

# Sunset Menu

## Starts

TOMATO SOUP	Cup \$4	Bowl \$6
CHEF'S SELECTION SOUP	Cup \$4	Bowl \$6
TRUFFLE FRENCH FRIES		\$6
<i>Tomato Relish and Three Onion Dip</i>		
SWEET POTATO FRIES		\$7
<i>Served with Bacon-Cilantro Dipping Sauce</i>		
HOUSEMADE POTATO CHIPS		\$1.5
SWEET POTATO TATER TOTS		\$5
CALIFORNIA CAPRESE		\$11
<i>Fresh Mozzarella, Purple Basil, Tomato, Avocado, Red Pepper Pesto, Pine Nuts &amp; Balsamic Glaze</i>		
<b>Recommended Pairing</b>		
<b>2009 Hess Collection Chardonnay \$11.5</b>		
FRIED CALAMARI		\$9
<i>Panko Crusted with Cilantro Bacon Aioli and Sweet Chili Sauce</i>		
AHI WRAPS		\$11
<i>Four Wraps Made of Butter Lettuce, Seaweed Salad, Avocado and Wasabi Aioli, Soy Dipping Sauce</i>		
<b>Recommended Pairing</b>		
<b>2009 Hess Alomi Sauvignon Blanc \$11</b>		
<b>2009 Robert Hall Paso Robles Viognier \$9</b>		
FRIED OKRA		\$8
<i>Served with Honey Mustard and Chipotle Sour Cream</i>		
WHITE BEAN HUMMUS		\$9
<i>Chef Choice Hummus, Tapenade, Flatbread, Roasted Garlic</i>		
<b>Recommended Pairing</b>		
<b>Mumm Napa Cuvee Sparkling Wine \$8</b>		
LOADED NACHOS		\$9
<i>Roasted Chicken, Salsa Fresca, Chipotle Sour Cream, Jalopenos, Guacamole, Cojita and Cheddar Cheese</i>		
SQUASH BLOSSOM QUESADILLA		\$9
<i>Squash Blossoms, Fire Roasted Poblano Chile's, House Salsa and Chipotle Sour Cream</i>		
STEAK QUESADILLA		\$10
<i>Grilled Steak, Jack Cheese, Avocado &amp; Salsa</i>		
CHICKEN WING		\$8
<i>A dozen wings tossed in House BBQ or Sirachia Hot Sauce</i>		

## Salads

CANYONS SALAD		\$7
<i>Cucumber, Tomato, Feta Cheese, Pine Nuts, and Red Wine Vinaigrette</i>		
<b>Grilled Chicken Add \$4, Steak Add \$5, Salmon Add \$7</b>		
CAESAR SALAD		\$9
<i>Romaine Lettuce, Garlic Croutons, Grana Padano and Sliced Strawberries</i>		
<b>Grilled Chicken Add \$4, Steak Add \$5, Salmon Add \$7</b>		
WILD ARUGULA SALAD		\$13
<i>Poached Pears, Candied Walnuts, Blue Cheese, Dried Cranberries, Tart Cherries and Balsamic Glazed Certified Angus Beef Skirtsteak</i>		
<b>Recommended Pairing 2007 Domaine Carneros Pinot Noir \$12</b>		

## Canyons Favorites

MARGARITA PIZZA		\$10
<i>Flatbread, Marinara, Fresh Basil and Mozzarella</i>		
WILD BOAR BURGER		\$11
<i>House Made Wild Boar Pattie, Applewood Bacon, Fried Egg, Aged White Cheddar &amp; Honey Mustard</i>		
<b>Recommended Pairing - IPA Stone \$7</b>		
BISON BURGER		\$13
<i>House Made Durham Bison Pattie, Beer Braised Onions, Mushrooms, Danish Blue Cheese &amp; BBQ Sauce</i>		
<b>Recommended Pairing - Bass Ale \$7</b>		
BBQ SHORT RIB SLIDER		\$11
<i>BBQ Pulled Short Rib, Cole Slaw &amp; Smoked Jack Cheese</i>		
<b>Recommended Pairing</b>		
<b>2007 Robert Hall Central Coast Rhone de Robles \$9</b>		
FRIED OYSTER PO BOY		\$13
<i>Buttermilk Oysters, Butter Lettuce, Tomatoes, Pickles, Red Onion and Lemon Caper Aioli</i>		
<b>Recommended Pairing - 2009 Irony Napa Chardonnay \$9</b>		
FISH & CHIPS		\$13
<i>Beer Battered Snapper &amp; Lemon Caper Aioli</i>		
<b>Recommended Pairing - Heineken \$7</b>		
BEER BATTERED FISH TACOS		\$12
<i>Beer Battered Red Snapper, Shredded Red Cabbage, Pico de Gallo, Shredded Cheese, Roasted Salsa &amp; Chipotle Sour Cream</i>		
<b>Recommended Pairing - Corona \$6.5</b>		
BRAISED SHORT RIB TACO		\$11
<b>Recommended Pairing - Stella \$7</b>		
CHEESEBURGER		\$9
<i>1/3 Pound Certified Angus Beef, Lettuce, Tomato, NY White Cheddar, Pickle</i>		
KOBE BEEF SLIDERS		\$11
<i>Lettuce, Pickle, Tomato, Onion, Mayo, Spicy Ketchup, Smoked Cheddar on a Brioche Bun</i>		
<b>Recommended Pairing</b>		
<b>2007 Liberty School Paso Robles Cabernet Sauvignon \$9</b>		
<b>Bass Ale \$7</b>		
GRILLED CHICKEN SANDWICH		\$11
<i>Chicken Breast, Lettuce, Toamto, Swiss Cheese and Basil Mayonnaise</i>		
<b>Avocado Add \$1, Bacon Add \$2</b>		
GINGER GLAZED SALMON		\$14
<i>Broiled Salmon, Stir Fry Vegetables and Almond Sesame Rice</i>		
<b>Substitute Chicken \$12</b>		
<b>Recommended Pairing</b>		
<b>2010 King Estate Oregon Pinot Gris \$10</b>		
<b>2009 Hess Collection Chardonnay \$11.5</b>		
MUSSELS & FRIES		\$13
<i>Beer Steamed Mussels, Chorizo, Cilantro, Garlic, Chipotle Red Pepper Aioli and Served with Parmesan Truffle Fries Fontina, Swiss and Cheddar Cheese</i>		
<b>Recommended Pairing</b>		
<b>2009 Robert Hall Paso Robles Viognier \$9</b>		
GRILLED CHEESE AND TOMATO SOUP		\$10
<i>Fontina, Swiss and Cheddar Cheese</i>		



EXECUTIVE CHEF: DANIEL PUNDIK