

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

QUESADILLA 12

Boracha Chicken | Cheddar Jack | Black Bean & Corn Salsa | Sour Cream

GREEN GLOBE ARTICHOKE 12

Roasted Peppers | Garlic Confit | Dill | Parmesan | Tortilla Chips | 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

TOSTADA SALAD* 12

Corn Tortilla | Baby Iceberg | Black Bean Salsa | Tomato | Avocado | Tillamook | Cilantro Lime Dressing
Chicken 9 | Salmon 10 | Shrimp 9

SANDWICHES

CLASSIC CHEESE BURGER* 15

Choice of Cheese | 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

CANYON BURRITO* 16.00

Roasted Chicken | Caramelized Onion | Cheddar Jack Cheese | Black Beans | Roasted Tomato Salsa | Avocado

SIGNATURE COURSE DOG* 9

All Beef Hot Dog | Choice Of Toppings
Chili & Cheese 3

B.E.L.T* 12

Fried Eggs | Bacon | Butter Lettuce | Tomato | Sourdough | Garlic Aioli

RUBEN * 15

Corned Beef | Sauerkraut | Swiss Cheese | Rye | Thousand Island

LARGE PLATES

GRILLED CHICKEN PENNE * 16

Mary's Organic Chicken Breast | Baby Spinach | San Marzanons | Parmesan | Reggiano | Basil

STEAK FRITES* 33

Prime Flat Iron | Buerre Rouge | Fries

SONORAN RICE BOWL * 16

Roasted Chicken | Peppers | Caramelized Onions | Cheddar Jack Cheese | Black Beans | Roasted Tomato Salsa | Sour Cream

GRILLED FAROE ISLAND SALMON 24

Quinoa | Lemon | Garlic | Broccolini | Remoulade

FLAT BREAD

MARGHERITA 12

Marinara | Fresh Mozzarella | Tomato | Plucked Basil

PEPPERONI 14

Marinara | Mozzarella | Pepperoni

CARAMELIZED ONION 15

Gorgonzola | Balsamic | Arugula | Shallot Oil

BUILD YOUR OWN 15

Marinara | Mozzarella | Pepperoni | Bacon | Ham | Mushrooms | Green Pepper | Mushroom | Black Olive | Red Onion | 3 Ingredient Max

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

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

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