



SEDONA

TAPHOUSE

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.

Cheesecake V 7.9
NY-style with raspberry sauce.

Lemon Cake V 10.9
Moist yellow cake filled with tart lemon curd and vanilla buttercream, raspberry coulis.

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

Nightingale Ice Cream Sandwich® V 10.9
Locally made. Rotating flavor.

Ice Cream GF V 5
Blue Bunny®, vanilla bean.

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

@sedonataphouse



Please inform your server of any allergies or intolerances.

GF = Gluten-Free

V = Vegetarian

CH 7.6.26

AFTER DINNER DRINKS

Espresso Martini <i>creamy + smooth</i> Tito's handmade Vodka, cold brew double espresso, Kahlúa.	13
Artisan Teas	3.5
French Press Coffee	5 10
Espresso illy® intenso, deeply aromatic, notes of cocoa + dried fruit, rich, full-bodied.	3.5 5
Cappuccino illy® espresso, thick milk foam.	6
Latte illy® espresso, steamed milk, light milk foam.	6
Americano illy® espresso, hot water.	6
Blanton's Bourbon	20
Buffalo Trace Bourbon	12
Eagle Rare Bourbon	16
Jameson Irish Whiskey	10
Don Fulano Añejo Tequila	24
Bailey's Irish Cream	9
Kahlúa	11
Pallini Limoncello	10
Sambuca Romana	9

SPARKLING

Maschio Prosecco Veneto, Italy	9 36
J Vineyards California Cuvee Sparkling California	52
Moët & Chandon Brut Impérial Champagne, France	72