**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
- Adobo Chicken Wings 13
- Pueblo House Salad 6.5
- honey-chipotle dressing

**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

**Sandwiches & Salads**
- Southwest Chicken Sandwich
  - adobo 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
- Biscuit Burger*
  - fresh jalapeno-cheddar bun, bacon, pepper-jack cheese, roasted tomato BBQ sauce, tossed greens, fries 13.5
- Grilled Chicken Salad
  - honey chipotle dressing, pine nuts, snakebite beans, crispy capers, cilantro dressing 13.5
- Southwest Cobb Salad
  - blackened chicken, snakebite beans, bacon, pico de gallo, avocado, mixed & bleu cheese, salad 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

* 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 marinated chicken, black beans, southwest rice, pico de gallo, chipotle sauce, 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 15.5
- “Naked” Chile Rellenos
  - charred poblano pepper, adobo mushrooms, fajita marinated steak, snakebite beans, mixed cheese, ranchero sauce, pico de gallo 15

**Canyon-Mex**
- Adobo 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
- Pesto Shrimp Pasta 18.5
  - sauteed shrimp, asparagus, red bell peppers, pesto cream sauce with parmesan cheese, pine nuts and tomato salsa
- Bisco Meatloaf 19.5
  - char-grilled, chipotle-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, chipotle-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 pican-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
- Chipotle Chicken Enchiladas
  - with chipotle sauce, fresh guacamole, pico de gallo, southwest rice, flour beans, black beans 16
- 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*
sed 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 OVEE
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

House Wines
CHARTASSI
RED שבו
PINOT GRIGIO
WHITE ZINFANDEL
MERLOT
CABERNET SAUVIGNON

White Wines
JEKEL
RIESLING, MONTEREY
9 / 29

CHT STE MICHELLE
SAUVIGNON BLANC, WA
9 / 29

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PINOT GRIGIO, ITALY
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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!!

Tablesde 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 LECHE 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

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