



SEDONA

TAPHOUSE

SWEETS

Chocolate Decadence GF V 8.9
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis.

Salted Caramel Cheesecake V 8.9
NY-style cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.
Plain Cheesecake 8

Brownie Sundae V 10.9
Warm and gooey chocolate brownie, salted chocolate ganache, vanilla bean ice cream.

Pineapple Upside Down Cake V 10.9
Warm pineapple cake, caramel, whipped cream, vanilla bean ice cream. Topped with Myers's Dark Rum.

Apple Tart V 9.9
Classic apple pie wrapped in a flaky pastry, vanilla bean ice cream, caramel drizzle.

Ice Cream GF V 4
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	6
Key Lime Pie Martini <i>sweet + tropical</i> Pearl Vodka, key lime juice, pineapple, graham cracker rim.	12
Irish Coffee <i>bold + roasty</i> Jameson Irish Whiskey, brown sugar, dark roast coffee, whipped cream.	13
Belgium Lambics	15
The Macallan 12 Year Scotch	16
Basil Hayden Bourbon	11
Baileys Irish Cream	10
Kahlúa	11
Pallini Limoncello	9
Sambuca Romana	9
Warre's Tawny Port	8

SPARKLING

Maschio Prosecco Italy split	11
Chandon Brut Sparkling Rosé California split	13
Mawby 'Sex' Brut Sparkling Rosé Michigan	34
Veuve Clicquot Yellow Label Brut Champagne, France	90

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1 POINT = Every \$1 Spent

REWARD = Every 100 Points Earned

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