



DINNER MENU

APPETIZERS

AHI SPRING ROLLS 15.99

Sushi grade Ahi* served rare, cabbage, mung bean sprouts, carrots, green onions, basil & cilantro wrapped in wonton & nori paper. Flash-fried & served on a bed of white rice with pineapple & pickled ginger.

QUESADILLA 10.99

Red and white flour tortillas filled with cheddar and pepper jack cheese, green chiles and tomatoes. Served with salsa, sour cream and cilantro.

ADD CHICKEN OR BLACK BEANS 1.99

RED PEPPER HUMMUS 11.99

Blended roasted red peppers, garbanzo beans, tahini and garlic. Served with choice of baked crostinis or grilled pita wedges.

ARTICHOKE CHEESE DIP 12.99

Baked asiago and cream cheese with artichokes, garlic and scallions. Served with baked crostinis.

HOT WINGS 13.99

Deep-fried chicken wings tossed in your choice of Traditional, Korean b.b.q. or Hellfire sauces. Served with celery, carrot, and jicama sticks with a side of gorgonzola cream sauce.

NACHOS 12.99

Blue & white corn tortilla chips topped with diced tomatoes, olives, jalapeños, scallions, cilantro, lime, salsa, guacamole, sour cream & cheddarjack cheese.

ADD CHICKEN OR BLACK BEANS 1.99

CALAMARI 12.99

Calamari seasoned, battered and flash-fried. Served with fire-roasted tomato sauce and a side of herbed lemon aioli.

BEER BATTERED SHRIMP 14.99

Rock shrimp seasoned, battered and flash-fried. Served with chipotle aioli and cocktail sauce.

SOUPS

SOUP OF THE DAY

CUP 3.99 • BOWL 5.99

SALADS

ADD SEASONED CHICKEN 3.99 ADD TOFU 3.99 ADD GRILLED SHRIMP 4.99 ADD SALMON 5.99

HOUSE REG • 11.99 FULL • 13.99

Baby greens tossed with balsamic vinaigrette and garnished with red onions, pears, blue cheese, fire-dried pecans and Mandarin oranges.

ORIENTAL REG • 11.99 FULL • 13.99

Baby greens and red cabbage tossed with sesame vinaigrette & garnished with honey roasted almonds, rice noodles, Mandarin oranges, carrots and diced pimentos.

BAJA REG • 15.99 FULL • 17.99

Grilled Wahoo served over baby greens & shredded cabbage tossed with lime chipotle vinaigrette, mango sauce, tortilla strips, red & green peppers, white onions, black beans, cilantro & Oaxaca chesse. Topped with avocado.

CAESAR REG • 11.99 FULL • 13.99

Hearts of romaine and spiked garlic croutons tossed with spicy Caesar dressing. Garnished with artichoke hearts, asiago and cracked black pepper.

SOUTHWESTERN REG • 11.99 FULL • 13.99

Baby greens tossed with balsamic vinaigrette. Garnished with black bean, corn & roasted pepper salsa, jicama, avocados, tomatoes, tortilla strips & cheddar jack cheese.

AHI REG • 16.99 FULL • 20.99

Seared Sushi grade Ahi* prepared rare with a sesame seed & black peppercorn crust. Served over baby greens, carrots, & cabbage tossed in a light wasabi vinaigrette. Garnished with pickled ginger and wonton strips.

SANDWICHES

ALL COME WITH A CHOICE OF FRIES, GREEN SALAD, PASTA SALAD OR CUP OF SOUP.

SANTA FE CHICKEN 12.99

Spiked & grilled chicken breast with chipotle aioli, roasted chiles, tomato, red onion and muenster cheese on a floured sourdough or spent-grain bun.

PORTABELLO JACK 12.99

Marinated & grilled portabella mushroom with sautéed red & green peppers, sautéed onions, tomato, pesto & muenster cheese on a floured sourdough or spent-grain bun.

SMOKED TURKEY 12.99

Smoked turkey, gouda cheese, herbed aioli, Dijon-cranberry spread, red onions, tomato & lettuce on toasted sourdough or honey wheat bread.

VEGGIEBURGER 10.99

Veggie patty with provolone, tomato, onions, mung bean sprouts, guacamole & Dijon mustard on a floured sourdough or spent-grain bun.

ITALIAN CHICKEN SUB 11.99

Grilled chicken topped with mozzarella, roasted tomatoes, pepperoni, and ranch. Served on a toasted baguette.

BIG COTTONWOOD BURGER 12.99

1/3 Pound of seasoned & grilled beef* patty with bacon, sautéed mushrooms, red onions, tomato, lettuce, cheddar, swiss, herbed aioli & b.b.q. sauce on a floured sourdough or spent-grain bun.

PHILLY CHEESE STEAK 12.99

Grilled sirloin with sautéed red & green peppers, onion, smothered with mozzarella on a grilled sourdough baguette.

WAHOO FISH TACOS 17.99

Grilled Wahoo, cabbage, baja salsa, lime chipotle sauce and Oaxaca cheese wrapped in corn and flour tortillas. Served with white rice & black beans.

PIZZA

B.B.Q. CHICKEN 13.99

Grilled chicken breast, b.b.q. sauce, red onion, Roma tomato, mozzarella, scallions, cilantro & corn pepper salsa.

PEPPERONI 13.99

Pepperoni, fire-roasted tomato sauce, mozzarella, asiago, fresh basil & oregano.

THAI CHICKEN 13.99

Grilled chicken breast, Thai peanut sauce, mozzarella, red onions, bell peppers, carrots, ginger, cilantro & scallions.

