



S E D O N A

T A P H O U S E

SWEETS

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

Salted Caramel Cheesecake V 9.9
NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.

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

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

Amaretto Liqueur Cake V 11.9
Amaretto liqueur with chocolate pieces, toasted almonds, chocolate ganache. Made locally by Full Spirited Flavours in Phoenixville!

Cheesecake V 8.9
NY-style, raspberry sauce.

Ice Cream GF V 4.9
Blue Bunny®, vanilla bean.

Please inform your server of any allergies or intolerances.

GF = Gluten-Free

V = Vegetarian

AFTER DINNER DRINKS

Artisan Teas 3.9

French Press Coffee 5.9

LIQUORS + LIQUEURS

The Macallan 12 Year Scotch 20

Basil Hayden Bourbon 20

Jefferson's Reserve Bourbon 17

Skrewball Peanut Butter Whiskey 11

Grand Marnier 12

Baileys Irish Cream 10

Pallini Limoncello 11

Kahlúa 9

Sambuca Romana 9

Croft Tawny Reserve Port 9

SPARKLING

La Luca 14 | 52
Prosecco | Italy

Casas del Mar 14 | 52
Brut Rosé | Spain

Mumm 'Prestige' 58
Sparkling Brut | Napa Valley, California

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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