

CANYON COWBOY



★ APPETIZERS ★

Dipping sauces: Peppercorn Ranch, Roasted Pepper Aioli, Chipotle Aioli, BBQ & Marinara

- Holy Moses Chili** | Our famous homemade chili topped with shredded cheese and served with warm cornbread. 6.95
- Wings** | 10 Chicken wings tossed in your choice of sauce. Mango Habanero, Sweet Red Chili, Buffalo or BBQ 10.95
- Chips & Salsa** | Delicious mild salsa made with fresh ingredients and housemade tortilla chips. 4.95
- Fried Calamari** | Hand breaded and deep fried calamari served marinara. 8.95
- Chili Cheese Fries** | Crispy French fries topped with chili and cheese
- Southern Fried Pickles** | Freshly battered and deep fried pickles served with a spicy Cajun dipping sauce. 6.95

Charcuterie Pretzel Platter | Jumbo 14 inch warm pretzel served with a variety of chef selected cheeses, meats, fruits, candied walnuts, and ear drop chillies. Served with cheese sauce and white wine Dijon mustard. 22.95

- Spinach Dip** | Blend of spinach and creamy cheese served hot with crisp housemade tortilla chips. 7.95
- Southern Poutine** | Crispy French fries topped with cheese curds and made from scratch brown gravy. 6.95

★ SALADS ★

Add chicken \$3.95 or steak \$6.95 Dressings: Champagne Vinaigrette, Peppercorn Ranch, Bleu Cheese, Thousand Island & Green Goddess Dressing

- Wedge Salad** | Wedge of Iceberg Lettuce with bacon, heirloom cherry tomatoes, croutons, Blue cheese and served with Green Goddess Dressing. 8.95
- Kale Salad** | Fresh kale mix, roasted baby beets, shredded fennel, roasted almond, chopped radicchio and feta cheese. Served with champagne vinaigrette dressing. 10.95
- Chopped Salad** | Sweet baby spring mix, romaine hearts, black beans, white roasted corn, chopped tomato, tortilla strips, Julianne fried onions, avocado, and peppercorn ranch dressing. 10.95

★ ENTRÉES ★

- St Louis BBQ Pork Ribs** | ½ rack of select lean, juicy pork ribs, slowly braised and smothered in housemade smoked BBQ sauce. Served with 2 fixens of your choice. 16.95
- Canyon Cowboy Pot Roast** | Braised short rib with mashed potatoes and broccolini, topped with pot roast Demi sauce and fried onions. 16.95
- Chuck Wagon Chicken Fried Chicken** | 6oz Mary's Farm hand breaded and deep fried chicken breast smothered in Grandpa's country sausage gravy. Served with 2 fixens of your choice. 14.95
- Old West Chicken Breast** | 10oz Mary's farm all natural chicken breast pan seared to perfection and smothered in homemade Pinot Grigio mushroom sauce. Served with 2 fixens of your choice. 15.95
- Chicken & Waffle** | Hand breaded and fried chicken on top of a crispy waffle. Served with warm, spicy maple syrup. Served with 2 fixens of your choice. 14.95
- Hickory Mesquite Salmon** | 8oz Fresh Scottish salmon filet seasoned and mesquite pan seared. Served with 2 fixens of your choice. 17.95
- Gold Rush Pork Chops** | 10oz Tender French cut grilled pork chop topped with homemade apple chutney. Served with 2 fixens of your choice. 16.95
- Southern Linguine and Scallops** | Linguini pasta with a blend of spicy ground chorizo, prawns, scallops and bell peppers. Tossed in a creamy, housemade Cajun sauce. 17.95

Monday Family Funday
*Free Kids Meal With Purchase of Entrée

Ten Buck Tuesday
*\$10 Burger includes 16oz Domestic Draft

Wild West Wednesday
*Buy Any Entrée, Get Second ½ Price

★ STEAKS ★

Served with 2 fixens of your choice

Add 5 jumbo sautéed shrimp \$6.95

Top Sirloin | 10oz Top Sirloin full of flavor and texture. Charbroiled to your specifications. 21.95

★ **10oz Ribeye** | 10oz Ribeye Steak, the juiciest of steaks, hand cut and charbroiled to order. 31.95

8oz Flat Iron | 8oz Flat Iron Steak hand cut and charbroiled to your specifications. 19.95

★ BURGERS ★

Served with 1 fixen of your choice

Gunsmoke Burger | Certified Angus 8oz beef patty on a toasted brioche bun. Havarti jalapeño cheese, roasted pepper aioli, tomato, red onion, green leaf lettuce and avocado. 14.95

