

CANYON CAFE

A SOUTHWESTERN EXPERIENCE



Appetizers

Tableside Guacamole 12
as fresh as it gets

Tortilla Soup
Cup 4 Bowl 5

Poblano Chicken Chowder
Cup 4 Bowl 5

Corn Crusted Calamari 12
with chipotle remoulade sauce

Roasted Artichoke
Queso Dip 10

Adovo Chicken Wings 12

Chef's Sampler Platter 20
serves 4-5 well

Pueblo House Salad 6
honey-chipotle dressing

Southwest Caesar Salad 6
Parmesan cheese, tortilla strips



Tacos & Quesadillas

Black & Bleu Quesadilla*
blackened steak, red onion marmalade, Monterey Jack and Bleu cheese, chipotle mayonnaise, tomatillo-avocado salsa, Margarita slaw 13

Chicken Quesadilla
caramelized red onion marmalade, grilled chicken breast mixed cheese, chipotle mayonnaise, tomatillo-avocado salsa, Margarita slaw 12

Spinach & Portabella Quesadilla
with tomatillo-avocado salsa, chipotle sauce and Margarita slaw 12

Blackened Fish Tacos
blackened tilapia in crisp shells with chipotle sauce, Margarita slaw, and pico de gallo. Served with southwest rice & black beans 14

Grilled Chicken Tacos
flour & corn tortillas, Jack cheese, red onion marmalade, chipotle mayonnaise, tomatillo-avocado salsa, Margarita slaw, southwest rice & black beans 13

Crispy Shrimp Tacos
flour & corn tortillas, Jack cheese, southwest remoulade, Margarita slaw, southwest rice & beans 14

Grilled Vegetable Tacos
flour & corn tortillas with Jack cheese and Margarita slaw, southwest rice & beans 11

Canyon-Mex

Adovo Chicken Pasta 15
fire-grilled chicken breast, roasted red pepper cream sauce, fresh vegetables, parmesan cheese

Shrimp Pasta Diablo 17
bowtie pasta, sauteed shrimp, spinach, pico de gallo, julienne vegetables, ranchero diablo sauce, parmesan cheese, fresh cilantro

Fire-Grilled Vegetable Pasta 14
angel hair pasta, spinach, black beans, garlic soy sauce
Add Shrimp 4 Add Chicken 2

Applewood Smoked Pecan Salmon* 20
sauteed garlic spinach, mashed sweet potatoes, papaya-chile sauce, pine-nut cilantro pesto, spicy pecans

Bison Meatloaf 18
char-grilled, chile-mashed potatoes, roasted tomato BBQ sauce, oven-roasted calabasitas vegetables

Fire-Grilled Tuna* 19
char-grilled, over oven-roasted fresh vegetables and paella rice with avocado and chipotle mayonnaise

Chile-Rubbed Sirloin* 19
char-grilled, chile-mashed potatoes, sauteed garlic spinach

Chicken Fried Steak 17
topped with jalapeño cream gravy and served with chile mashed potatoes and Chef's vegetables

Santa Fe Stuffed Chicken Breast 18
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 16
sweet potato, poblano peppers, charred corn and pecan-panko crust, tossed greens, papaya fruit salsa, sweet potatoes strings, snakebite beans, southwest remoulade sauce

Blackened Tilapia & Crawfish 19
char-grilled, topped with crawfish 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

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 16

Chicken 15

Shrimp 16

Fire-Grilled Vegetables 13

Panchos Enchiladas

roasted chicken, Jack cheese, 3-pepper cream sauce, fresh tomato salsa, southwest rice and greens 13

Carnitas Platter

confit-braised pork, fajita onions & peppers, fresh guacamole, pico de gallo, southwest rice, flour tortillas, black beans 14

Carnitas & Enchilada Platter

fresh guacamole, pico de gallo, southwest rice, flour tortillas, tossed greens 15

