

# Canyon Café

## BREAKFAST

Served from 6:00AM to 11:00AM

### EGGS

#### BUILD YOUR OWN OMELET \$12.99

Three egg\* omelet served with toast and home fries, with your choice of three of the following items: ham, bacon, sausage, turkey sausage, tomatoes, bell peppers, onions, mushrooms, spinach, American, Swiss, jalapeño jack, Monterey jack or cheddar cheese. *Additional items .50 each*

#### CHEF INSPIRED BENEDICTS \$12.99

Two poached eggs\* on a toasted English muffin with hollandaise sauce and home fries.

#### TWO EGGS ANY STYLE \$12.99

Your choice of Applewood smoked bacon, turkey sausage, ham, sausage links or patties served with toast and home fries.

#### STEAK AND EGGS \$18.99

New York steak with two eggs\* any style served with toast and home fries.

#### AVOCADO TOAST \$12.99

Two poached eggs\* and avocado on toasted sourdough served with home fries and a side of hollandaise sauce.

#### EVERYTHING BAGEL \$12.99

Whipped cream cheese, tomatoes, shaved red onion, capers, fresh dill and smoked salmon served with home fries.

#### CHICKEN FRIED STEAK AND EGGS \$15.99

Tender fried steak smothered in country gravy served with two eggs\* any style, toast and home fries.

#### CORNED BEEF HASH \$12.99

House-made corned beef hash served with two poached eggs\*, toast and home fries.

#### CHORIZO HASH SKILLET \$12.99

Two poached eggs\*, chorizo, home fries, avocado, queso fresco and cilantro.

#### THE BREAKFAST CROISSANT \$12.99

Croissant sandwich with scrambled eggs\*, house-made sausage patties, American cheese and home fries.

### STARTERS & SIDES

#### ENERGY BOWL \$9.99

House-made granola, Greek yogurt, Harvest Berries and Seka Hills honey.

#### STEEL CUT IRISH OATMEAL \$5.99

Steamed milk, raisins and brown sugar.

*Add Harvest Berries \$3.00*

Seasonal Fruit Plate **\$6.99** Steamed or Garlic Rice **\$3.99**

Short Stack **\$6.99** Eggs **\$2.99**

Harvest Berries **\$5.99** Biscuits and Gravy **\$5.99**

Home Fries **\$3.99** Yogurt **\$3.99**

Fruit Cup **\$4.99**

English Muffin, Toast (2), Croissant, Banana Bread, or Bagel and Cream Cheese **\$3.99**

Applewood Smoked Bacon, Turkey Sausage, Ham, Sausage Links or Patties **\$5.99**

### EARLY BIRD COCKTAILS

#### THE ULTIMATE BLOODY MARY \$6.00

Vodka and Bloody Mary Mix served with celery, olives, fresh lemon and lime.

#### IRISH COFFEE \$7.00

Irish whiskey, Bailey's, coffee and whipped cream.

#### MANGO BELLINI \$7.00

Mango and champagne.

### FILIPINO BREAKFAST

#### BANGSILOG \$13.99

Fried milkfish served with two eggs\* any style, tomatoes and choice of steamed or garlic rice.

#### LONGSILOG \$12.99

Sweet sausage served with two eggs\* any style, tomatoes and choice of steamed or garlic rice.

#### TOCILOG \$12.99

Sweet bacon served with two eggs\* any style, tomatoes and choice of steamed or garlic rice.

### SWEETS

#### GRIDDLE CAKES \$12.99

Three fluffy pancakes served with whipped butter and Coombs Family Farms maple syrup, choice of Applewood smoked bacon, turkey sausage, ham, sausage links or patties.

*Add Harvest Berries \$3.00*

#### BELGIAN WAFFLE \$12.99

Served with whipped butter and Coombs Family Farms maple syrup, choice of Applewood smoked bacon, turkey sausage, ham, sausage links or patties.

*Add Harvest Berries \$3.00*

#### CINNAMON DOUGH WAFFLES \$13.99

Served with cream cheese frosting and Coombs Family Farms maple syrup, choice of Applewood smoked bacon, turkey sausage, ham, sausage links or patties.

