



SWEETS

- Chocolate Decadence** GF V 8.9
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis.
- Salted Caramel Cheesecake** V 8.9
NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.
Plain Cheesecake 7
- Brownie Sundae** V 10.9
Warm and gooey chocolate brownie, salted chocolate ganache, vanilla ice cream.
- Irish Apple Cake** V 8.9
House-made apple streusel cake with house-made crème anglaise, powdered sugar, whipped cream. Served warm.
- Pumpkin Praline Cheesecake** V 9.9
Brown sugar, toasted walnuts, crushed toffee.
- Lemon Cake** V 9.9
Moist yellow cake filled with tart lemon curd and vanilla buttercream, raspberry coulis.
- Crème Brûlée** GF V 7.9
House-made vanilla custard, caramelized raw sugar crust.
- Ice Cream** GF V 3.9
Blue Bunny®, vanilla bean.

Please inform your server of any allergies or intolerances.

GF = Gluten-Free

V = Vegetarian

AFTER DINNER DRINKS

Artisan Teas	3.25
French Press Coffee	5.5
The Macallan 12 Year Scotch	17
Basil Hayden 8 Year Bourbon	16
Bowman Small Batch Bourbon	14
Baileys Irish Cream	10
Kahlúa	11
Warre's Tawny Port	8

SPARKLING

Maschio Prosecco Prosecco Italy	9 36
Moët & Chandon Brut Impérial Champagne, France	90

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