

# Sunset Menu

## Greens

<b>CANYONS SALAD</b>	\$7
<i>Cucumber, Tomato, Feta Cheese, Pine Nuts and Red Wine Vinaigrette</i>	
<i>Grilled Chicken Add \$4, Grilled Steak Add \$5, Salmon Add \$7</i>	
<b>CAESAR SALAD</b>	\$9
<i>Romaine Lettuce, Garlic Croutons, Grana Padano &amp; Sliced Strawberries</i>	
<i>Grilled Chicken Add \$4, Grilled Steak Add \$5, Salmon Add \$7</i>	
<b>CHIPOTLE STEAK SALAD</b>	\$13
<i>Romaine, Grilled Steak, Roasted Red Pepper, Avocado, Tomato, Red Onion, Cojita Cheese, Tortilla Strips and Chipotle Ranch Dressing</i>	

## Classic Snacks

<b>CROSSINGS CHIPS</b>	\$6
<i>Housemade Potato Chips, Cheese Sauce, Bacon and Green Onion</i>	
<b>TRUFFLE FRENCH FRIES</b>	\$6
<i>Tomato Relish and Three Onion Dip</i>	
<b>SWEET POTATO FRIES</b>	\$7
<i>Served with Bacon-Cilantro Dipping Sauce</i>	
<b>FRIED CALAMARI</b>	\$9
<i>Panko Crusted with Cilantro Bacon Aioli and Sweet Chili Sauce</i>	
<b>CHEESE &amp; CHARCUTERIE BOARD</b>	\$11
<i>Soppresatta, Farmstead Fiscalini Cheddar, Hollander Gouda, Humbolt Fog, Honeycomb</i>	
<b>GRILLED BBQ CHICKEN WINGS</b>	\$10
<i>Buttermilk Dressing</i>	
<b>CHICKEN QUESADILLA</b>	\$9
<i>Guajillo Chicken, Jack Cheese, Cheddar Cheese and Avocado</i>	
<b>LOADED NACHOS</b>	\$10
<i>Roasted Chicken, Pico de Gallo, Chipotle Sour Cream, Cotija and Cheddar Cheese</i>	
<b>CHIPS &amp; SALSA</b>	\$4
<i>Homemade Chips and Roasted Salsa</i>	
<i>Guacamole Add \$2</i>	
<b>WHITE BEAN HUMMUS</b>	\$9
<i>Grilled Flatbread &amp; Roasted Garlic</i>	
<b>WARM PARMESAN ARTICHOKE DIP</b>	\$10
<i>Artichokes, Parmesan, Ciabatta Crostini</i>	
<b>FRIED ONION STRINGS</b>	\$5

## Canyons' Favorites

<b>CHEF'S CHOICE SOUP</b>	Cup \$4	Bowl \$6
<b>THE "HEFE" BURGER</b>	\$11	
<i>1/3 pound Certified Angus Beef, Pastrami, Honey Mustard, and Swiss Cheese</i>		
<b>CHEESEBURGER SLIDERS</b>	\$10	
<i>NY Cheddar Cheese, Tomato, Mayo and Onion Pickle Slaw</i>		
<b>TRIO OF SLIDERS</b>	\$10	
<i>Cheeseburger Slider, BBQ Pulled Pork Slider, and Roast Beef Slider</i>		
<b>GRILLED CHICKEN SANDWICH</b>	\$11	
<i>Chicken Breast, Lettuce, Basil Mayonnaise, Swiss Cheese and Tomato</i>		
<i>Avocado Add \$1, Bacon Add \$2</i>		
<b>GINGER GLAZED SALMON</b>	\$14	
<i>Broiled Salmon, Stir Fry Vegetables and Almond Sesame Rice</i>		
<b>GINGER GLAZED CHICKEN</b>	\$11	
<i>Broiled Chicken, Stir Fry Vegetables and Almond Sesame Rice</i>		
<b>RISOTTO</b>	\$14	
<i>Lobster, Rock Shrimp, Corn and Tomato</i>		
<b>PENNE PASTA</b>	\$10	
<i>Penne with Bocconcini Mozzarella, Yellow Roasted Tomato, Basil &amp; Tomato Broth. Add Sausage \$3 Add Chicken \$4</i>		

## Pizza

<b>THE MARGARITA</b>	\$10
<i>Marinara, Fresh Basil and Mozzarella</i>	
<b>CHEESE PIZZA</b>	\$8
<i>Additional Toppings \$.75 each</i>	
<i>Pepperoni, Sausage, Chicken, Goat Cheese, Artichokes, Spinach, Pineapple, Garlic, BBQ Sauce, Basil, Whole Mozzarella</i>	

## Bottled Beer

<b>ANCHOR STEAM</b>	\$6.50
<b>ARROGANT BASTARD ALE</b>	
22 OZ BOTTLE	\$8.50
<b>BUD LIGHT</b>	\$5.50
<b>BUDWEISER</b>	\$5.50
<b>SIERRA NEVADA</b>	\$6.50
<b>STONE SMOKED PORTER</b>	
22 OZ BOTTLE	\$8.50
<b>CORONA</b>	\$6.50
<b>AMSTEL LIGHT</b>	\$6.50
<b>GUINNESS</b>	\$6.50
<b>NEW CASTLE</b>	\$6.50
<b>BUCKLER</b>	
NON-ALCOHOLIC	\$5.50

## Draft Beers

<b>BASS ALE</b>	\$7
<b>STONE IPA</b>	\$7
<b>HEINEKEN</b>	\$7
<b>KARL STRAUSS</b>	
HEFEWEIZEN	\$7
<b>COORS LIGHT</b>	\$6
<b>MILLER LIGHT</b>	\$6
<b>PITCHER DOMESTIC</b>	\$16.50
<b>PITCHER IMPORTED</b>	\$19.50

## House Wine

<b>Fetzer 2008 Chardonnay</b>	\$6
<b>Fetzer 2008 White Zinfandel</b>	\$6
<b>Fetzer 2007 Merlot</b>	\$6
<b>Fetzer 2007 Cabernet Sauvignon</b>	\$6



EXECUTIVE CHEF: PHIL HOY  
SOUS CHEFS: TYRONE GROSS  
& DANIEL PUNDIK