Saloon Burger | Melt in your mouth 8oz certified angus beef patty on a toasted brioche bun. Topped with Swiss cheese, applewood smoked bacon, garlic aioli, sliced tomato, green leaf lettuce and fried Julianne onion. 14.95

Canyon Cowboy Burger | Charbroiled Certified Ribeye blend beef on a toasted brioche bun. Stacked with white cheddar cheese, tomato, red leaf lettuce, roasted pepper aioli and onion jam. 14.95

★ SANDWICHES ★

Served with 1 fixen of your choice

Steak Sandwich | Tender sirloin steak on a toasted ciabatta bun. Topped with white cheddar cheese, roasted garlic aioli, bell peppers, grilled tomatoes, and fried Julianne onions. 15.95

Frontier Grilled Chicken Sandwich | Mary's Farm all natural grilled and marinated chicken breast on a ciabatta bun. Stacked with smoked Gouda cheese, roasted pepper aioli, green leaf lettuce, sliced tomato, red onion, and avocado. 14.95

Fried Chicken Sandwich | Country style hand breaded and fried chicken breast on a ciabatta bun. Topped with smoked Gouda cheese, roasted pepper aoli, green leaf lettuce, tomato, red onion and sliced avocado. 14.95

★ FIXENS ★

- Fries** | Ultimate crispy French fries. 4.95
- Brussel Sprouts** | Lightly fried and tossed with bacon and mesquite seasoning. 4.95
- Country Corn Bread** | Housemade honey glazed corn bread served with apple butter. 3.95
- Mashed Potatoes** | Creamy homemade mashed potatoes. 3.95
- Cowboy Beans** | Not your average baked beans!! 3 styles of beans mixed with Prime Ribeye ground beef and bacon. 4.95
- Broccolini** | Broccolini charred to perfection! 3.95
- Campfire Corn** | Grilled corn served in a bowl and mixed with mascarpone cheese, mayo, queso fresco and hot sauce. 3.95
- Corn on the Cob** | Grilled corn on the cob rubbed with mayo, queso fresco, sour cream and paprika. 4.95
- Loaded Baked Potato** | Baked potato loaded with herb butter, cheese, chives and bacon 4.95
- Garden House Salad** | Mixed greens with your choice of dressing. 4.95

Signature Sides

Mac & Cheese | Creamy blend of 4 cheeses \$1 extra if adding to Entrée 5.95

★ DESSERTS ★

Homemade Chocolate Lava Cake | Melt in your mouth chocolate cake with a gooey chocolate center served on a hot skillet with vanilla bean ice cream. 7.95

Strawberry Cheesecake | Delicious strawberry cheesecake with a graham cracker crust 6.95

Ole Fashioned Apple Cobbler | Granny's drunken apple cobbler served on a hot skillet with vanilla bean ice cream. 7.95

Drink Menu

Beer Flight

4 Four Ounce Pours
Flights are unavailable during peak hours. |
7.50

Mule Train

| Canyon Cowboy's 10 pound Moscow Mule. Served in a 164oz copper mug.
This drink is meant to be shared! |
55.00

DRAFT BEER

Lighter & Refreshing

	16oz/24oz
Budweiser American Lager, 5.0% ABV	5.00/6.50
Bud Light American Pale Lager, 4.2% ABV	5.00/6.50
Michelob Ultra American Light Lager, 4.2% ABV	5.00/6.50
Coors Light American Light Lager, 4.2% ABV	5.00/6.50
Stella Artois Belgian Pilsner, 4.8% ABV	6.50/8.00
Modelo Especial Mexican Lager, 4.4% ABV	6.50/8.00
Ace Pineapple Cider Balanced, crisp, natural offering made with fresh pineapple and no added sugars. Great pineapple nose and a semi-sweet initial taste with a tart finish. 5% ABV	6.50/8.00
Canyon Cowboy Blonde Light & refreshing pale beer. Slightly malty with delicate hopping to balance. 4.8% ABV	5.00/6.50
805 Light, refreshing blonde ale with subtle malt sweetness balanced by a touch of hops. 4.7% ABV	6.50/8.00
Garage Raspberry Twist Crisp, low-bodied lager with a twist of raspberries & cranberries to create a refreshing brew with a subtle tart. 4.4% ABV	6.50/8.00

Wheat

They Call Me Roberto Mason Jar Brewery's roasted jalapeno lime Mexican lager. 4.9% ABV	6.50/8.00
Golden Road Mango Cart Light, refreshing Wheat ale with lots of fresh mango and a pleasant, slightly tart finish. 3.2% ABV	6.50/8.00
Hangar 24 Orange Wheat Crisp, refreshing with orange and full bodied wheat. 4.6% ABV	6.50/8.00
Shock Top Belgian wheat medium-bodied with a smooth, cities mouth feel. 5.2% ABV	6.50/8.00