*Add Harvest Berries \$3.00*

#### TRADITIONAL FRENCH TOAST \$12.99

Thick sliced Challah bread and vanilla-scented egg served with whipped butter and Coombs Family Farms maple syrup, choice of Applewood smoked bacon, turkey sausage, ham, sausage links or patties.

*Add Harvest Berries \$3.00*

#### BAKED BLUEBERRY FRENCH TOAST \$13.99

Croissants, blueberries, cream cheese and vanilla-scented egg served with whipped butter and Stonewall Farms wild blueberry syrup, choice of Applewood smoked bacon, turkey sausage, ham, sausage links or patties.

### BEVERAGES

#### FRESH BREWED COFFEE \$2.95

Regular or Decaf

#### HOT CHOCOLATE \$3.00

#### HERBAL OR GREEN TEA \$2.95

#### CALAMANSI \$3.75

#### MILK \$2.95

#### APPLE JUICE

Small **\$2.85** | Large **\$5.00**

#### FOUNTAIN SODA OR ICED TEA \$2.75

#### FRESH SQUEEZED ORANGE JUICE OR GRAPEFRUIT JUICE

Small **\$2.85** | Large **\$5.00**

#### V8 VEGETABLE JUICE OR TOMATO JUICE

Small **\$2.85** | Large **\$5.00**

#### ESPRESSO, CAFÉ AU LAIT OR CAPPUCCINO \$3.75

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## APPETIZERS

### JUMBO LUMP CRAB CAKE \$12.99

Jumbo lump crabmeat, watercress salad, champagne vinaigrette, lemon aioli.

### CHICKEN TENDERS \$10.99

Breaded chicken tenders served with ranch dressing.

### SWEET POTATO FRIES \$7.99

Shoestring sweet potato fries served with creamy marshmallow sauce.

### BUFFALO WINGS \$10.99

Traditional buffalo sauce served with blue cheese or ranch dressing, celery and carrot sticks.

### WARM & CHILLED DIPS \$11.99

Skillet of creamy spinach kale gratin with a browned parmesan crust and chilled edamame hummus with a cucumber, tomato salad, Séka Hills balsamic vinegar & extra virgin olive oil served with choice of crisp fried pita chips or grilled pita chips.

### PORK LUMPPIA \$9.99

Crispy pork lumpia served with sweet chili sauce.

### SPICY EDAMAME & SHISHITO PEPPERS \$8.99

Quickly pan seared, togarashi, shaved garlic chips, Séka Hills honey, shoyu, Sriracha.

## SOUPS & SALADS

### BABY GEM SALAD \$10.99

Baby gem lettuce, crispy applewood smoked bacon, Rogue Creamery smokey blue cheese, sourdough croutons, Fuji apples and poppy seed cider dressing.

Add chicken \$3.00. Add shrimp \$5.00

### THAI SALAD \$10.99

Cabbage, kale, bean sprouts, green onions, red peppers, carrots, cilantro, mint, fried ramen noodles and creamy peanut dressing.

Add chicken \$3.00. Add shrimp \$5.00

### MIXED GREENS SALAD \$10.99

Mixed baby greens, goat cheese, beets, strawberries, candied walnuts and champagne vinaigrette.

Add chicken \$3.00. Add shrimp \$5.00

### CEASAR SALAD \$10.99

Romaine lettuce, parmesan cheese, sourdough croutons and creamy Caesar dressing. Add chicken \$3.00. Add shrimp \$5.00

### SIDE HOUSE SALAD OR CAESAR SALAD \$4.99

### WOR WONTON \$12.99

Bok choy, wontons, barbeque pork, shrimp, carrots, bean sprouts, straw-hat mushrooms.

### CHICKEN NOODLE SOUP OR SOUP OF THE DAY

Cup \$2.99 | Bowl \$4.99

## ALL DAY BREAKFAST

### BUILD YOUR OWN OMELET \$12.99

Three egg\* omelet served with toast and home fries, with your choice of three of the following: ham, bacon, sausage, turkey sausage, tomatoes, bell peppers, onions, mushrooms, spinach, American, Swiss, jalapeño jack, Monterey Jack or cheddar cheese.

