



SEDONA

TAPHOUSE

SWEETS

Chocolate Decadence GF V 10.9
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis.

Salted Caramel Cheesecake V 10.9
NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.
Plain Cheesecake 8

Mile + A Half Carrot Cake V 17.9
Perfect for sharing! Carrots, pecans, walnuts, coconut, pineapple, cream cheese icing, caramel drizzle.

Brownie Sundae V 12.9
Warm and gooey chocolate brownie, salted chocolate ganache, vanilla bean ice cream.

Key Lime Pie GF V 10.9
Brown sugar graham cracker crumb crust filled with a creamy tart lime filling.

Crème Brûlée GF V 9.9
House-made vanilla custard, caramelized raw sugar crust.

Ice Cream GF V 5
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 3.9 | 7.5
Whole milk, half + half, or almond milk available.

Espresso 3.5 | 6
Illy® intenso, deeply aromatic, notes of cocoa + dried fruit, rich, full-bodied.

Cappuccino 6
Illy® espresso, thick milk foam.

The Macallan 12 Year Scotch 18

Basil Hayden Bourbon 18

Bowman Small Batch Bourbon 10

Baileys Irish Cream 10

Pallini Limoncello 10

Kahlúa 11.5

Sambuca Romana 9.5

Taylor Tawny Port 7

SPARKLING

Maschio 9 | 36
Prosecco | Italy

J Vineyards California 52
Cuvée Sparkling | California

Scramsborg 88
Blanc de Blancs Sparkling | New Mexico

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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

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