



## CANYONS GRILLE MENU

### Breakfast

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

### Appetizers

<b>BAKED ARTICHOKE HEARTS</b> Citrus Aioli, Breadcrumbs and Parmesan	<b>\$10</b>
<b>BAVARIAN STYLE PRETZEL BITES</b> Served with Chipotle Cheese Sauce and Smokey Mustard Sauce	<b>\$8</b>
<b>CHICKEN QUESADILLA</b> Cheddar Jack Cheese Blend, Grilled Chicken, Pico de Gallo, Guacamole, and Sour Cream	<b>\$12</b>
<b>DEEP FRIED CHICKEN WINGS</b> Choice of Style: Frank's Red Hot   Honey BBQ   Gochujang	<b>\$14</b>
<b>GARLIC FRIES</b> Thick cut lightly battered French Fries tossed with Garlic, Red Pepper Flakes and Parmesan Cheese	<b>\$6</b>
<b>DEEP FRIED PICKLE CHIPS</b> Sliced Dill Pickles lightly battered and Crispy Fried. Served with Ranch Dressing	<b>\$8</b>
<b>LOADED NACHOS</b> House-made tortilla chips loaded with Chipotle Cheese Sauce, Pico De Gallo, Black Beans, Pork Carnitas, Pickled Jalapenos, and Sour Cream	<b>\$12</b>

### Salads

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



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### Sandwiches

#### CHOICE OF SIDE

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

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



## CANYONS GRILLE DRINK MENU

### Drinks

<b>DOMESTIC BEERS</b>	<b>16 oz</b>	<b>TALL</b>
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
<b>IMPORTED BEERS</b>		
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	
<b>CRAFT BEERS</b>		
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
<b>WINE</b>		
House Red or White	\$7	
Sparkling	\$7	
Premium White Wine	\$8	
Premium Red Wine	\$9	



## CANYONS GRILLE SPECIALTY COCKTAILS

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