Additional items .50 each

### TWO EGGS ANY STYLE \$12.99

Your choice of applewood smoked bacon, turkey sausage, ham, sausage links or patties served with toast and home fries.

### STEAK AND EGGS \$18.99

New York steak with two eggs\* any style served with toast and home fries.

## BURGERS & SANDWICHES

### BUILD A BURGER \$13.99

House-made prime burger patty with lettuce, tomatoes, onions, sweet pickle chips on an oil-top bun served with choice of mixed greens salad or Kennebec fries and your choice of cheese.

Extra toppings available for \$1.00 each.

**Cheese Options:** Swiss, Cheddar, Smokey Bleu Cheese, American, Jalapeño Jack

**Extra Toppings:** Applewood Smoked Bacon, Avocado, Sautéed Mushrooms, Sautéed Onions

### AVOCADO TURKEY BURGER \$12.99

Grilled turkey patty with jalapeño jack cheese, lettuce, tomatoes, onions, avocado on a multigrain bun served with choice of mixed greens salad or Kennebec fries.

### CROISSANT BLTA \$11.99

House-made flaky croissant, Applewood smoked bacon, lettuce, tomatoes, mayonnaise and avocado served with choice of mixed greens salad or Kennebec fries.

### LOBSTER ROLL \$25.99

Maine lobster salad, toasted brioche roll served with choice of mixed greens salad or Kennebec fries.

### TWISTED CUBANO SANDWICH \$12.99

Smoked pork shoulder, black forest ham, Swiss cheese, dill pickles, special mustard sauce served with choice of mixed greens salad or Kennebec fries.

### ROAST BEEF SANDWICH \$12.99

Shaved roast beef with tomatoes, mixed greens, mushrooms, Swiss cheese and creamy horseradish sauce on an oil-top bun served with choice of mixed greens salad or Kennebec fries.

### CANYON CAFÉ CLUB \$12.99

Roasted turkey breast, Applewood smoked bacon, lettuce, tomatoes, and mayonnaise on sourdough bread served with choice of mixed greens salad or Kennebec fries.

### CLASSIC REUBEN \$12.99

Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing on marble rye served with choice of mixed greens salad or Kennebec fries.

### TUNA MELT \$12.99

Albacore tuna salad, cheddar cheese, and grilled tomatoes on toasted marble rye served with choice of mixed greens salad or Kennebec fries.

### NEW YORK STEAK SANDWICH \$18.99

Grilled New York strip steak, lettuce, tomatoes, onions on an Italian roll served with choice of mixed greens salad or Kennebec fries.

## ENTRÉES

### GRILLED RIBEYE STEAK \$28.99

Grilled ribeye steak served with seasonal vegetables and mashed potatoes.

### PETITE FILET \$30.99

Creek stone Petite filet served with roasted fingerling potatoes and a creamy spinach and kale gratin.

### CHICKEN FRIED STEAK \$15.99

Breaded tender fried steak and country gravy served with mashed potatoes and seasonal vegetables.

### ORGANIC CHICKEN BREAST \$16.99

Organic skin on chicken breast, wild mushroom ravioli, Marsala glace de viande, sweet peas and parmesan cheese.

### SEARED PACIFIC KING SALMON \$26.99

Sustainably ocean farmed salmon, whole grain mustard –maple sauce, Brussel sprouts, and Applewood smoked bacon sweet potato hash.

### FISH & SHRIMP \$15.99

Deep-fried beer-battered tilapia with breaded shrimp, French fries, tartar sauce and lemon.

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## FILIPINO SPECIALTIES

### BANGSILOG \$13.99

Fried milkfish served with two eggs\* any style, tomatoes and choice of steamed or garlic rice.

### LONGSILOG \$12.99

Sweet sausage served with two eggs\* any style, tomatoes and choice of steamed or garlic rice

### TOCILOG \$12.99

Sweet bacon served with two eggs\* any style, tomatoes and choice of steamed or garlic rice.

### KARE KARE \$26.99

Oxtail & tripe in a peanut sauce with bok choy, eggplant and green beans served with choice of garlic rice or steamed jasmine rice.

