

SEDONA
TAPHOUSE

SWEETS

Chocolate Decadence GF V 9.9
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis.

Salted Caramel Cheesecake V 10.9
NY-style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.
Plain Cheesecake 7

Brownie Sundae V 11.9
Warm and gooey chocolate brownie, salted chocolate ganache, vanilla bean ice cream.

Blueberry + Toasted Walnut Bread Pudding V 10.9
Warm challah bread, toasted walnuts, fresh blueberries, house-made vanilla crème anglaise, vanilla bean ice cream.

Crème Brûlée GF V 7.9
House-made vanilla custard, caramelized raw sugar crust.

Affogato GF V 9.9
illy® espresso, Blue Bunny® vanilla bean ice cream.

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	4
French Press Coffee	5 10
Espresso illy® intenso, deeply aromatic, notes of cocoa + dried fruit, rich, full-bodied.	3.5 6
Cappuccino illy® espresso, thick milk foam.	6
Latte illy® espresso, steamed milk, light milk foam.	6
Americano illy® espresso, hot water.	6
The Macallan 12 Year Scotch	17
Basil Hayden Bourbon	16
Bowman Small Batch Bourbon	14
Baileys Irish Cream	10
Pallini Limoncello	10
Kahlúa	11
Sambuca Romana	9
Warre's Tawny Port	8

SPARKLING

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

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1 POINT = Every \$1 Spent

REWARD = Every 100 Points Earned

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