

SWEETS

CHOCOLATE DECADENCE 7.9

Rich, flourless chocolate cake with a Grand Marnier raspberry coulis. GF

SALTED CARAMEL CHEESECAKE 7.9

NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.
Plain Cheesecake 7

BROWNIE SUNDAE 8.9

Warm and gooey brownie, salted chocolate ganache, vanilla ice cream.

COCONUT PIE 9.9

Housemade, caramelized pineapple, Myers' rum sauce, whipped cream.

AMARETTO LIQUEUR CAKE 9.9

Amaretto liqueur with chocolate pieces, toasted almonds, chocolate ganache. Made locally by Full Spirited in Phoenixville.

LIMONCELLO CAKE 9.9

Limoncello liqueur with white chocolate pieces, limoncello glaze, crumb topping. Made locally by Full Spirited in Phoenixville.

THE COOKIE MONSTER 12.9

Three fresh baked "famous" Christie Cookies (Snickerdoodle, White Chocolate Macadamia Nut, Chocolate Chip), fresh berries, vanilla ice cream, whipped cream. Great for sharing!

ICE CREAM 4

Häagen-Dazs, Vanilla bean. GF

GF = Gluten Free

AFTER DINNER DRINKS

Mighty Leaf Teas	3
French Press Coffee	3
Belgium Lambics	15
Macallan 12 Year Scotch	16
Basil Hayden's 8 Year Bourbon	14
Bailey's Irish Cream	10
Kahlua	8
Warre's Tawny Port	7

SPARKLING

La Luca Prosecco	Veneto, Italy	9 34
Casa del Mar Brut Rosé	Spain	10 38

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