

eat

SMALL PLATES

STONE CANYON WINGS

Market Price | Eight House Brined Wings & Legs | Chili Garlic Sauce

AHI TUNA TACOS* 16

Fried Wonton | Cabbage Slaw | Ponzu | Sesame | Sriracha Aioli

P.E.I. MUSSELS* 17

Pancetta | Wine | Herbs | Grilled Focaccia

CARAMELIZED ONION FLATBREAD 15

Danish Blue | Balsamic | Arugula | Shallot Oil

GREEN GLOBE ARTICHOKE 12

Roasted Peppers | Garlic Confit | Dill | Parmesan | Sourdough Crostinis | Lemon

SOUP

Cup 6 | Bowl | 9

CHILI

Cup 6 | Bowl | 9

GREENS

VALLEY SALAD 16

Roasted Chicken | Almonds | Tomato | Dates | Goat Cheese | Champagne Vinaigrette

HARVEST SALAD 16

Chefs Mix | Roasted Chicken | Quinoa | Beet | Pecan | Cranberry | Danish Blue | Fig Balsamic Vinaigrette

CAESAR SALAD 11

Little Gem Lettuce | Garlic Croutons | Cracked Black Pepper | Parmesan Crisp | Caesar Dressing
Chicken 9 | Salmon* 10 | Shrimp 9

SANDWICHES

THE STONE CANYON BURGER* 20

Avocado | Bacon | Cheddar | Lettuce | Tomato | Onion | Thousand Island | Brioche

GRILLED SALMON SANDWICH* 16

Faroe Island Salmon | Caper Remoulade | Butter Lettuce | Tomato | Red Onion | Brioche

FRIED CHICKEN SANDWICH* 15

Buttermilk | Onion | Tomato | Baby Berg | Sourdough | Garlic Aioli

LARGE PLATES

SEARED HALIBUT* 32

Spice Crust | Black Rice | Charred Carrot | Green Curry | Pea Tendril

PORK TENDERLOIN* 29

Cacao Rub | Polenta | Radish Salad | Tomatillo Salsa

STEAK FRITES* 33

Prime Flat Iron | Buerre Rouge | Fries

TUNA NICOISE* 31

Pepper Crust | Haricot Vert | Fingerling Potato | Olive | Tomato

WILD MUSHROOM RISOTTO 22

Caramelized Onion | Chevre | Arugula | Balsamic
Chicken 9 | Salmon 10 | Shrimp 9

PRIME BUTCHER'S CUT*

Market Price | Seasonal Accompaniments

SPAGHETTI & MEATBALLS 29

Club-made Pasta | Braised Veal Meatballs | Reggiano | Tomato | Spinach | Garlic Butter

GRILLED FAROE ISLAND SALMON 24

Quinoa | Lemon | Garlic | Broccolini | Remoulade

CHEF'S FEATURE

Market Price | Seasonal Accompaniments

PIZZA

MARGHERITA 17

Marinara | Fresh Mozzarella | Tomato | Plucked Basil

PEPPERONI 18

Marinara | Mozzarella | Pepperoni

VEGETARIAN DELUXE 19

Marinara | Mozzarella | Tomato | Mushroom | Green Pepper | Red Onion | Black Olive

SUPREME 20

Marinara | Mozzarella | Pepperoni | Bacon | Mushroom | Green Pepper | Red Onion | Black Olive

BUILD YOUR OWN 17

Choice of Sauce

Mozzarella | Choice of Two Toppings | Each additional Topping +1

Sauce: Marinara | Garlic & Olive Oil |

Meats: Pepperoni | Sausage | Ham | Bacon | Anchovies

Vegetables: Jalapeno | Green Pepper | Banana Pepper | Mushroom | Black Olive | Green Olive

Red Onion | Fresh Garlic | Plucked Basil

DESSERT

PUMPKIN CHEESE CAKE 10

Snickerdoodle Crumb | Maple Tuile | Cinnamon
Taylor Fladgate 10yr Tawny Port 14

BOOZY CHOCOLATE TART 9

Kahlua | Baileys | Caramel | Chantilly

SWEET CHEESE EMPANADA 8

Warm & Crispy | Apple | Raisin | Caramel |
Vietti Moscato d'Asti 13

ICE CREAM & GELATO 6

drink

BREWS

- VOODOO RANGER IPA** 7.5
- DRAFT BLUE MOON BELGIAN WHITE** 6
- DRAFT MODELO** 6
- DRAFT SMITHWICK'S** 6
- CORONA EXTRA** 5
- CORONA LIGHT** 5
- COORS LIGHT** 4
- MILLER LITE** 5
- MODELO ESPECIAL** 6
- NEW BELGIUM FAT TIRE BELGIAN WHITE** 6
- STELLA ARTOIS** 6
- WEIHENSTEPHANER HEFEWEISBIER** 6
- LEFFE BELGIAN BLONDE** 6
- BARRIO BLONDE** 6
- MOTHER ROAD DAILY DRIVER** 6
- THE SHOP CHURCH MUSIC IPA** 7.5
- ACE PINEAPPLE CIDER | HIGH NOON** 6
- DESCHUTES FRESH SQUEEZED IPA** 6
- FOUR PEAKS KILT LIFTER** 6.5
- HIGH NOON** 6
- WHITE CLAW HARD SELTZER** 5
- VOODOO RANGER JUICY HAZE IPA** 7

COCKTAILS

- STONE SANGRIA** 12
Blended Wine | Orange | Pisco | Fruit
- TITO'S TRANSFUSION** 12
Ginger | Grape | Lime
- SVEDKA OASIS** 12
Orange | Pineapple | Lime | Cappelletti | Seltzer
- EXOTICO BASIL PALOMA** 12
Basil Infused | Lime | Pamplemousse | Seltzer
- BUFFALO TRACE OLD FASHIONED** 12
Demerara | House Bitters Blend
- NEW AMSTERDAM OPEN SEASON** 12
Elderflower | Lemon | Black Tea | Mint
- WHEATLEY DALY MULE** 12
Black Tea | Lemon | Ginger Beer
- CLUBHOUSE MARGARITA** 18
Patron Silver | Dry Curacao | Lime | Agave
- TRANSCONTINENTAL** 15
Knob Creek Rye | Reposado | Vermouth | House Bitters Blend
- MINT EVEREST** 16.00
Woodford | Mint | Pineapple | Grapefruit | Almond | Lemon

CLUB WINES

- CANYON ROAD** 9 | 35
Pinot Grigio
- CANYON ROAD** 9 | 35
Chardonnay
- CANYON ROAD** 9 | 35
Cabernet Sauvignon

WINE

- J VINEYARDS** 13 | 46
Pinot Grigio
- RUFFINO AQUA DI VENUS** 42
Pinot Grigio
- KIM CRAWFORD** 12 | 43
Sauvignon Blanc
- UNSHACKLED** 48
Sauvignon Blanc
- SIMI SONOMA** 12 | 43
Chardonnay
- TALBOTT KALI HART** 16 | 48
Chardonnay
- THE DREAMING TREE** 12 | 48
Rosé
- MEIOMI** 38
Rosé
- ESTANCIA** 10 | 38
Pinot Noir
- MEIOMI** 42
Pinot Noir
- FREI BROTHERS** 12 | 42
Merlot
- LOUIS M. MARTINI SONOMA** 12 | 42
Cabernet Sauvignon
- FRANCISCAN** 14 | 68
Cabernet Sauvignon
- MY FAVORITE NEIGHBOR** 92
Cabernet
- LOCATIONS CA** 14 | 47
Red Blend
- HARVEY & HARRIET** 74
Blend