



S E D O N A
T A P H O U S E

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 7.9

Brownie Sundae V 9.9
Warm and gooey chocolate brownie, salted chocolate ganache, vanilla bean ice cream.

Key Lime Pie GF V 8.9
Brown sugar graham cracker crumb crust filled with a creamy tart lime filling.

Pineapple Upside Down Cake V 7.9
Warm pineapple cake, caramel, whipped cream, vanilla bean ice cream. Topped with Myers's Dark Rum.

Lemon Cake V 9.9
Moist yellow cake filled with tart lemon curd and vanilla buttercream, raspberry coulis.

Apple Tart V 8.9
Classic apple pie wrapped in a flaky pastry, vanilla bean ice cream, caramel drizzle.

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	3.5
French Press Coffee	3.5
Belgium Lambics	15
The Macallan 12 Year Scotch	22
Basil Hayden Bourbon	14
Bowman Small Batch Bourbon	12
Baileys Irish Cream	10
Kahlúa	10
Warre's Tawny Port	7

SPARKLING

Maschio Prosecco Italy	9 36
Mumm Sparkling Rosé Napa Valley, California	54
Mumm Napa Brut Prestige Napa Valley, California	54

GET REWARDED!

As a Sedona Taphouse Loyalty Member you will receive exclusive special offers!

1 POINT = Every \$1 Spent

REWARD = Every 100 Points Earned

sedonataphouse.com/rewards