



## **STARTERS & LIGHT BITES**

### **CANOA QUESADILLA \$9**

Monterrey Jack Cheese, Pico De Gallo, Guacamole &  
Sour Cream

ADD

**6 oz Grilled Chicken \$4 | Carnitas \$4**

### **FIRECRACKER SHRIMP \*\* \$12**

(6) Tempura Fried Shrimp, served w/ our House  
Special "Firecracker" Sauce

### **"2 UNDER" SLIDERS \$9**

(2) American Wagyu Beef, Cheddar, Crispy Bacon, and  
our Zesty House Burger Sauce, served on Mini Pretzel  
Buns

### **LOADED FRIES or TOTS \$12**

Choice of Crispy Fries or Tater Tots smothered w/  
Crumbled Bacon, Queso Bravo, Caramelized Onions, &  
House-made Buttermilk Ranch

ADD

**6 oz Grilled Chicken \$4 | Carnitas \$4**

### **SOUP DU JOUR**

**Cup \$5 | Bowl \$7**

The 'Ol Soup of the Day! (see server for details)

\*\*Contains Shellfish

Consuming raw or undercooked meat, fish, eggs or shellfish increases the risk of  
foodborne illness

# **SALADS**

## **CANOA COBB \$15**

Chopped Romaine Hearts, Grilled Chicken Breast, Crumbled Bacon, Crumbled Blue Cheese, Hard Boiled Egg, Tomatoes, Avocado, Served w/ our House-made Buttermilk Ranch

## **CANYON CAESAR SALAD \$10**

Chopped Romaine Hearts, Shaved Parmesan, Croutons, Cracked Black Pepper & House-made Caesar Dressing

ADD

6 oz Grilled Chicken \$4 | 3 oz Grilled Salmon \$6

# **HANDHELDS**

*All Handhelds are served w/ a choice of Crispy Fries, Tater Tots, Coleslaw or Side Mixed Green Salad*

*SUB*

*Sweet Potato Fries  
for a \$2 upcharge*

## **CANOA CHICKEN CLUB \$16**

**“TRIPLE C”**

Grilled Chicken Breast, Smoked Bacon, Lettuce, Tomato, Red Onion, Avocado, and our house-made Buttermilk Ranch, served on Sourdough Bread

## **CLASSIC REUBEN \$18**

Thinly Sliced Corned Beef, Sauerkraut, 1000 Island Dressing & Swiss Cheese, served on Toasted Marble Rye Bread

## **CANOA RANCH SMASH-BURGER \$18**

Lettuce, Tomato, Red Onion, Home-made Pickles, Crispy Bacon, & our Zesty House Burger Sauce, served on a Brioche Bun w/Choice of Cheese:

American, Cheddar or Swiss

ADD

Caramelized Onions, Avocado or Fried Egg

\$2 upcharge

## **HOMESTYLE ENTREES**

### **CHICKEN PICCATA \$16**

Pan Fried Chicken Cutlet, Lemon-Caper Butter Sauce, Parsley & Parmesan, served w/ Roasted Seasonal Vegetables over a bed of Spaghetti

### **HONEY MUSTARD SALMON \$20**

Grilled-Honey Mustard Glazed Salmon Filet, White Wine-Lemon Butter Sauce, Roasted Seasonal Vegetables & Herbed Mashed Potatoes or Basmati Rice Pilaf

### **CLASSIC MEATLOAF \$16**

Juicy Meatloaf w/ Ketchup Glaze, served w/ Roasted Seasonal Vegetables & Herbed Mash Potatoes or Basmati Rice Pilaf

### **LIVER N' ONIONS \$18**

Pan Fried Calf Liver, Caramelized Onion-Pan Gravy, Roasted Seasonal Vegetables & Herbed Mashed Potatoes or Basmati Rice Pilaf

### **BRAISED SHORT-RIB POTROAST**

**\$23**

Tender- Red Wine Braised Short Rib, Braising Liquid Gravy, Roasted Seasonal Vegetables, served over Herbed Mashed Potatoes or Basmati Rice Pilaf

