

CANYONS GRILL

APPETIZERS

PAR 3 *gf* 18
fire-roasted salsa, fresh guacamole, queso blanco

SMOKED CHICKEN NACHOS *gf* 20
queso, pickled onions, pico de gallo, jalapeños, avocado crema

CANYONS QUESO 14
black beans, avocado, pico de gallo

CRISPY PORK RIBS *gf n* 19
gochujang bbq sauce, togarashi peanuts, cilantro

BACON-WRAPPED JALAPEÑO CHICKEN BITES *gf* 19
pimiento cheese

BBQ-GLAZED BRUSSELS 18
andouille sausage, caramelized shallot

CLAMATO SHRIMP CEVICHE* *gf* 24
cucumber pico, avocado, clamato

HANDHELDS

fries, coleslaw, side salad or cup of soup

BIRRIA TACOS 24
stewed beef, onions, cilantro, oaxaca cheese, consomé

BLACKENED FISH TACOS 19
blackened salmon, mango pico de gallo, queso fresco, avocado crema, corn tortillas

FRIED AVOCADO TACOS 18
refried beans, queso fresco, shredded lettuce, salsa roja

TURKEY CLUB 16
applewood-smoked bacon, iceberg lettuce, tomato, red onion, avocado, mayo, whole-grain bread

SMOKED CHICKEN WRAP 18
corn & black bean pico, applewood-smoked bacon, shredded cheese, romaine, southwest crema

COACH ROYAL'S CHICKEN SANDWICH 18
swiss, applewood-smoked bacon, lettuce, tomato, onion, honey mustard, brioche bun

CANYONS SMASHER* 20
two 4oz patties, lettuce, tomato, onion, pickle, american cheese, thousand island, brioche bun
substitute black bean burger

SMOKED FRENCH DIP 25
tender smoked ribeye with sharp cheddar, horseradish and au jus

Gluten-friendly bread available upon request

gf Gluten-friendly ***vg*** Vegan

n Contains nuts/peanuts ***df*** Dairy-free

**Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.*

SOUP & SALADS

add chicken 10 | blackened salmon 14
shrimp 12 | flat iron steak* 20

SMOKED CHICKEN TORTILLA SOUP *gf* 10
tortilla strips, avocado, cheese, lime

CRISPY VERDE SALAD 18
mixed greens, applewood-smoked bacon, queso fresco, cherry tomato, fried avocado, poblano crema

BEETS & SEEDS HARVEST 18
dried cranberries, pickled beets, goat cheese, spiced pepitas, cider & honey vinaigrette

TEXAS CHOP SALAD 18
romaine hearts, guacamole, jack & cheddar blend, roasted corn & black bean pico de gallo, tortilla strips, cilantro lime vinaigrette

CUCUMBER AVOCADO SALAD 16
avocado, charred corn, cucumber, cherry tomato, pickled onion, cilantro lime dressing

FEATURES

BLACKENED SHRIMP PASTA 29
bow tie pasta, chipotle alfredo, parmesan, applewood-smoked bacon, tomatoes, peppers

SEARED SALMON POWER BOWL* 32
quinoa, black beans, roasted corn, marinated cabbage, guacamole, chipotle lime sauce
substitute black bean patty

CHICKEN ENCHILADAS 27
hatch green chile, chihuahua cheese, black beans, rice

FLAT IRON & PAPAS* 32
flat iron steak, chimichurri

CAULIFLOWER BOWL *vg* 28
brussels, honey bbq-glazed tofu, broccolini, roasted red peppers, tomato, arugula

DESSERTS

CHURROS AND CHOCOLATE 9
cajeta caramel, warm chocolate sauce

BASQUE CHEESECAKE 9
macerated berries, vanilla bean ice cream

APPLE MONKEY BREAD 9
mexican vanilla ice cream, caramel apples

CRAFTS & CLASSICS

Draft
barton creek gold 8 | jellyfish ipa 9 | stella artois 8
three rotating taps 9

Bottle
bud light 6 | coors light 6 | miller lite 7 | budweiser 6
modelo especial 7 | michelob ultra 7 | shiner bock 7
white claw hard seltzer 8 | heineken 0.0 n/a 7

House Wines
glass 10
bottle 30

Sparkling
maschio prosecco 10/35
roederer estate 22/65
moët & chandon rosé champagne 14/48

Rosé
whispering angel 18/70
rose gold 14/48

Sauvignon Blanc
whitehaven 15/50
kim crawford 14/48

Interesting Whites
zenato pinot grigio 12/40
kris pinot grigio 14/48

Chardonnay
kendall-jackson 12/40
rombauer 30/100
sonoma-cutrer russian river ranches 16/54

Pinot Noir
elouan 14/48
belle glos balade 18/65

Cabernet Sauvignon
uppercut 15/52
beringer knights valley 18/70
justin 22/80

SIGNATURE COCKTAILS

COLD BREW MARTINI 16
cold brew, kahlúa, baileys, amaretto

CAMPARI PALOMA 15
casamigos reposado, grapefruit juice, lime juice, agave, topo chico

MANDARIN BOURBON SMASH 16
still austin bourbon, fresh mandarin orange, aperol, lemon

TOMATILLO & MEZCAL MARGARITA 16
casamigos mezcal, fresh tomatillo, cointreau

CUCUMBER MARTINI 15
hendrick's gin, lime & lemon juices, muddled cucumber, simple syrup

THE BRAMBLE 14
still austin gin, chambord, lemon juice

SIDES

CILANTRO LIME RICE *gf* 9

SEA SALT FRIES *gf* 7

BLACK BEANS *gf* 9

QUINOA *n* 9

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