

# 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.

## 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
Bowman's Small Batch Bourbon	12
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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