"Naked" Chile Relleno

charred poblano pepper, adovo mushrooms, fajita marinated steak, snakebite beans, cheese, ranchero sauce, paella rice 13



Sandwiches & Salads

Southwest Chicken Sandwich
adovo marinated breast, Jack cheese, portabella mushrooms, jalapeno-cheddar bun, chipotle mayonnaise, greens, fries 12

Canyon Classic Burger*
1/2 lb. beef, fresh jalapeno-cheddar bun, bacon, Jack cheese, BBQ sauce, tossed greens, fries 13

Bison Burger*
fresh jalapeno-cheddar bun, bacon, Jack cheese, BBQ sauce, tossed greens, fries 13

Grilled Chicken Salad
citrus chipotle dressing, pine nuts, snakebite beans, crispy capers, cotija cheese 13

Southwest Cobb Salad
blackened chicken, snakebite beans, bacon, pico de gallo, avocado, mixed & bleu cheese, salsa ranch dressing 14

Blackened Salmon Caesar*
southwest Caesar dressing, tortillas, crispy capers, Parmesan cheese 15
Chicken 13

Blackened Chicken & Avocado
cilantro dressing, corn tortillas, avocado, romaine lettuce 13

Seared Ahi Salad*
sesame vinaigrette with apples, onions, sprouts and wontons 16

House Wines 6

Copper Ridge

CHARDONNAY

PINOT GRIGIO

WHITE ZINFANDEL

MERLOT

CABERNET SAUVIGNON

White Wines

JEKEL

RIESLING, MONTEREY
7.5 / 26

NOBLIO

SAUVIGNON BLANC, NZ
7 / 25

ECCO DOMANI

PINOT GRIGIO, ITALY
7 / 25

RUFFINO LUMINA

PINOT GRIGIO, ITALY
7.5 / 26

WILLIAM HILL

CHARDONNAY, CA
7 / 25

KENDALL-JACKSON

CHARDONNAY, CA
9.5 / 33

SUTTER HOME

WHITE ZINFANDEL, CA
6.5 / 23

FREIXENET CORDON NEGRO

BRUT SPARKLING, SPAIN
35

Red Wines

MIRASSOU

PINOT NOIR, CA
7.5 / 26

MARK WEST

PINOT NOIR, CA
8.5 / 30

BLACKSTONE

MERLOT, SONOMA
7 / 25

CHATEAU STE JEAN

MERLOT, SONOMA
8 / 28

RAVENSWOOD

ZINFANDEL, CA
7 / 25

PENFOLDS

SHIRAZ, AUSTRALIA
8.5 / 30

FOX BROOK

CABERNET, CA
6.5 / 23

J. LOHR 7-OAKS

CABERNET, SONOMA
10 / 35

ALAMOS

MALBEC, ARGENTINA
7.5 / 26

"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. 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! 12

Homemade Desserts

All of our desserts are Homemade!

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

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. 7

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. 7

CHEESECAKE

A rich and creamy New York style cheesecake. Served with
your choice of strawberry, chocolate, or caramel sauce. 7

ICE CREAM BUÑUELO

A crisp tortilla bowl dusted in cinnamon sugar.
Filled with vanilla bean ice cream and topped with
our homemade caramel sauce. 6

House

Margaritas

Grand Canyon

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

Served frozen 9

By The Pitcher 26

Coyote Margarita

made with imported gold
tequila and fresh citrus juices.

Served frozen or

On-the-Rocks 8

By The Pitcher 25

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

Mango Margarita

Mango puree swirled into
our Coyote Margarita.

Served frozen 9

By The Pitcher 26

Red Sangria

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

Served On-the-Rocks 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

Non-Alcoholic

Republic of Tea

unsweetened bottles of tea
with subtle refreshing flavors

Bottled Waters

Still & Sparkling

Red Rock Lemonade

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CANYON CAFE



A SOUTHWESTERN GRILL