Flip & Sizzle Fajitas
sautéed onions, sweet bell peppers, poblano peppers, fajita marinade over southwest rice and black beans.

Southwest Caesar Salad* fresh guacamole, flour tortillas, pico de gallo, sour cream, mixed cheese and margarita slaw

Carnitas Platter* (limited availability) confit-braised pork, fajita onions & peppers, fresh guacamole, pico de gallo, southwest rice, flour tortillas, black beans

Blackened Fish Tacos* tilapia in crisp shells, Margarita slaw, fajita marinade over southwest rice and black beans

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

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

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

Canyon-Mex Panchos Enchiladas roasted chicken, Jack cheese, green onion, tomato salsa, 3- pepper cream sauce, southwest rice and greens

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

Combo Enchilada Platter Panchos & Verde Enchiladas, black beans, southwest rice and greens

Lindsay’s Chimichanga grilled chicken, fried flour tortilla, peppers, corn and mixed cheese with ranchero sauce, sour cream, southwest rice & black beans

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

“Naked” Chile Relleno charred poblano pepper, adobo mushrooms, fajita marinated steak, black beans, cheese, ranchero sauce, Santa Fe rice

Sandwiches & Salads Southwest Chicken Sandwich adobo marinated breast, Jack cheese, portabella mushrooms, fresh jalapeno-cheddar bun, chipotle mayonnaise, greens, fries

Canyon Classic Burger* 1/2 lb. beef, fresh jalapeno-cheddar bun, bacon, pepper Jack cheese, BBQ sauce, tossed greens, fries

Bison Burger* fresh jalapeno-cheddar bun, bacon, pepper Jack cheese, BBQ sauce, tossed greens, fries

Glazed Tilapia Salad citrus chipotle dressing, peppers, fruit salsa, pine nuts, tomatoes, orange-chile glaze

Southwest Cobb Salad blackened chicken, black beans, southwest rice with avocado and chipotle mayonnaise

Blackened Salmon Caesar* southwest Caesar dressing, tomatoes, capers, tortilla strips, parmesan cheese, grilled chicken breast, black beans, southwest rice & greens

Blackened Salmon Salad citrus chipotle dressing, pine nuts, black beans, crispy capers, charred chicken, southwest rice, black beans, southwest rice & greens

Grilled Chicken Salad citrus chipotle dressing, pine nuts, black beans, crispy capers, charred chicken, southwest rice, black beans, southwest rice & greens

* 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.

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 sooo 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!

Tablesides 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.

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.

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.

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

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

Draft Beer

Dos Equis Amber
Modelo Especial
AB IPA Pick
AB Wheat Pick

Bottle Local
Schlafly Pale Ale
Schlafly Seasonal

Bottle Domestic
Budweiser
Bud Light
Budweiser Select
Michelob Ultra
Stella Artois
O’Doul’s

Bottle Imports
Corona
Corona Light
Pacifico
Negra Modelo

Non-Alcoholic
Iced Tea
Raspberry Iced Tea
Bottled Waters
Still & Sparkling
Red Rock Lemonade

House Margaritas

Coyote Margarita
made with imported gold tequila and fresh citrus juices. Served Frozen or On-the-Rocks By The Pitcher

Grand Canyon cranberry, lime and orange juice, prickly pear cactus juice. Served Frozen By The Pitcher

Blue Moon Margarita
Coyote Margarita with Blue Curacao Served frozen By The Pitcher

Raspberry Rita Chambord raspberry liqueur in our Coyote Margarita. Served frozen By The Pitcher

Mojitos

Traditional Mojito muddled mint with fresh lime juice, silver rum and cane simple syrup. By The Pitcher

Mango Mojito muddled mint with fresh lime juice, silver rum, cane simple syrup and mango puree. By The Pitcher

Coconut Mojito fresh mint muddled with fresh lime juice, coconut rum, cane simple syrup and coconut mix. By The Pitcher

Red Wine Sangria

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

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