



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.	
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.	
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

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

PREMIUM SIDES

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

BEVERAGES

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

Please inform your server of any allergies or intolerances.

GF = Gluten-Free	V = Vegetarian
GFO = Gluten-Free Option	VO = Vegetarian Option
HH = Heart Healthier	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.	
Desert Fire Jalapeños GF	9.9
Stuffed with 4 different cheeses, bacon-wrapped, red peppers. Served with chilled cilantro-lime sauce. Hot + spicy.	
Mediterranean Hummus Platter GFO HH VO+	9.9
Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes, pickled shallots, feta, flatbreads.	
Goat Cheese + Tomato Jam Bruschetta V	11.9
Fresh basil, tomato jam, goat cheese, lemon butter drizzle.	
Crab-Stuffed Mushrooms GF	11.9
Roasted mushrooms, jumbo lump crab meat, lemon butter.	

PASTA

Add extra sauce +5.

Devil's Pass GFO VO	22.9
Chicken, penne pasta tossed with a slightly spicy cream sauce, red onions, red peppers, mushrooms, tomatoes, parmesan, fresh basil. Add Italian fennel sausage +2.	
Grilled Chicken Alfredo GFO VO	22.9
Grilled chicken over fettuccine, creamy Alfredo sauce with mushrooms.	
Primavera GFO VO+	18.9
Mixed seasonal vegetables, fettuccine tossed with an herb lemon-wine sauce. Add chicken or shrimp +8.	

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
Topped with our house-made Marsala sauce and sautéed portabella mushrooms. Garlic whipped potatoes and steamed broccoli.	
Chuckawalla Chicken GF	25.9
Topped with melted goat cheese, sun-dried tomatoes and a citrus garlic sauce. Garlic whipped potatoes and grilled asparagus.	
Roman Parmesan-Crusted Chicken	24.9
Pan-fried, panko and cheese-crusted. Topped with an Italian salsa and melted mozzarella. Roasted Brussels sprouts and garlic whipped potatoes	
Bourbon-Glazed Pork Chop*	23.9
8 oz. bone-in, brushed with our house-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli.	
Shrimp + Grits GF	21.9
Creamy cheddar grits with a touch of fresh jalapeño, blackened shrimp, tasso ham. Add over-easy egg* +2.	

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.	

SIMPLY WOOD GRILLED

Choice of two house-made sides. Choice of topping, if desired. Premium sides +1.5.

Guacamole ** GF HH VO+	10.9
Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro. Corn tortilla chips.	
Spicy Thai Shrimp GF HH	13.9
Large shrimp, green beans, napa cabbage, sautéed in a savory Thai sauce, toasted sesame seeds.	
Devil's Pass Dip GFO	14.9
Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers, green onions, cilantro. Flatbreads.	
Canyon Crab Flatbread GFO	14.9
Crab meat, melted cheese, house-made rémoulade.	
Southwest Roasted Wings GF	16.9
About a pound, roasted and smoky with just the right amount of kick. Ranch and celery.	
Canyon Nachos ** GF	14.9
Large nacho platter, layered with cheddar cheese, house-made queso, slow-roasted pulled pork, sour cream, handcrafted guacamole, fresh pico, cilantro, green onion.	
Prince Edward Island Mussels GFO	15.9
Tomatoes, red onions, garlic, lemon-basil sauce.	

Seaside GFO VO	28.9
Pan-seared large shrimp and scallops over fettuccine tossed with house-made tarragon-champagne cream sauce, red peppers, exotic mushrooms.	
French Quarter GFO VO	23.9
Andouille sausage, shrimp, fettuccine, slightly spicy Alfredo sauce, sautéed mushrooms.	
Chicken Piccata GFO VO	22.9
Lightly dusted chicken breast, angel hair pasta, lemon-caper sauce.	

Land + Sea GF	34.9
8 oz. USDA Choice Black Angus flat iron*. 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. Substitute 7 oz. hand-cut filet mignon* +14.	
Fish + Chips ** GF	20.9
Battered + fried mahi-mahi, lemon, house-made tartar sauce. Shoestring French fries.	
Crab-Stuffed Shrimp GF	30.9
Large shrimp stuffed with jumbo lump crab meat, lemon butter. Garlic whipped potatoes and steamed spinach.	
Palo Verde Salmon* GF	29.9
Certified sustainable. Topped with citrus, tomato and garlic sauce and feta. Garlic whipped potatoes and steamed spinach.	
Sedona Crab Cakes GF	32.9
Two 4 oz. jumbo lump crab cakes, house-made rémoulade. Garlic whipped potatoes and southwest corn.	

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.	

