

# CANYON CAFE

A SOUTHWESTERN EXPERIENCE



## Appetizers

Tableside Guacamole 13  
as fresh as it gets

Tortilla Soup  
Cup 4 Bowl 5

Poblano Chicken Chowder  
Cup 4 Bowl 5

Corn Crusted Calamari 13  
with chipotle remoulade sauce

Roasted Artichoke  
Queso Dip 12

Adovo Chicken Wings 13

Pueblo House Salad 6.5  
honey-chipotle dressing

Southwest Caesar Salad 6.5  
Parmesan cheese, tortilla strips



## Tacos & Quesadillas

Black & Bleu Quesadilla\*  
blackened steak, Monterey Jack and Bleu cheese, red onion marmalade, chipotle mayonnaise, tomatillo-avocado salsa, Margarita slaw 14

Chicken Quesadilla  
caramelized red onion marmalade, grilled chicken breast, mixed cheese, chipotle mayonnaise, tomatillo-avocado salsa, Margarita slaw 13

Spinach & Portabella  
Quesadilla  
tomatillo-avocado salsa, chipotle mayonnaise and Margarita slaw 13

Blackened Fish Tacos  
blackened tilapia in crisp shells, chipotle mayonnaise, Margarita slaw, pico de gallo, southwest rice & black beans 14.5

Grilled Chicken Tacos  
flour & corn tortillas, Jack cheese, red onion marmalade, chipotle mayonnaise, tomatillo-avocado salsa, Margarita slaw, southwest rice & black beans 13.5

Crispy Shrimp Tacos  
flour & corn tortillas, Jack cheese, chipotle remoulade, Margarita slaw, southwest rice & beans 14.5

Grilled Vegetable Tacos  
flour & corn tortillas, Jack cheese, Margarita slaw, southwest rice & black beans 12

## Flip & Sizzle Fajitas

sauteed onions, sweet bell peppers, poblano peppers, fajita marinade over southwest rice and black beans. fresh guacamole, flour tortillas, pico de gallo, sour cream, mixed cheese and margarita slaw

Steak 17 Shrimp 17  
Chicken 16 Fire-Grilled Vegetables 15

## Canyon-Mex

Adovo Chicken Pasta 17  
fire-grilled chicken breast, roasted red pepper cream sauce, fresh vegetables, parmesan cheese

Grilled Lemon Salmon 19  
lemon butter sauce, papaya fruit salsa, Chef's vegetables, southwest rice

Applewood Smoked Pecan Salmon\* 22  
sauteed garlic spinach, mashed sweet potatoes, fruit salsa, pine-nut cilantro pesto, spicy pecans

Fire-Grilled Vegetable Pasta 15.5  
angel hair pasta, spinach, black beans, garlic soy sauce  
Add Shrimp 4 Add Chicken 2

Pesto Shrimp Pasta 18.5  
sauteed shrimp, asparagus, red bell peppers, pesto cream sauce with parmesan cheese, pine nuts and tomato salsa

Bison Meatloaf 19.5  
char-grilled, chile-mashed potatoes, roasted tomato BBQ sauce, oven-roasted calabasitas vegetables

Fire-Grilled Tuna\* 20.5  
blackened, oven-roasted fresh vegetables and paella rice, fresh avocado, chipotle mayonnaise

Chile-Rubbed Sirloin\* 21  
char-grilled, chile-mashed potatoes, sauteed garlic spinach

Santa Fe Stuffed Chicken Breast 19.5  
herb-goat cheese stuffing, grilled asparagus, Santa Fe rice pilaf, roasted red pepper cream sauce, pico de gallo, pine-nut cilantro pesto

Pecan-Crusted Crab Cake 17  
sweet potato, poblano peppers, charred corn and pecan-panko crust, tossed greens, fruit salsa, snakebite beans, southwest remoulade sauce

Blackened Tilapia & Shrimp 19  
char-grilled, topped with sauteed shrimp in lemon butter & pico de gallo over Santa Fe rice with fresh broccoli



\* Items may be served raw or undercooked  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

## Mex-Mex

Panchos Enchiladas  
roasted chicken, Jack cheese, 3-pepper cream sauce, fresh tomato salsa, southwest rice and greens 14.5

Verde Chicken Enchiladas  
verde sauce, tomatillo-avocado salsa, chipotle sauce, pico de gallo, southwest rice and greens 14.5

Combo Enchilada Platter  
Pancho's & Verde Enchiladas, black beans, southwest rice and greens 16

Carnitas Platter  
confit-braised pork fajita onions & peppers, fresh guacamole, pico de gallo, southwest rice, flour tortillas, black beans 16

Carnitas & Enchilada Platter  
choice of Enchilada, pico de gallo, fresh guacamole, southwest rice, flour tortillas, tossed greens 16.5

"Naked" Chile Relleno\*  
charred poblano pepper, adovo mushrooms, fajita marinated steak, snakebite beans, mixed cheese, ranchero sauce, paella rice 15



## Sandwiches & Salads

Southwest Chicken Sandwich  
adovo marinated breast, Jack cheese, portabella mushrooms, jalapeno-cheddar bun, chipotle sauce, greens, fries 13

Canyon Classic Burger\*  
1/2 lb. beef, jalapeno-cheddar bun, bacon, pepper-jack cheese, roasted tomato BBQ sauce, tossed greens, fries 13.5

Bison Burger\*  
fresh jalapeno-cheddar bun, bacon, pepper-jack cheese, roasted tomato BBQ sauce, tossed greens, fries 14

