

# STONE CANYON

## SMALL PLATES

GRILLED SHRIMP QUESADILLA Roasted Poblano   Caramelized Onion   Queso Charred Tomatillo Salsa	14	AHI TUNA TACOS* Fried Wonton   Cabbage Slaw   Ponzu Sesame Siracha Aioli	16
STONE CANYON WINGS House Brined Wings & Legs   Chili Garlic Sauce	14	ASPARAGUS & PROSCIUTTO FLATBREAD Fresh Mozzarella   Shallot Oil   Arugula   Lemonette	13

## GREENS

*Add To Any Green | Chicken +8 | Barramundi +12 | Shrimp +9*

VALLEY SALAD Chef's Mix   Almonds   Tomato   Corn   Dates Goat Cheese   Champagne Vinaigrette	11	BURRATA CAPRESE Aged Balsamic   Marinated Tomato   Basil Roasted Garlic Bread	12
CANYON CAESAR Little Gem Lettuce   Garlic Croutons   Parmesan Crisp Cracked Black Pepper   Caesar Dressing	10	HOUSE SALAD Chef's Mix   Tomato   Cucumber   Carrot Choice Of Dressing	7

## HAND HELDS

CLASSIC BURGER* Cheddar   Lettuce   Tomato   Onion   Pickle Burger Sauce   Brioche	16	GRILLED BARRAMUNDI* Caper Remoulade   Butter Lettuce   Tomato   Red Onion Brioche	17
CRISPY CHICKEN* Buttermilk Brined   Bibb Lettuce   Tomato   Red Onion Brioche	15	PATTY MELT* Grilled Peppers & Onions   Tillamook Pepper Jack Siracha Aioli   Sourdough	16

## LARGE PLATES

SOYA SEABASS Ginger Marinade   Veggie Stir-Fry   Roasted Mushroom Sweet Soy Shoyu	41	PASTA POMODORO Club- Made Spaghetti   Simple Pomodoro   Reggiano Add to Pasta   Chicken 8   Shrimp 9   Bolognese 9	16
FAROE ISLAND SALMON Everything Crust   Dill Emulsion   Summer Vegetable Salad Red Cabbage Slaw	26	STEAK FRITES* Petite Filet   Crispy Fingerlings   House Steak Sauce	33
SHRIMP & GRITS Blackened Shrimp   Crispy Polenta   Frisee   Lemon Aioli	22	PRIME BUTCHERS CUT* MP Seasonal Accompaniments	
		CHEF'S FEATURE* MP Seasonal Accompaniments	

## PIZZA

MARGHERITA Marinara   Fresh Mozzarella   Tomato   Plucked Basil	17
PEPPERONI Marinara   Mozzarella   Pepperoni	18
VEGETARIAN DELUXE Marinara   Mozzarella   Tomato   Mushroom Green Pepper   Red Onion   Black Olive	19
SUPREME Marinara   Mozzarella   Pepperoni   Bacon   Mushroom Green Pepper   Red Onion   Black Olive	20
BUILD YOUR OWN Choice of Sauce   Marinara   Garlic & Olive Oil Choice of Two Toppings   Pepperoni   Sausage   Bacon Green Pepper   Banana Pepper   Mushroom   Black Olive Green Olive   Red Onion   Fresh Garlic   Plucked Basil	19

Each Additional Topping 1

## DESSERT

CREME BRULEE Vanilla Bean   Fresh Berries	8
CHOCOLATE LAVA CAKE Roasted Blackberry   Creme Anglaise	10
LEMON TART Fresh Raspberry   Lavender Chantilly	9
ICE CREAM & GELATO	6

Consuming raw, cooked to order or under cooked 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.

# BREWS

## ON TAP

BARRIO BLONDE 7  
BLUE MOON BELGIAN WHITE 7  
DRAGOON IPA 7.5  
SMITHWICK'S 7

## BEER & SELTZERS

WHITE CLAW HARD SELTZER 6  
HIGH NOON 6  
MICHELOB ULTRA 5  
BUD LIGHT 5  
BUDWEISER 5  
COORS LIGHT 5  
MILLER LITE 5

CORONA LIGHT 6  
CORONA EXTRA 6  
DOS EQUIS LAGER & AMBER 6  
MODELO ESPECIAL 6  
MODELO NEGRA 6  
PACIFICO 6  
STELLA ARTOIS 6  
FOUR PEAKS KILT LIFTER 6  
FAT TIRE BELGIAN WHITE 6  
DESCHUTES FRESH SQUEEZED IPA 6  
LEFFE BELGIAN BLONDE 6  
VOODOO RANGER JUICY HAZE IPA 7  
WEIHENSTEPHANER HEFEWEISBIER 6

# COCKTAILS

*Stone Canyon Signature cocktails*

BIRDIE BIRDIE 12  
Bacardi | Lime | SC Grenadine | Cappelletti

COURSE COOLER 13  
Deep Eddy Lemon | Elderflower | Cucumber  
Mint

KENTUCKY KICKER 12  
Four Roses | Lemon | Almond  
Orange & Blackstrap Bitters

WORKHORSE OLD FASHION 13  
Yellowstone | Demerara  
Orange & Angostura Bitters

THREE WOOD MANHATTAN 14  
Bulleit Rye | Sweet Vermouth | SC Bitters Blend

TRANSFUSED 12  
Tito's | Ginger | Grape | Lime

CLUBHOUSE MARGARITA 12  
Exotico | Lime | Agave | Triple Sec

SMOKY POM MARGARITA 13  
Espolon | Lime | Pomegranate | Siete Misterios  
Curacao

LILAC SWITCHBACK 12  
Empress Gin | Lemon | Lavender | Bolivar Bitters  
Seltzer

JUST PEACHY MULE 13  
Tito's | Lime | Peche | Fresh Mint  
Ginger Beer

GOSMOPOLITAN 11  
Svedka | Grapefruit | Lime | Cranberry  
Pamplemousse

STONE SEASONAL SANGRIA 12  
White Wine Blend | Orange | Peche

# WINE

CANYON ROAD 9 | 35  
Pinot Grigio

POGGIO AL TESORRO SOLOSOLE VER-  
MENTINO 14  
Pinot Grigio

J VINEYARDS 13  
Pinot Grigio

KIM CRAWFORD 12 | 43  
Sauvignon Blanc

UNSHACKLED 48  
Sauvignon Blanc

CANYON ROAD 9 | 35  
Chardonnay

TALBOTT KALI HART 16 | 48  
Chardonnay

SIMI SONOMA 12  
Chardonnay

MEIOMI 10 | 38  
Rosé

LA JOLIE FLEUR 48  
Rosé

MEIOMI 42  
Pinot Noir

ESTANCIA 12 | 38  
Pinot Noir

FRANCISCAN 14 | 47  
Cabernet Sauvignon

CANYON ROAD 9 | 35  
Cabernet Sauvignon

MY FAVORITE NEIGHBOR 92  
Cabernet

FREI BROTHERS 12 | 42  
Merlot

MEDITERRA IL POGGIONE 14 | 47  
Blend

HARVEY & HARRIET 74  
Blend