



Dinner Menu

Southwest Appetizers

SOUTH TEXAS TORTILLA SOUP

Traditional Mexican soup thickened with tortillas to add a delicate corn flavor. Bowl 3.99 Cup 2.99

POBLANO CHICKEN CHOWDER

A rich creamy chowder flavored with poblano peppers and roasted chicken. Bowl 4.29 Cup 3.29

PUEBLO HOUSE SALAD

Fresh field greens tossed in our honey chipotle vinaigrette and topped with Roma tomatoes, red onions and carrots. 3.99

CRAB CAKE BITES

Roasted corn and poblano peppers are blended with crab and coated with a pecan crust. Served with remoulade sauce. 9.95

SHRIMP DEL RIO

Flour tortillas stuffed with gulf shrimp, roasted corn and Jack cheese. Fried golden with lemon butter and pico del gallo. 9.79

CON CARNE QUESO DIP

A rich cheese dip made with Chihuahua cheese and diced fajita steak. Served with soft tortillas and crisp chips. 7.79

CHIHUAHUA QUESO DIP

Rich and creamy cheese dip served with tortillas and chips. 6.95

BLACKENED CHICKEN & AVOCADO SALAD

Romaine lettuce tossed in a creamy cilantro dressing with chunks of blackened chicken breast tomatoes and fresh avocados. 9.29

SEDONA SPRING ROLLS

Flour tortillas wrapped around a savory combination of chicken and vegetables. Served crisp over our roasted tomato BBQ sauce and tossed greens. 7.99

CORN CRUSTED CALAMARI

Served with chipotle remoulade sauce. 8.95

Sandwiches & Salads

SOUTHWEST CHICKEN SANDWICH

Adobo-grilled breast topped with Monterey Jack and portabella mushrooms. Served on our toasted signature bun with tossed greens, chipotle mayonnaise and crisp fries. 8.99

CANYON CLASSIC BURGER

Pepper Jack cheese, bacon, and our smoky BBQ sauce on a signature bun with tomatoes and field greens. Served with crisp fries. 8.99

AVOCADO CHICKEN CLUB

Grilled chicken breast topped with pepper Jack cheese, crisp bacon, tomatoes, and fresh avocado. Served on our signature bun with chipotle mayonnaise and crisp fries. 8.99

BLACKENED SALMON CAESAR

Grilled salmon served over a Southwest Caesar with capers, Parmesan cheese and Roma tomatoes. 9.79 with Chicken 8.99

BLACKENED CHICKEN & AVOCADO SALAD

Romaine lettuce tossed in a creamy cilantro dressing with chunks of blackened chicken breast tomatoes and fresh avocados. 9.29

Tacos & Quesadillas

BLACK AND BLEU QUESADILLA*

Fire-grilled fajita steak sliced and served in a crisp flour tortilla with red onion marmalade and Monterey Jack & Bleu cheese. Served with tomatillo-avocado salsa, chipotle mayonnaise and our Margarita slaw. 9.95

GRILLED CHICKEN QUESADILLA

Filled with caramelized red onion marmalade and mixed cheeses. Served with tomatillo-avocado salsa, chipotle mayonnaise and our Margarita slaw. 8.59

SPINACH & PORTABELLO MUSHROOM QUESADILLA

Served with tomatillo-avocado salsa, chipotle mayonnaise and our Margarita slaw. 8.59

MARGARITA CHICKEN TACOS

Served with southwest rice and black beans 8.95

BAJA SHRIMP TACOS

Warm flour and corn tortillas filled with lightly battered shrimp, chipotle mayonnaise and Margarita slaw. Served with southwest rice and black beans. 9.95

BLACKENED FISH TACOS

In crisp taco shells with Margarita slaw, pico de gallo and fresh limes on the side. Served with southwest rice and black beans. 9.95

Chef - Mex

APPLEWOOD SMOKED PECAN SALMON

Lightly smoked Atlantic salmon topped with spicy pecans and served over sautéed spinach and smashed sweet potatoes. Served with a light red papaya sauce. 16.29

FIRE GRILLED TUNA

Served over oven-roasted vegetables and Southwest rice, with avocado and chipotle cream. 15.95

CHILE RUBBED SIRLOIN

A mild blend of seven herbs and spices on an 11-oz. sirloin. Fire-grilled and served with sautéed spinach and chile mashed potatoes. 14.95

CHICKEN FRIED STEAK

Hand-battered sirloin, golden-browned and topped with With jalapeño cream gravy. Served with mashed potatoes and seasonal vegetables. 13.95

CANYON CARNE ASADA*

Fire-grilled sirloin served with southwest rice, black beans, and grilled peppers and onions... a classic. 14.95

RED ROCK MEAT LOAF

Ground beef meatloaf with peppers, bacon, and onions topped with roasted tomato BBQ sauce and served with mashed potatoes and grilled corn-on-the-cob. 13.95

CHICKEN PICATTA

Lightly sautéed chicken on a roasted tomato sauce. Topped with cilantro butter and tortilla strips. Served with Southwest rice and seasonal vegetables. 13.95

HANNAH'S ROASTED CHICKEN

Roasted half chicken, basted in our spicy adobo marinade. Served over mashed potatoes and roasted vegetables. 12.95

GRILLED SHRIMP ADOBADOS

Gulf shrimp and poblano peppers, wrapped in bacon and fire-grilled. Basted in our adobo sauce and served over seared garlic spinach and our southwest confetti rice. 15.95

PARTILLA DE MARIASCOS MIXTA

Fresh salmon, Mahi-Mahi, and Tuna skewers. Fire-grilled and basted with lemon butter. Serves with our southwest confetti rice and sautéed garlic spinach. 16.95

Pasta

DESERT FIRE PASTA

Shrimp and fresh mushrooms over angle-hair pasta in a jalapeno cream sauce. Topped with Parmesan cheese and pico del gallo. 14.95

ADOVO CHICKEN PASTA

Penne pasta tossed in a roasted pepper cream sauce with strips of grilled chicken and broccoli. Topped with Parmesan cheese. 13.95

TEQUILA CHICKEN PASTA

Penne pasta with sautéed vegetables and grilled chicken tossed in a golden tequila butter sauce. 13.95

Mex - Mex

FAJITAS - FLIP & SIZZLERS

Lightly marinated chicken or steak, grilled to order with our unique grilled onion and pepper mix. Served with southwest rice, black beans, soft flour tortillas and fajita toppings.

Chicken 11.95 Beef 12.95 Shrimp 13.95

ENCHILADAS SUTZA'S

Corn tortillas stuffed with grilled chicken, poblano peppers, onions and Jack cheese. Topped with a spicy tomatillo salsa and served with refried black beans and southwest rice. 10.95

PANCHO'S ENCHILADAS

Roasted chicken, Monterey jack cheese and green onions in flour tortillas. Topped with a 3-pepper cream sauce and tomato salsa. Served with southwest rice and tossed salad greens. 10.95

COMBO ENCHILADA PLATTER

The best of both our great enchiladas! Our Pancho's Enchiladas topped with a 3-pepper cream sauce and our Enchiladas Suiza's. Served with southwest confetti rice and tossed salad greens. 11.95

"NAKED" CHILE RELLENO

Roasted poblano pepper, stuffed with fajita steak, adobo mushrooms and our snakebite beans. Baked with mixed cheese AND RANCHERO SAUCE. Served with refried beans and southwest rice. 10.79

LINDSAY'S BURRITO

Flour tortillas stuffed with grilled chicken, sweet bell peppers, roasted corn, and Jack cheese. Fried crisp and served with red chile sauce, black beans, and southwest rice. 10.59