### **FLAT IRON STEAK \$30**

8 oz Grilled-Canyon Ranch Flat Iron, Garlic-Herb Butter, Roasted Seasonal Vegetables, & Herbed Mashed Potatoes or Basmati Rice Pilaf

## **SIDES**

- Crispy Fries \$5
- Tater Tots \$5
- Sweet Potato Fries \$7
- Coleslaw \$3.5
- Side Mixed Green Salad \$5
- Herbed Mashed Potatoes \$3.5
- Basmati Rice Pilaf \$3

## **BEVERAGES**

- Iced Tea \$4
- Fresh Brewed Coffee \$2
- Decaf Coffee \$2
- Lemonade \$3

### **Fountain Soft Drinks: \$3**

- Coca-Cola
- Diet Coke
- Sprite
- Raspberry Tea
- Coke Zero
- Orange Fanta
- Dr. Pepper
- Diet Dr. Peppe



# **HAND-CRAFTED**

## **COCKTAILS**

### **RANCHO CANOA MARGARITA \$8**

House Tequila, Triple-sec, Margarita Mix, Sweet & Sour Mix  
Choice of: Strawberry, Mango or Original

### **BLOODY MARY \$7**

House Vodka, Bloody Mary Mix, Lemon Juice,  
Worcestershire, Tabasco, Black Pepper

### **ROYAL PUNCH \$7**

House Whiskey, Orange Juice, Pineapple Juice,  
Grenadine

### **LAVENDER MARTINI \$7**

House Vodka, Lavender Syrup, Lemon Juice,  
Triple-sec

### **PINA COLADA \$9**

Malibu-Coconut Rum, Pineapple Juice,  
Pina Colada Mix

### **OLD FASHIONED \$7**

House Bourbon, Muddled Sugar, Bitters,  
Orange Peel

### **WHISKEY SOUR \$6**

House Whiskey, Lemon Juice, Simple Syrup

### **TOP SHELF MARGARITA \$12**

### **TOP SHELF COCKTAILS \$10**

### **WELL COCKTAILS \$6**

### **WELL SHOTS**

**Single \$4**

**Double \$7**

### **TOP SHELF SHOTS**

**Single \$8**

**Double \$15**

## **DESSERTS**

### **KEY LIME PIE \$9**

Tangy- Southern style key lime pie topped with whipped cream.

### **BANANA PUDDING \$7**

Creamy Banana Pudding layered w/ Vanilla Wafers

### **CHOCOLATE LAVA CAKE \$9**

Chocolate cake w/ a warm, molten filling, served w/ Vanilla Ice Cream

### **SCOOP VANILLA OR CHOCOLATE ICE CREAM \$2**



# **WINE**

## **HOUSE**

**Glass \$5 | Bottle \$16**

SILVERGATE CABERNET SAUVIGNON

SILVERGATE MERLOT

SILVERGATE PINOT NOIR

SILVERGATE CHARDONNAY

SILVERGATE PINOT GRIGIO

SILVERGATE SAUVIGNON BLANC

SILVERGATE MOSCATO

## **WHITES**

**Glass | Bottle**

BENVOLIO PINOT GRIGIO **\$6 | \$18**

MENAGE A TROIS MOSCATO **\$8 | \$24**

CHATEAU STE. MICHELLE RIESLING **\$8 | \$24**

HEINZ EIFEL RIESLING SHINE **\$8 | \$24**

KENDALL-JACKSON CHARDONNAY **\$9 | \$27**

CROWDED HOUSE SAUV BLANC **\$9 | \$27**

SEAGLASS PINOT GRIGIO **\$9 | \$27**

## **REDS**

SUTTER HOME MERLOT **\$6 | \$18**

14 HANDS CAB SAUVIGNON **\$8 | \$24**

LIBERTY SCHOOL CAB SAUVIGNON **\$10 | \$30**

PIATELLI MALBEC **\$10 | \$30**

BIG SMOOTH ZINFANDEL **\$10 | \$30**

FEDERALIST HONEST RED BLEND **\$10 | \$30**

## **BUBBLES**

FREIXENET SPARKLING WINE **\$10**

MIONETTO SPARKLING WINE **\$10**

COOKS BRUT CHAMPAGNE **\$10**