



CANYON HOUSE

KITCHEN + COCKTAILS

STARTERS

✓ ⊖ CRISPY BRUSSELS 12

balsamic glaze | bacon | marcona almonds | parm

CAST IRON MEATBALLS 16

pork veal + beef | parm | grilled bread

✓ CHEESY BREAD 12

oregano | marinara dipping sauce

⊖ SHRIMP COCKTAIL 15

bacon | house made cocktail sauce

⊖ TWICE COOKED WINGS 17

choice of buffalo | bbq | tandoori dry rub
bleu cheese | ranch | masala yogurt

SALAD + SOUP

add chicken +8 | steak* +13 | shrimp +15 | salmon* +16

✓ ⊖ LITTLE HOUSE 10

cherry tomato | cucumber | carrot | crouton

CLASSIC CHOPPED CAESAR* 16

romaine hearts | herb crouton | shaved parm
caesar dressing

✓ ⊖ KALE & QUINOA 17

fuji apple | apricot | almond | romano
pickled red onion | cider-mustard vinaigrette

✓ CHOPPED ASIAN 16

napa cabbage | mixed greens | peppers
green onion | snow pea | carrot | wonton
mandarin orange | sesame seeds
honey ginger dressing

DENVER STEAK SOUP 8 | 12

LITTLE DINERS

|| choice of side french fries | carrot + celery

|| CHICKEN TENDERS 9

|| CHEESEBURGER* 9

|| GRILLED CHEESE 8 ✓

SPAGHETTI 8 ✓

choice of butter + parmesan | marinara

PERSONAL PIZZA 8

choice of cheese | pepperoni

HANDHELDS

choice of side french fries | house salad • sub gluten free bun +2

MILLIONAIRE BURGER* 19

angus chuck | white cheddar | bacon | iceberg | tomato | tap sauce
caramelized demi onion | brioche bun • add fried egg* +2

SHORT RIB TACOS 21

6-hour braised short rib | cilantro chimichurri | pickled red onion
jicama slaw | ranchero beans

MEDITERRANEAN PESTO WRAP 15 ✓

roasted peppers | eggplant | black olive | feta | cherry tomato | pesto
oil & vinegar

SOUTHERN FRIED CHICKEN 17

buttermilk chicken | nashville hot aioli | bread + butter pickles
coleslaw | brioche bun • sub grilled chicken ⊖

SMALL BATCH PIZZA

sub cauliflower crust +3 ⊖

MARGHERITA 18 ✓

tomato | basil pesto | mozz | marinara

SPICY ITALIAN 21

sausage | prosciutto | salami | capicola | pepperoni | mozz | marinara

WILD MUSHROOM 19 ✓

arugula | parm | mozz | garlic white sauce

SUPREME 20

pepperoni | italian sausage | peppers | mushroom | onion | black olive
mozz | marinara

CHEF'S CORNER

SPICY EGGPLANT POMODORO 19 ✓

eggplant | peppers | calabrian chili | tomato | basil | spaghetti
parm | grilled bread

CHEF'S STIR FRY 16 ✓ ⊖

broccolini | bok choy | zucchini | carrot | squash | teriyaki
peppers | rice • add chicken +8 | steak* +13 | shrimp +15 | salmon* +16

BRICK CHICKEN 24 ⊖

citrus brined | carrot | marble potato | broccoli | mustard jus

BASIL SALMON* 31

pesto | fennel | peppers | broccoli | pearl cous cous

POT ROAST 28 ⊖

whipped garlic potato | seasonal veg | mushroom demi-glace

8oz PRIME FILET* 41 ⊖

whipped garlic potato | seasonal veg | mushroom demi-glace

available after 5pm

SWEETS

BUTTER CAKE 10

vanilla ice cream | berries

ESPRESSO CHOCOLATE MOUSSE

cookie crumb | berry compote

✓ VEGETARIAN ⊗ VEGAN ⊖ GLUTEN FREE

*These foods can be raw or undercooked. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. • While we offer gluten free items, we are not a gluten free kitchen. Please notify your server of any allergies.

