



CANYONS GRILLE MENU

Breakfast

BACON EGG & SWISS SANDWICH On an English Muffin with Roasted Garlic Aioli	\$6
BREAKFAST BURRITO Scrambled Eggs, Bacon, Pork Sausage, Red Bell Pepper, Onion, Cajun Spiced Breakfast Potatoes, Cheddar Jack Cheese Blend	\$10
MUFFINS Blueberry, Banana Nut	\$3
SAUSAGE EGG & AMERICAN CHEESE SANDWICH On an English Muffin	\$6

Appetizers

BAKED ARTICHOKE HEARTS Citrus Aioli, Breadcrumbs and Parmesan	\$10
BAVARIAN STYLE PRETZEL BITES Served with Chipotle Cheese Sauce and Smokey Mustard Sauce	\$8
CHICKEN QUESADILLA Cheddar Jack Cheese Blend, Grilled Chicken, Pico de Gallo, Guacamole, and Sour Cream	\$12
DEEP FRIED CHICKEN WINGS Choice of Style: Frank's Red Hot Honey BBQ Gochujang	\$14
GARLIC FRIES Thick cut lightly battered French Fries tossed with Garlic, Red Pepper Flakes and Parmesan Cheese	\$6
JALAPENO BOTTLE CAPS Bite size, Battered and Fried Jalapeno Pepper Slices served with a side of Ranch Dressing	\$8
LOADED NACHOS House-made tortilla chips loaded with Chipotle Cheese Sauce, Pico De Gallo, Black Beans, Pork Carnitas, Pickled Jalapenos, and Sour Cream	\$12

Salads

CAESAR SALAD Crisp Romaine Hearts, Caesar Dressing, Garlic Parmesan Croutons, Shaved Parmesan Cheese	\$10
COBB SALAD Grilled Chicken, Chopped Bacon, Avocado, Roma Tomato, Hard Boiled Egg, Gorgonzola Cheese Crumbles, Ranch Dressing	\$15
GREEK SALAD Kalamata Olives, Feta Cheese, Roma Tomatoes, Red Onion, Cucumber, Chopped Romaine, Red Wine Vinaigrette	\$13
NAPA CABBAGE SALAD With Honey Ginger Dressing, Chopped Chicken, Spicy Peanuts, Green Onions, Red Bell Pepper, Shredded Carrots, Cilantro	\$14
THE WEDGE Iceberg Lettuce, Blue Cheese Dressing, Chopped Bacon, and Diced Tomatoes	\$10
+GRILLED CHICKEN \$4 +GRILLED SALMON \$6	



CANYONS GRILLE MENU

Sandwiches

CHOICE OF SIDE

Side Salad | House Made Potato Chips | French Fries | Onion Rings

CALIFORNA CLUB SANDWICH Bacon, Avocado, Sliced Turkey Breast, Lettuce Tomato Onion, Citrus Aioli on Choice of Toasted Bread.	\$14
CHICKEN SALAD SANDWICH Chopped Chicken Breast, Candied Walnuts, Crisp Apples, Romaine Lettuce, Sliced Tomato, served on Ciabatta Bread.	\$13
CRISPY CHICKEN SANDWICH Buttermilk battered Chicken served with Tangy Coleslaw, BBQ Spiced Special Sauce, and Pickle Chips	\$13
GRILLED CHICKEN SANDWICH Grilled Chicken, Salsa Mayo, Spring Mix Lettuces, Tomato, Red Onion, Pepper Jack Cheese	\$13
JALAPENO POPPER BBQ BACON BURGER Ground Beef Patty topped with Fried Jalapenos, BBQ Sauce, Cheddar Cheese, Crispy Bacon Strips, and served with Sliced Tomatoes, Pickle Chips, Shredded Lettuce on a Brioche Burger Bun	\$16
ON THE TURN Peanut Butter, Jelly and Bacon Sandwich on choice of White or Wheat toast.	\$10
SMASH BURGER Double Patty Cheese Burger with Caramelized Onions, American Cheese and a Roasted Garlic and Lemon Mayonnaise	\$12
THE CUBANO Slow Roasted Pork Shoulder, Baked Ham, Swiss Cheese, Pickle Chips Mustardy Mayonnaise served on a French Roll	\$14
THE FRENCH DIP Thinly Sliced Roast Beef, Caramelized Onions, Swiss Cheese, and Finished with an Au Jus Dipping Sauce.	\$15
TUNA MELT Tuna Salad with Lemon and Dill, Cheddar Cheese, Sliced Tomatoes, on Griddled Sourdough Bread	\$13
TRILOGY BURGER Grilled Ground Beef Patty Served with Shredded Lettuce, Sliced Tomato, Diced Red Onions and Thousand Island Dressing on a Brioche Burger Bun	\$15



CANYONS GRILLE DRINK MENU

Drinks

DOMESTIC BEERS	16 oz	TALL
Budweiser	\$6	
Bud Light	\$6	\$9 24 oz
Coors light	\$6	\$9 24 oz
Miller light	\$6	
Michelob Ultra	\$6	
16 oz Draft Domestic Beer	\$6	
32 oz Draft Domestic Beer	\$12	Rotating Handles
IMPORTED BEERS		
Modelo 12 oz	\$7	\$12 24 oz
Pacifico		\$12 24 oz
Guinness 12 oz	\$7	
Heineken 12 oz	\$7	
Stella Artois		\$12 24 oz
16 oz Draft Imported Beer	\$8	
32 oz Draft Imported Beer	\$14	
CRAFT BEERS		
Sierra Nevada 16 oz	\$9	
Blue Moon 12 oz	\$7	
Firestone 805/Tall	\$7	\$12 24 oz
Goose Island IPA	\$8	\$12 24 oz
Golden Road Mango Cart		\$12 24 oz
White Claw	\$7	
16 oz Draft Craft Beer	\$8	
32 oz Draft Craft Beer	\$14	Rotating Handles
WINE		
House Red or White	\$7	
Sparkling	\$7	
Premium White Wine	\$8	
Premium Red Wine	\$9	



CANYONS GRILLE SPECIALTY COCKTAILS

PAR FOUR PALOMA Hornitos, Fresh Grapefruit Juice, Squirt, Splash Grenadine, Lime	\$10
TRILOGY TIPSY TEA Makers Mark, Fresh Lemon, Tea, Simple Syrup	\$10
BEES KNEES Bombay Sapphire, Fresh Lemon, Honey Syrup	\$10
TRANSFUSION Titos Vodka, Grape Juice, Fresh Lime, Ginger Ale	\$10
APEROL SPRITZ Prosecco, Aperol, Sparkling Water	\$12
OLD FASHION Woodford Reserve, Licor 43, Bitters, Simple Syrup	\$12
RASPBERRY LEMON DROP Absolut Citron Vodka, Fresh Lemon Juice, Cointreau, Black Raspberry Liqueur	\$12
CADILLAC MARGARITA Don Julio Blanco, Fresh Lime, Agave Nectar, Sour Mix, Grand Marnier Float, Tajin Or Salt Rim	\$14