



BREAKFAST
Served from 6:00AM to 11:00AM

EGGS

BUILD YOUR OWN OMELET **\$14.00**

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

Additional items .75 each

EGGS BENEDICT **\$15.00**

Two poached eggs* and Canadian bacon on a toasted English muffin with hollandaise sauce and hash browns.

TWO EGGS ANY STYLE **\$14.00**

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

STEAK AND EGGS **\$26.00**

New York steak with two eggs* any style served with toast and hash browns.

NEW! BREAKFAST CROISSANT **\$15.00**

Flaky croissant, bacon, ham, Swiss cheese, avocado, scrambled eggs, and a garlic peppercorn aioli served with hash browns.

CHICKEN FRIED STEAK AND EGGS **\$19.00**

Tender fried steak smothered in country gravy served with two eggs* any style, toast and hash browns.

CORNED BEEF HASH **\$14.00**

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

NEW! CAFÉ CHILAQUILES **\$14.00**

House-made tortilla chips, salsa roja, Monterey Jack cheese, sour cream, poached eggs*, avocado and cilantro.

STARTERS & SIDES

ENERGY BOWL **\$12.00**

House-made granola, Greek yogurt, harvest berries and local honey.

STEEL CUT IRISH OATMEAL **\$7.00**

Steamed milk, raisins and brown sugar.

Add harvest berries \$3.00

NEW! COFFEE CAKE **\$6.00**

House-made seasonal coffee cake served with whipped cream.

Seasonal Fruit Plate **\$9.00**

Harvest Berries **\$9.00**

Fruit Cup **\$6.00**

Yogurt **\$4.00**

Eggs* **\$3.00**

Short Stack **\$8.00**

Biscuits and Gravy **\$8.00**

Steamed or Garlic Rice **\$4.00**

Hash Browns **\$5.00**

English Muffin, Toast (2), Croissant, Banana Bread, or Bagel and Cream Cheese **\$4.00**

Applewood Smoked Bacon, Turkey Sausage, Ham, Sausage Links or Patties **\$7.00**

SWEETS

GRIDDLE CAKES **\$16.00**

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

Add harvest berries \$3.00

BELGIAN WAFFLE **\$16.00**

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

Add harvest berries \$3.00

APPLEWOOD SMOKED BACON WAFFLES **\$16.00**

Two golden brown waffles with bacon cooked inside served with two eggs* any style, whipped butter and maple syrup.

Add harvest berries \$3.00

TRADITIONAL FRENCH TOAST **\$16.00**

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

Add harvest berries \$3.00

NEW! CRUNCHY FRENCH TOAST **\$16.00**

Almond cereal crusted Challah bread and vanilla-scented egg, served with seasonal berries, whipped butter and maple syrup.

FILIPINO BREAKFAST

BANGSILOG **\$15.00**

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

LONGSILOG **\$14.00**

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

TOCILOG **\$14.00**

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

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**



Gluten Free items available upon request at an additional cost. Please ask your server for more information.

*Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity will be applied to parties of six or more.



APPETIZERS

CHICKEN TENDERS \$12.00

Breaded chicken tenders, celery and carrot sticks served with ranch dressing.

SWEET POTATO FRIES \$7.00

Shoestring sweet potato fries served with creamy marshmallow sauce.

ONION RINGS \$7.00

Crispy breaded onions served with ranch dressing.

BUFFALO WINGS \$15.50

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

PORK LUMPIA \$11.00

Crispy pork lumpia served with sweet chili sauce.

NEW! CHEESY GARLIC BREAD \$11.00

Milano roll with garlic and a three-cheese blend toasted to perfection, served with marinara sauce.

SALADS & SOUPS

NEW! STEAK SALAD \$19.00

NY strip steak, lettuce, cherry tomatoes, blue cheese crumbles, cucumbers, avocado, and house-made buttermilk dressing topped with fried onion strings.

NEW! COBB SALAD \$15.00

Iceberg lettuce, blue cheese crumbles, hard boiled eggs, tomatoes, Applewood smoked bacon, avocado and grilled or crispy chicken served with choice of dressing.

CAESAR SALAD \$11.00

Romaine lettuce, parmesan cheese, croutons and creamy Caesar dressing. *Add chicken \$4.00. Add shrimp \$6.00*

SIDE HOUSE SALAD OR CAESAR SALAD \$6.00

CHICKEN NOODLE SOUP OR SOUP OF THE DAY

Cup \$4.00 | Bowl \$5.50

ASIAN SPECIALTIES

BANGSILOG \$15.00

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

LONGSILOG \$14.00

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

TOCILOG \$14.00

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

SINIGANG \$23.00

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

KARE KARE \$30.00

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

WOR WONTON \$15.00

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

BURGERS & SANDWICHES

BUILD A BURGER* \$16.00

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

Cheese Options: Swiss, Cheddar, Blue Cheese, American, and Jalapeño Jack

Meat substitutions available upon request.

Patty Options: Beyond Burger, Turkey Patty or Gardenburger

Extra toppings available for \$1.00 each.

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

CANYON CAFÉ CLUB \$16.00

Roasted turkey breast, Applewood smoked bacon, lettuce, tomatoes and mayonnaise on toasted sourdough bread served with French fries.

