



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 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.
- Lemon Cake** V 9.9
Moist yellow cake filled with tart lemon curd and vanilla buttercream, raspberry coulis.
- 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
Caravella 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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REWARD = Every 100 Points Earned

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