PREMIUM TOPPINGS

Marsala GF	5	Crab + Shrimp Topping GF	6.9
Wild Man GF V	5	Seared Shrimp GF	8
Cowboy Butter GF V	2	Shrimp Scampi GF	9
Bourbon-Pineapple Glaze GF	4	Crab-Stuffed Shrimp (3) GF	14.9
Citrus Tomato Garlic with Feta GF	4	Oscar GF	7
Caramelized Onions GF V	4	Jumbo Lump Crab Cake GF	11.9
Sautéed Mushrooms GF V	4		

BURGERS + SANDWICHES

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

Cheeseburger GFO	15.9	Vegan Burger GFO V+	16.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun.		Plant-based veggie burger, handcrafted guacamole, crispy tortilla strips, greens, red onion, toasted potato bun.	
Hangover Burger GFO	18.9	The Beyond Burger GFO VO+	16.9
7 oz. Wagyu beef*, American cheese, applewood bacon, over-easy egg*, house-made sauce, caramelized onions, toasted potato bun.		Plant-based veggie burger, American cheese, greens, tomato, red onion, house-made sauce, toasted potato bun.	
STH Burger GFO	17.9	Alpine Chicken Sandwich GFO	16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, house-made picante aioli, toasted potato bun.		Grilled chicken, applewood bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun.	

FLATBREADS

South Rim Shrimp GFO	11.9	Buffalo Chicken GFO	10.9
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro.		Grilled chicken, bacon, mozzarella, red peppers, red onion, Buffalo sauce, ranch drizzle, scallions.	
BBQ Chicken GFO	10.9	Margherita GFO V	9.9
Chicken, BBQ sauce, melted mozzarella, red onion.		Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze.	
Meat Lovers GFO	10.9		
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil.			

TACOS + SLIDERS

Served with greens. Two tacos per order.

'Kobe Beef' Sliders	15.9	Southwest Steak Tacos GFO	16.9
Three sliders. Wagyu beef*, cheddar cheese, house-made sauce, caramelized onions.		Seasoned tender steak, black bean salsa, caramelized onions, chipotle aioli, cheddar cheese, fresh pico, cilantro.	
Crab Cake Sliders	15.9	Santa Fe Shrimp** Tacos GFO	14.9
Two sliders. House-made, rémoulade, greens, red onion.		Crispy shrimp tossed with house-made picante aioli, jicama slaw, pineapple mango salsa, cilantro.	
Acapulco Fish Tacos GFO	14.9	Chipotle Chicken Tacos GFO	12.9
Broiled mahi-mahi, caramelized onions, avocado, pineapple-mango salsa, chimi aioli, cilantro.		Grilled chicken, caramelized onions, fresh pico, chipotle aioli, cilantro.	

COCKTAILS + MARTINIS

Fresh squeezed juice, fresh herbs, handcrafted.

Sedona White Sangria <i>bright + citrusy</i> White wine, fresh juices.	glass 8 carafe 17
Sedona Pink Sangria <i>crisp + sweet</i> White wine, prickly pear, fresh juices.	glass 8 carafe 17
Sedona Red Sangria <i>sweet + bold</i> Red wine, brandy, fresh juices.	glass 8 carafe 17
Xique-Xique <i>clean + herbaceous</i> Pearl Cucumber Vodka, St-Germain Elderflower Liqueur, basil, fresh juices.	12
Purple Rain <i>herbaceous + citrusy</i> Empress 1908 Indigo Gin, simple, Q tonic.	9
Build Your Own Mule <i>clean + spicy</i> Choice of spirit, Q Ginger beer, lime. STH Mule <i>Pearl Vodka</i> Irish Mule <i>Jameson Irish Whiskey</i> Gin Buck <i>Tanqueray Gin</i> Bourbon Buck <i>Jim Beam Bourbon</i> Mexican Buck <i>Exotico Reposado Tequila</i>	11
French 75 <i>bright + citrusy</i> Tanqueray Gin, lemon, house-made rosemary simple, prosecco.	8
French Mane <i>bright + citrusy</i> Blacklion Vodka, lime, prosecco.	12
Prickly Pear Margarita <i>sweet + citrusy</i> Exotico Reposado Tequila, orange liqueur, prickly pear, fresh juices.	12
Strawberry Fields <i>sweet + citrusy</i> Blue Rook Cachaça, fresh strawberry, lime.	12
El Patrón Margarita <i>smooth + citrusy</i> Patrón Tequila, fresh juices, Grand Marnier float.	14
Classic Old Fashioned <i>bold + smooth</i> Woodford Reserve Bourbon, Angostura bitters, Luxardo cherry. <i>Smoked +2.</i>	12

T2T Lemon Basil 10.9

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**

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

SPIRIT-FREE

Add vodka to any spirit-free drink +6.

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

WINE

HOUSE

6

**Chardonnay | Pinot Grigio | Pinot Noir |
Cabernet Sauvignon | White Zinfandel**

SPARKLING

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

WHITE

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

ROSÉ

Bieler Père & Fils, Sabine 12 49
Provence, France

RED

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

WINES OF INTEREST

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

RESERVE

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