ROASTED VEGGIE FLAT BREAD 12.99

Oven baked flat bread with roasted red onions, bell peppers, herbs and asiago. Served with roasted Roma tomatoes & goat cheese.

VEGETABLE 12.99

Pesto, eggplant, Roma tomatoes, mushrooms, red onions, bell peppers, mozzarella, asiago & fresh basil.

FOUR CHEESE 11.99

Cheddarjack, mozzarella, asiago, fresh basil & fire-roasted tomato sauce.

SHRIMP MARGHERITA 14.99

Grilled shrimp, Roma tomatoes, mozzarella, fire roasted tomato sauce. Garnished with asiago and fresh basil. Served with a lemon wedge.

GREEK 14.99

Sausage, fire-roasted tomato sauce, feta, mozzarella, tomatoes, kalamata olives & oregano.

PASTA

ADD CHICKEN 3.99 • ADD TOFU 3.99 • ADD SHRIMP 4.99 • SUB SHRIMP 3.99

TEQUILA LIME CHICKEN 15.99

Sautéed chicken, red onions, red bell peppers, jalapeño, garlic, celery, tequila-ginger-lime sauce, scallions, cilantro & cashews. Served over your choice of linguine or jasmine rice.

POBLANO STEAK 18.99

Grilled Steak*, baby corn, red peppers tossed with linguine in a rich and zesty poblano and Oaxaca cheese alfredo. Topped with cilantro, Oaxaca and a black bean relish.

BAKED RAVIOLI 16.99

Baked spinach ricotta raviolis over fresh spinach, house marinara and alfredo. Topped with bread crumbs, honeyed balsamic and garnished with pesto oil.

THAI CHICKEN 15.99

Sautéed chicken, carrots, red onions, zucchini, baby corn, mung bean sprouts, garlic, with a spicy Thai peanut sauce, scallions & cilantro. Served over your choice of linguine or jasmine rice.

SHRIMP CURRY 18.99

Grilled Shrimp, snow peas, julienne carrots, red onions and red peppers. Tossed with jumbo noodles in a yellow coconut curry sauce. Garnished with toasted coconut and green onions.

CAJUN CHICKEN ALFREDO 16.99

Sautéed chicken breast, red onion and garlic tossed in a **spicy** cajun alfredo sauce with fettuccine.

CANYON FAVORITES

BABY BACK RIBS 19.99

Grilled baby back ribs basted in our B.B.Q. sauce. Served with your choice of garlic mashed potatoes or fries.

ENCHILADA COMBO 15.99

Chicken and cheese enchiladas smothered with salsa verde and mole. Topped with sour cream and guacamole. Served with black beans and Spanish rice.

VEGGIE STIR FRY 15.99

Fresh green beans, carrots, broccoli, bean sprouts, baby corn, onion, celery and tofu sautéed in a light teriyaki sauce over jasmine rice.

AVAILABLE SZECHWAN STYLE

FISH AND CHIPS 21.99

Fresh Alaskan Halibut cut daily and flash-fried in a Hefeweisen beer batter. Served with fries, dill tartar sauce and lemon wedges.

CHILE VERDE BURRITO 16.99

Spicy chile verde, tender pork and rice wrapped in a flour tortilla, smothered in cheddar and jack cheeses. Topped with sour cream. Served with black beans and Spanish rice.

SMOTHERED BLACK BEAN BURRITO 14.99

Black beans, roasted bell peppers, onions, cilantro & scallions, smothered in cheddarjack cheese. Topped with guacamole, sour cream & salsa.

WITH CHICKEN 15.99

DINNER ENTREES

ALL ENTREES SERVED WITH ROASTED GARLIC MASHED POTATOES OR JASMINE RICE, SEASONAL VEGETABLES & CHOICE OF DINNER SALAD OR CUP OF SOUP.

FILET MIGNON 28.99

Grilled filet mignon* baked with a bacon shallot gorgonzola. Topped with a balsamic reduction.

CHERRY B.B.Q. SALMON 23.99

Grilled fresh wild Coho Salmon, topped with a black cherry b.b.q. sauce & aioli.

AHI TUNA 26.99

Sushi grade Ahi Tuna* prepared with a light sesame seed and black peppercorn crust. Served with a side of teriyaki sauce & wasabi.

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, LAMB, FISH, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.

SIDES

FRIES	4.99	STEAMED RICE	2.99
PASTA SALAD	3.99	CHIPS & SALSA	5.99
SAUTÉED VEGETABLES	5.99	GUACAMOLE	1.99
FRESH FRUIT	4.99	SOUR CREAM	.99
CHILE VERDE	4.99	ONION RINGS	7.99

DESSERTS

TIRAMISU	7.99	BREAD PUDDING	7.99
FUDGE BROWNIE W/VANILLA BEAN ICE CREAM	7.99	CHOCOLATE PORCUPINE W/VANILLA BEAN ICE CREAM	7.99
PECAN CARROT CAKE	7.99	MOCHA CHEESECAKE	7.99
CRÈME BRÛLÉE	7.99	VANILLA BEAN ICE CREAM W/FRESH FRUIT OR CHOCOLATE SAUCE	6.99

PORCUPINE

BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, DR. PEPPER, LEMONADE, ICED TEA

ORANGE JUICE, GRAPEFRUIT,
PINEAPPLE, CRANBERRY, APPLE, V8

COFFEE, HOT TEA, HOT COCOA

ESPRESSO(DBL.) • LATTE • CAPPUCINO • MOCHA

ASK YOUR SERVER ABOUT A GROWLER TO GO

•18% GRATUITY WILL BE ADDED FOR GROUPS OF 10 OR MORE •



PORCUPINE

PUB & GRILLE