Pale Ales & IPAS

Canyon Cowboy Red Brewed with secret blend of imported specialty malts. Not too hoppy in order to emphasize the complex malt flavor and fruity aroma. 5.2% ABV	5.00/6.50
Elysian Superfuzz Blood Orange Pale Ale that combines blood oranges with a bouquet of Pacific Northwest hops 5.4% ABV	6.50/8.00
Karl Strauss Aurora Hoppyalis Flavors and aromas of fruit, pine, and lingering tangerine for a dry, crisp finish. 7% ABV	6.50/8.00
Elysian Space Dust IPA The hopping is pure starglow energy with Chinook. 8.2% ABV	6.50/8.00
Goose Island IPA Hop lover's dream with a fruity aroma, set off by a dry malt middle, and long hop finish. 5.9% ABV	6.50/8.00
The Patsy Coconut Rye Stout Medium-bodied beer features rye spiciness with dark chocolate, espresso, and toasted coconut. 6.6% ABV	6.50/8.00

BOTTLE BEER

Budweiser	4.00
Bud Light	4.00
Bud Light Orange	4.00
Coors Light	4.00
Coors Original	4.00
Michelob Ultra	4.00
Miller Lite	4.00
Sublime	5.50
Corona	5.50
Corona Light	5.50
Pacifico	5.50
Stella Artois	5.50
Angry Orchard Rose	5.50
Karl Strauss IPA	6.50
Guinness	8.00
O'douls Non Alcoholic Beer	5.00

MULES

Moscow Mule Pinnacle Vodka, ginger beer & fresh lime juice	8.95
Cowboy Mule White Lightening Moonshine, ginger beer & fresh lime juice	8.95
Irish Mule Jameson Irish Whiskey, ginger beer & fresh lime juice	9.95
Mexican Mule Sauza Blue Tequila, ginger beer & fresh lime juice	8.95
Kentucky Mule Jim Beam, ginger beer & fresh lime juice	8.95
Berlin Mule Jagermeister, ginger beer & fresh lime juice	9.95

MOONSHINE

Strawberry Lemonade Strawberry moonshine, lemonade and strawberry garnish	8.95
Georgia Peach Peach Moonshine, peach schnapps, sprite and splash of orange juice	8.95
Sex in the Woods Strawberry Moonshine, peach schnapps, orange juice and splash of cranberry	8.95
Blackberry Patch Blackberry moonshine, sprite and fresh squeezed lime juice	8.95
Hunch Punch Hunch Punch moonshine, lemonade, splash of sprite & splash of cranberry	8.95
Backyard Tea White Lightening moonshine & raspberry iced tea	8.95

BEER COCKTAILS

Beergarita Sauza Blue Tequila, lime juice & Modelo	8.95
Silver Shandy Patron Silver, Bud Light & lemon juice	9.95
Peach Shocker Shocktop, peach schnapps & a splash of orange juice	7.95
Fuzz Duster ½ pint Elysian Space Dust & ½ pint Elysian Super Fuzz	6.50

MARGARITAS

Cowboy Cadillac Margarita Sauza Signature Blue Tequila, fresh lime juice, and agave nectar topped with Grand Manier.	9.95
Sweet Melon Margarita Sauza Signature Blue Tequila, fresh lime juice, Midori and agave nectar.	8.95
Smoking Gun Margarita Sauza Signature Blue Tequila, muddled fresh jalapeño, agave nectar and fresh lime juice.	8.95

BLOODY MARY'S

Cucumber Bloody Mary Effen Cucumber Vodka, Bloody Mary mix, garnished with cucumber and lime.	9.95
Ghost Chili Bloody Mary American Star Ghost Chili Vodka, Bloody Mary mix with a tajin rim.	9.95
Moonshine Mary White Lightening moonshine, Bloody Mary mix, garnished with cucumber & lime	8.95

HOUSE WINE

	glass/bottle
Chardonnay CK Mondavi	6.00/22.00
Pinot Grigio CK Mondavi	6.00/22.00
White Zinfandel Stone Cellars	6.00/22.00
Cabernet Sauvignon CK Mondavi	6.00/22.00
Merlot CK Mondavi	6.00/22.00
Pinot Noir Mondavi Private Selection	6.00/22.00
Red Sangria	6.00/-----

Happy Hour

\$3 Domestic Draft, House Wine and Well
M-Th 4pm-6pm, Fri-Sun 2pm-5pm

* consuming raw or uncooked meat may increase your risk of foodborne illness. *\$2 split plate charge *Specials not valid with any other offer