	10.9
Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.	
Margherita GFO V	9.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	

T2T Lemon Basil	10.9
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. #LETUSDGODOOD	

Pomegranate-Blueberry	11
<i>sweet + fruity</i> Pearl Blueberry Vodka, blood orange, POM juice	
Pretty in Pink	12
<i>sweet + tropical</i> Bacardi Superior Rum, lemon, blood orange	
Havana Coconut	11
<i>sweet + tropical</i> Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.	
Pomegranate Gimlet	13
<i>tart + fruity</i> Gray Whale Gin, POM juice, fresh lime.	
Lemon-Basil Monsoon	11
<i>smooth + citrusy</i> Old Forester 86 Bourbon, lemon, basil, agave nectar.	
The Sedona	11
<i>clean + bright</i> Our signature martini! Bombay Sapphire Gin, St-Germain Elderflower Liqueur, fresh juices.	
Dirty Goose	15
<i>bold + briney</i> Grey Goose dirty martini, gorgonzola bleu cheese-stuffed olives.	

SPIRIT-FREE

Add vodka to any spirit-free drink +6.

Cactus Lemonade	6
<i>sweet + bright</i> Prickly pear, pineapple, lemonade.	
Blueberry Blitz	6
<i>sweet + bright</i> Blueberry, Sprite, lime.	
Lavender Lemonade	6
<i>floral + citrusy</i> Lavender, lemon, edible glitter.	

WINE

HOUSE	6
Chardonnay Pinot Grigio Pinot Noir Cabernet Sauvignon White Zinfandel	

SPARKLING

Maschio	11
Prosecco Brut DOC Italy split	
La Marca	12
Prosecco rosé Loire Valley, France split	

WHITE

Villa Pozzi	11	44
Moscato Terre Siciliane, IGT, Italy		
Chateau Ste. Michelle	12	49
Riesling Columbia Valley, Washington		
Baroni Fini	12	49
Pinot Grigio Trentino-Alto Adige, Italy		
Oyster Bay	10	40
Sauvignon Blanc Marlborough, New Zealand		
Joel Gott Unoaked	13	52
Chardonnay California		
Bezel by Cakebread	16	55
Chardonnay San Luis Obispo Coast, California		

ROSÉ

Bieler Père & Fils, Sabine	12	49
Provence, France		

RED

Meiomi	12	49
Pinot Noir California		
Cusumano	11	44
Merlot Terre Siciliane IGT, Sicily		
‘Conundrum’ by Caymus Vineyards	9	36
Red Blend Napa Valley, California		
Double Trouble by Charles & Charles	10	40
Red Blend Washington		
Josh Craftsman’s Select	9	36
Cabernet Sauvignon California		
Bonanza by Caymus	11	44
Cabernet Sauvignon California		

WINES OF INTEREST

J Vineyards California	55
Cuvée Sparkling California	
Duckhorn Vineyards	80
Merlot Napa Valley, California	
Kendall Jackson ‘Vintner’s Reserve’	80
Cabernet Sauvignon Sonoma County, California	

RESERVE

Cakebread Cellars	115
Chardonnay California	
Caymus	140
Cabernet Sauvignon Napa Valley, California	

BEVERAGES	
Coca-Cola Products	3.5
Craft Root Beer	4
Artisan Teas	3.25
French Press Coffee	5
San Benedetto	7.5
28 oz. Sparkling or Still	