### SINIGANG \$21.99

Tamarind flavored soup with pork, onions, tomatoes, bok choy, daikon and eggplant served with choice of garlic rice or steamed jasmine rice.

## PASTAS

### SPICY PRAWN ARRABIATA \$16.99

Sautéed gulf prawns, sun dried tomatoes, ancho chili, chipotle peppers, anchovies, garlic, tricolored peppers, penne pasta and parmesan cheese.

### RAMEN & CLAMS \$16.99

Ramen noodles, little neck clams, garlic, lemon juice, chili flakes, fresh basil, parmesan cheese tossed in a white wine butter sauce.

### ZUCCHINI RIBBONS \$12.99

Zucchini, squash, spicy tomato ragu, blistered tomatoes, sweet potato and vegan cheese.

### ALFREDO PASTA \$12.99

Garlic, mushrooms, tomatoes, penne pasta, parmesan cheese in a creamy white wine Alfredo sauce.

Add chicken \$3.00. Add shrimp \$5.00

## DESSERTS

### HOUSE-MADE ICE CREAM \$5.99

Vanilla or flavor of the month.

### CHOCOLATE LAVA CAKE \$6.99

Molten chocolate center served with house-made vanilla ice cream.

### KEY LIME TART \$6.99

House-made tart shell with Key lime filling.

### CARROT CAKE \$6.99

Cream cheese frosting and pineapple, coconut chocolate bark.

### GOAT CHEESE CAKE \$6.99

Blueberry compote and Capay Lavender-infused local honey.

## SIDES

Seasonal Fruit Plate \$6.99 Steamed or Garlic Rice \$3.99

Short Stack \$6.99 Eggs \$2.99

Harvest Berries \$5.99 Biscuits and Gravy \$5.99

Home Fries \$3.99 Yogurt \$3.99

Fruit Cup \$4.99

English Muffin, Toast (2), Croissant, Banana Bread, or Bagel and Cream Cheese \$3.99

Applewood Smoked Bacon, Turkey Sausage, Ham, Sausage Links or Patties \$5.99

## BEER

Beer selections are subject to change.

Please check with your server.

### BOTTLE DOMESTIC \$4.75

Coors Light, Budweiser, Bud Light, Michelob Ultra, O'Doul's (non- alcoholic)

### BOTTLE IMPORT MICROBREW \$6.00

Stella Artois, Heineken, Corona, Guinness, Sierra Nevada Pale Ale, Modelo Especial, Lagunitas IPA

### DRAFT

Domestic \$5.00

Premium: Please ask your server; Premium Draft prices may vary.

## COCKTAILS

### SPARKLING

#### AMERICANO \$8.00

Campari, Sweet Vermouth, Prosecco, Orange Bitters

#### BLUSHED 75 \$8.00

Gin, St. Germain, Lemon, Peychaud's Bitters, Prosecco

### REFRESHING

#### THAT'S MY JAM \$10.00

Skrewball Peanut Butter Whiskey, Mr. Black Coffee Cold Brew Liqueur, Cream, Chambord

#### AGRIO OCHO \$9.00

Bacardi 8 Year Rum, Lemon, Pinot Noir Float

### SPIRITED

#### HINESIGHT \$10.00

Hine VSOP, Mr. Black Cold Brew Liqueur, Sweet Vermouth Orange Bitters

#### BIRD OF PARADISE \$10.00

Smith & Cross Jamaican Rum, Aperol, Pineapple, Lime

### ADVENTUROUS

#### PIGGY BACK RIDE \$10.00

Piggy Back Rye, Lemon, Chai, Orange Bitters

#### FIRESTARTER MARGARITTA \$9.00

Tanteo Tequila (Choice of Blanco, Jalapeño, Chipotle, Habanero) Lime, Agave

## BEVERAGES

### FRESH BREWED COFFEE \$2.95

Regular or Decaf

### HOT CHOCOLATE \$3.00

### HERBAL OR GREEN TEA \$2.95

### CALAMANSI \$3.75

### MILK \$2.95

### APPLE JUICE

Small \$2.85 | Large \$5.00

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