

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

*Smoke and Barrel*  
CIGAR NIGHT



*Menu*

# Pairing Menu

**8 | Four Roses Yellow Label Bourbon**

**17 | Flora Flor Fina 8-5-8 Cigar**

*The smoke from the cigar enhances the citrus flavor of the bourbon, while the bourbon brings out the spices in the smoke.*

**10 | Eagle Rare Bourbon**

**20 | Fuente Maduro Work of Art Cigar**

*The cigar and bourbon converge to create a lingering finish that's both sweet.*

**10 | Bulleit Bourbon**

**23 | Montecristo Yellow Churchill Cigar**

*The cigar's full-bodied profile of red and black pepper, leather, cayenne, and wood complements the bourbon's notes of oak, maple, and nutmeg.*

**12 | Knob Creek 12 Year Bourbon**

**17 | Kristoff Jt Signature Press Box Cigar**

*The bourbon's toasty nose of caramel and vanilla pairs well with the cigar.*

**10 | Michter's Bourbon**

**16 | Undercrown Maduro Flying Pig Cigar**

*The smoke from the cigar brings out chocolate and berries in the bourbon, while the bourbon brings out cedar and spice in the smoke.*

**13 | Bulleit Cask Strength Bourbon**

**23 | Gurka Bourbon Cigar**

*The bold smoke of the cigar is well balanced with a long full finish, which pairs well with the bourbon.*

# Small Bites

## TACOS

**13 | Acapulco Fish Tacos**

**14 | Southwest Steak Tacos**

**13 | Chipotle Chicken Tacos**

**15 | Santa Fe Shrimp Tacos**

## SLIDERS

**16 | Crab Cake Sliders**

**12 | 'Kobe Beef' Sliders**

## FLATBREADS

**10.9 | Meat Lovers Flatbread**

**8.9 | Margherita Flatbread**

**9.9 | Ricotta + Spinach Flatbread**

**9.9 | BBQ Chicken Flatbread**

**10.9 | South Rim Shrimp Flatbread**