SPARKLING

NAONIS	6oz 9oz BTL
prosecco brut friuli, it	11 17 33
VINCENT COUCHE	80
"voulez vous couche avec moi?" burgundy, fr	
TAITTINGER	150
la française brut champagne, fr	

WHITE + ROSÉ

SEGHESIO	12 18 36
chardonnay ca	
HANS GREYL	12 18 36
sauvignon blanc marlborough, nz	
NATURA BY EMILIANA	11 17 33
rosé cl	
TÂCHERONS	33
chardonnay languedoc-roussillon, fr	
BELLE PENTE	36
pinot gris willamette valley, or	
BARACCHI	40
"o'lillia," toscana bianco cortona, it	
GÁL TIBOR	45
"egri csillag," white blend eger, hu	
SPRINGFIELD ESTATE	70
"life from stone" sauvignon blanc sa	
ROMBAUER	90
chardonnay napa valley, ca	
SEA SHELL CELLARS	50
rosé paso robles, ca	

RED

UPWELL	12 18 36
pinot noir north coast, ca	
LENORE	12 18 36
syrah columbia valley, wa	
CHÂTEAU LA CHAPELLE AUX MOINES	14 21 42
bordeaux blend saint-emilion, fr	
ALEXANDER VALLEY VINEYARDS	17 25 51
cabernet sauvignon sonoma, ca	
PENFOLDS MAX'S	40
cabernet sauvignon au	
POGGIO DEL MORO	45
"rosso toscana" tuscany, it	
RABBLE	45
zinfandel paso robles, ca	
DOMAINE CHARNAY	48
gamay beaujolais, fr	
ARGYLE	50
pinot noir willamette valley, or	
SINISTER HAND	60
rhône blend columbia valley, wa	
QUILT	66
red blend napa valley, ca	
GONZALO DE BERCEO	70
reserva rioja, sp	
STAGS' LEAP	100
cabernet sauvignon napa valley, ca	
THE PRISONER	125
red blend napa valley, ca	
MY FAVORITE NEIGHBOR	135
cabernet sauvignon paso robles, ca	
CAYMUS	140
cabernet sauvignon napa valley, ca	



CANYON HOUSE

KITCHEN + COCKTAILS

COCKTAILS

JALA-PEÑO BUSINESS 10

jalapeño infused tequila | lime juice | agave | tajin rim

CINNAMON COSMO 12

vodka | lime juice | cinnamon syrup | muddled cranberry

MINT TO BE 12

goslings dark rum | lime juice | pineapple juice
blackberry syrup | mint | powdered sugar

SPRIG SOUR 12

bourbon | egg white | lemon juice | simple | rosemary syrup

CHAI OLD FASHIONED 13

bourbon | chai syrup | angostura bitters

DUCK FAT MANHATTAN 15

duck fat infused bourbon | carpano antica | angostura bitters

CHOCOLATE NEGRONI 15

gin | cocoa nib infused campari | carpano antica

WORDS CANNOT ESPRESSO 13

espresso vodka | frangelico | crème de cocoa | kahlúa

MOCKTAILS

GRAPEFRUIT CINNAMON FIZZ 10

grapefruit juice | ginger beer | cinnamon syrup | club soda

ROSJITO 10

cranberry juice | muddled cranberry | rosemary syrup
club soda

16oz DRAFTS

COORS LIGHT 5

STELLA 6

ODD13 8 superfan ipa

LONE TREE 7 red ale

BOTTLES + CANS

GUINNESS \$

COORS BANQUET 6

BLUE MOON 6

SNOW CAPPED 6 winter pear cider

WHITE CLAW HARD SELTZER 5

ATHLETIC BREWING CO. 6 non-alcoholic run wild