Grilled Chicken Salad  
honey chipotle dressing, pine nuts, snakebite beans, crispy capers, cotija cheese 13.5

Southwest Cobb Salad  
blackened chicken, snakebite beans, bacon, pico de gallo, avocado, mixed & bleu cheese, salsa ranch 14.5

Blackened Salmon Caesar\*  
southwest Caesar dressing, tortillas, crispy capers, Parmesan cheese 15.5  
Chicken 13.5

Blackened Chicken & Avocado  
cilantro dressing, corn tortillas, avocado, romaine lettuce 14

Avocado Ahi Salad\*  
seared tuna, sesame vinaigrette, fresh avocado, julienne vegetables, pico de gallo, crispy wontons 16.5

## House Wines

CHARDONNAY  
PINOT GRIGIO  
WHITE ZINFANDEL  
MERLOT  
CABERNET SAUVIGNON



## White Wines

JEKEL  
RIESLING, MONTEREY  
9 / 29

CHT STE MICHELLE  
SAUVIGNON BLANC, WA  
9 / 29

ECCO DOMANI  
PINOT GRIGIO, ITALY  
8 / 27

RUFFINO LUMINA  
PINOT GRIGIO, ITALY  
9 / 29

J. LOHR CUVÉE  
CHARDONNAY, ARROYO SECO  
9 / 29

KENDALL-JACKSON  
CHARDONNAY, CA  
9 / 29

DOMAINE STE MICHELLE  
BRUT SPARKLING, WA  
30

## Red Wines

ESTANCIA  
PINOT NOIR, CA  
10 / 32

COLUMBIA CREST  
MERLOT, COLUMBIA VALLEY  
9 / 29

RAVENSWOOD  
ZINFANDEL, CA  
9 / 29

PASCUAL TOSO  
MALBEC, ARGENTINA  
10 / 32

337 CABERNET  
SAUVIGNON, LODI CA  
10 / 32

SANDEMAN  
RUBY PORTO  
9

## "Limit-2" Margaritas

Our "Limit-2" Margaritas were created so we have  
**The Best Margarita In Town!!**

There are NO compromises on these recipes.  
We use top line ingredients and plenty of them!  
... so we have to limit you to two 14

## Our Top Shelf Traditional

We went to the pickiest margarita person we knew.  
She NEVER gets one without changing something.  
She told us the changes she would make and we did it.  
Fresh Limes, Grand Marnier, Sauza Tequila,  
Salt only on the Outside of the Rim, Hand Shaken.

**It really is the best margarita we have ever tasted!**

## Orange Beso (kiss)

For those who like the flavors of oranges and prefer  
vodka over tequila, we created the Orange Beso. Ab-  
solut Mandarin Vodka, Grand Marnier, fresh OJ and a  
"kiss" of Prickly Pear Cactus Juice.

A kiss you will definitely remember.

## Our Rico Rita

- This one goes down soooo smoothly -  
It will remind you of a Pina Colada,  
Captain Morgan's Puerto Rican Spiced Rum,  
Coconut Rum, Tuaca and Pineapple Juice.  
You bring the hammock, we'll provide the Rita!!



## Tableside Guacamole

As fresh as it gets! 13

## Homemade Desserts

All of our desserts are Homemade!

### CHOCOLATE TRUFFLE PIE

An ultra-rich, flourless chocolate cake.  
Served with brandy-cream sauce and chocolate sauce.  
If you love chocolate, this is a MUST dessert. 8

### TRES LECHEs CAKE

A wonderful traditional dessert of homemade sponge  
cake soaked with three different "milks" along with  
Grand Marnier and Frangelico. Served with strawberry  
sauce, brandy cream sauce, and fresh whipped cream. 8

### FRIED BANANA BURRITO

A fresh banana and chocolate chips wrapped in a  
flour tortilla. Fried crisp and served with vanilla bean  
ice cream, chocolate sauce, and toasted pecans. 7

### CHEESECAKE

A rich and creamy New York style cheesecake. Served with  
your choice of strawberry, chocolate, or caramel sauce. 8

### ICE CREAM BUÑUELO

A crisp tortilla bowl dusted in cinnamon sugar.  
Filled with vanilla bean ice cream and topped with  
our homemade caramel sauce. 7

## House Margaritas

### Grand Canyon

cranberry, lime and orange juice  
with prickly pear cactus juice.  
Served frozen 9  
By The Pitcher 27

### Coyote Margarita

made with imported gold  
tequila and fresh citrus juices.  
Served frozen or  
On-the-Rocks 8  
By The Pitcher 26

### Blue Moon Margarita

Coyote Margarita with  
Blue Curacao  
Served frozen 9  
By The Pitcher 27

### Raspberry Rita

Chambord raspberry liqueur  
in our Coyote Margarita.  
Served frozen 9  
By The Pitcher 27

### Mango Margarita

Mango puree swirled into  
our Coyote Margarita.  
Served frozen 9  
By The Pitcher 27



## Red Sangria

Refreshing notes of fruit  
and citrus with red wine  
and a touch of brandy.  
Served On-the-Rocks 9  
By The Pitcher 27

## Mojitos

### Traditional Mojito

muddled mint with fresh  
lime juice, silver rum and  
cane simple syrup 9

### Mango Mojito

muddled mint with fresh lime  
juice, silver rum, cane simple  
syrup and mango puree 10

### Coconut Mojito

fresh mint muddled with fresh  
lime juice, coconut rum, cane  
simple syrup and coconut mix 10

## Non-Alcoholic

### Bottled Teas

with subtle refreshing flavors

### Bottled Waters

Still & Sparkling

### Red Rock Lemonade

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