CLASSIC REUBEN \$15.00

Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on toasted marble rye served with French fries.

TUNA MELT \$14.00

Albacore tuna salad, grilled tomatoes, cheddar and Swiss cheese on toasted sourdough bread served with French fries.

NEW YORK STEAK SANDWICH \$26.00

Grilled New York steak, lettuce, tomatoes, onions and a garlic peppercorn aioli on an Italian roll served with French fries.

CROISSANT BLTA \$14.00

Flaky croissant, bacon, lettuce, tomato, avocado and mayonnaise served with French fries.

NEW! FRENCH DIP \$16.00

Shaved roast beef, Swiss cheese, caramelized onions, French roll, au-jus, and creamy horseradish served with French fries.

ENTRÉES

GRILLED RIBEYE STEAK \$33.00

Grilled ribeye steak served with seasonal vegetables, garlic mashed potatoes and mushroom gravy.

CHICKEN FRIED STEAK \$19.00

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

HONEY GARLIC SALMON \$29.50

Honey garlic glazed seared salmon served with soba noodles and seasonal vegetables, topped with pineapple salsa.

CHICKEN PICATTA \$18.99

Chicken breast, capers, mushrooms, butter, white wine, and garlic served with garlic mashed potatoes and seasonal vegetables.

FISH & SHRIMP \$17.99

Deep fried beer-battered cod and breaded shrimp served with tartar sauce, cocktail sauce, lemons and French fries.

NEW! CAFÉ MEATLOAF \$16.00

Hearty house-made meatloaf, seasonal vegetables and garlic mashed potatoes served with a mushroom gravy.

ALFREDO PASTA \$14.00

Garlic, mushrooms, tomatoes, fettuccini pasta, parmesan cheese in a creamy white wine Alfredo sauce served with garlic bread. *Add chicken \$4.00. Add shrimp \$6.00*

NEW! SPICY SEAFOOD FETTUCINI \$24.00

Garlic, white wine, basil, scallops, shrimp, clams, and fettuccini pasta tossed in our spicy house-made tomato sauce topped with parmesan cheese served with garlic bread.

NEW! OPEN FACE TURKEY SANDWICH \$16.00

Slow roasted turkey breast served over toast, garlic mashed potatoes, and seasonal veggies smothered in turkey gravy.

Gluten Free items available upon request at an additional cost. Please ask your server for more information.

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18% gratuity will be applied to parties of six or more.



ALL DAY BREAKFAST

BUILD YOUR OWN OMELET \$14.00

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

Additional items .75 each

TWO EGGS ANY STYLE \$14.00

Your choice of Applewood smoked bacon, turkey sausage, ham or sausage links served with toast and hash browns.

STEAK AND EGGS \$26.00

New York steak with two eggs* any style served with toast and hash browns.

DESSERTS

HOMEMADE ICE CREAM \$6.00

Vanilla or flavor of the month.

NEW! NEW YORK CHEESECAKE \$8.00

Homemade cheesecake with a graham cracker crust.

CARROT CAKE \$8.00

Cream cheese frosting and pineapple, coconut chocolate bark.

NEW! DING DONG CAKE \$8.00

Chocolate cake with a whipped cream frosting and chocolate ganache.

SIDES

SEASONAL FRUIT PLATE \$9.00

HARVEST BERRIES \$9.00

FRUIT CUP \$6.00

YOGURT \$4.00

EGGS* \$3.00

MASHED POTATOES \$5.00

STEAMED OR GARLIC RICE \$4.00

HASH BROWNS \$5.00

FRENCH FRIES \$5.00

ENGLISH MUFFIN, TOAST (2),
CROISSANT, BANANA BREAD, OR
BAGEL AND CREAM CHEESE \$4.00

Gluten free bread available upon request

APPLEWOOD SMOKED BACON,
TURKEY SAUSAGE, HAM,
SAUSAGE LINKS OR PATTIES \$7.00

BEER

Beer selections are subject to change.

Please check with your server.

BOTTLE DOMESTIC \$5.00

Coors Light, Budweiser, Bud Light, Michelob Ultra, Heineken 0.0 (non-alcoholic)

BOTTLE IMPORT MICROBREW \$7.00

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

DRAFT

Domestic \$5.50

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

COCKTAILS

SPARKLING

LUCKY LILIKOI \$10.00

Chinola Passionfruit Liqueur, Prosecco

THE EMPRESS \$10.00

Lychee Liqueur, Prosecco

REFRESHING

ACE IN THE HOLE \$11.00

Tito’s Vodka, Elderflower, Lime Juice

SOUND OF RAIN \$10.00

Cazadores Blanco, Chinola Passion Fruit Liqueur, Simple Syrup, Lime

SPIRITED

HINESIGHT \$11.00

Hine VSOP, Borghetti Espresso Liqueur, Vermouth, Orange Bitters

JACKPOT OLD-FASHIONED \$11.00

Jack Daniel’s, Simple Syrup, Bitters, Orange Peel & Cherry

ADVENTUROUS

THAT’S MY JAM \$11.00

Skrewball Peanut Butter Whiskey, Borghetti Espresso Liqueur

FIRESTARTER MARGARITA \$10.00

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

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