

Draft Beer

Dos Equis Amber

Modelo Especial

AB IPA Pick
rotating selections

AB Wheat Pick
rotating selections



Bottle Local

Schlafly Pale Ale

Schlafly Seasonal

Bottle Domestic

Budweiser

Bud Light

Budweiser Select

Michelob Ultra

Stella Artois

O'Douls

Bottle Imports

Corona

Corona Light

Pacifico

Negra Modelo



Non-Alcoholic

Iced Tea

Raspberry Iced Tea

Bottled Waters

Still & Sparkling

Red Rock Lemonade

* 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

"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 13

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. Absolut 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!

Homemade Desserts

All of our desserts are Homemade!

SOPAPILLAS

Pastry fried to puff and make light "pillows".

Topped with cinnamon sugar and a drizzle of honey and serve with vanilla ice cream. 8

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

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. 8

House Margaritas

Coyote Margarita

made with imported gold tequila and fresh citrus juices.

Served Frozen or
On-the-Rocks 8

By The Pitcher 23

Grand Canyon

cranberry, lime and orange juice, prickly pear cactus juice.

Served Frozen 9

By The Pitcher 26

Blue Moon Margarita

Coyote Margarita with
Blue Curacao

Served frozen 9

By The Pitcher 26

Raspberry Rita

Chambord raspberry liqueur
in our Coyote Margarita.

Served frozen 9

By The Pitcher 26



Mojitos

Traditional Mojito

muddled mint with fresh lime juice, silver rum and cane simple syrup. 8

Mango Mojito

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

Coconut Mojito

fresh mint muddled with fresh lime juice, coconut rum, cane simple syrup and coconut mix. 9



Red Wine Sangria

Refreshing notes of fruit and citrus with red wine and a touch of brandy.

Served On-the-Rocks 9

By The Pitcher 26

CANYON CAFE



A SOUTHWESTERN GRILL