



DINNER MENU

APPETIZERS

AHI* SPRING ROLLS 20.99

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

QUESADILLA 14.99

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 4.99 ADD BLACK BEANS 1.99

RED PEPPER HUMMUS 16.99

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

ARTICHOKE CHEESE DIP 16.99

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

HOT WINGS 19.99

Deep-fried chicken wings tossed in your choice of Traditional, Korean b.b.q. or Hellfire sauces. Celery, carrot, and jicama sticks with Gorgonzola sauce.

1/2 DOZEN \$13.99

NACHOS 17.99

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

ADD CHICKEN 4.99 ADD BLACK BEANS 1.99

CALAMARI 18.99

Calamari seasoned, battered and flash-fried.

Served with fire-roasted tomato sauce and a side of herbed lemon aioli.

BEER BATTERED SHRIMP 18.99

Rock shrimp seasoned, battered and flash-fried.

Served with chipotle aioli and cocktail sauce.

SOUPS

SOUP OF THE DAY

CUP 5.99 • BOWL 7.99

SALADS

ADD SEASONED CHICKEN 4.99 ADD TOFU 3.99 ADD GRILLED SHRIMP 8.99 ADD SALMON 9.99

HOUSE REG • 18.99 FULL • 20.99

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

ORIENTAL REG • 18.99 FULL • 20.99

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

BAJA REG • 21.99 FULL • 24.99

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 cheese.

Topped with avocado.

CAESAR REG • 18.99 FULL • 20.99

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

SOUTHWESTERN REG • 18.99 FULL • 20.99

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

AHI* REG • 24.99 FULL • 29.99

Searched Sushi grade Ahi* prepared rare with a sesame seed & black peppercorn crust. Served over baby greens, carrots, & cabbage with 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.
GLUTEN/DAIRY FREE BUN OPTION AVAILABLE UPON REQUEST.

SANTA FE CHICKEN 18.99

Spicy blackened chicken breast with chipotle aioli, roasted chiles, tomato, red onion and Muenster cheese on a floured sourdough or spent-grain bun.

PORTABELLO JACK 18.99

Grilled portabello mushroom with sautéed red & green peppers, sautéed onions, tomato, pesto & Muenster cheese on a floured sourdough or spent-grain bun.

SMOKED TURKEY 18.99

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

LEMON PEPPER SALMON 22.99

Searched lemon pepper Coho Salmon* with chipotle aioli, red onion & cabbage on a sourdough or spent-grain bun.

BIG COTTONWOOD BURGER 19.99

1/2 lb grilled beef patty with bacon, sautéed mushrooms, red onions, tomato, lettuce, cheddar, Swiss, herbed aioli & b.b.q. sauce on floured sourdough or spent-grain bun.

BEYOND COTTONWOOD BURGER 19.99

Beyond beef patty on a floured sourdough, spent-grain or GF/Vegan bun. With choice of mushrooms, pickled jalapeños, cheddar or Swiss. Add avocado for 1.99.

PHILLY CHEESE STEAK 19.99

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

ITALIAN CHICKEN SUB 18.99

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

PIZZA

B.B.Q. CHICKEN 18.99

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

PEPPERONI 18.99

Pepperoni, fire-roasted tomato sauce, Mozzarella, Asiago, fresh basil & oregano.

THAI CHICKEN 18.99

Grilled chicken breast, b.b.q. sauce, red onion, red onions, bell peppers, carrots, ginger, cilantro & scallions.

ROASTED VEGGIE FLAT BREAD 18.99

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

VEGETABLE 18.99

Pesto, eggplant, Roma tomatoes, mushrooms, red onions, bell peppers, Mozzarella, Asiago & fresh basil.

FOUR CHEESE 17.99

Cheddar, pepper jack, Mozzarella, Asiago, fresh basil & fire-roasted tomato sauce.

SHRIMP MARGHERITA 20.99

Grilled shrimp, Roma tomatoes, Mozzarella, fire-roasted tomato sauce. Garnished with Asiago and fresh basil. Served with a lemon wedge.

GREEK 19.99

Sausage, fire-roasted tomato sauce, Feta, Mozzarella, tomatoes, Kalamata olives & oregano.

PASTA

ADD CHICKEN 4.99 • ADD SALMON 9.99 • ADD SHRIMP 8.99 • SUB SHRIMP 4.99

TEQUILA LIME CHICKEN 20.99

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.

STEAK* GORGONZOLA PASTA 28.99

Sauteed Petit tender*, bacon, red onion, red peppers, & penne pasta tossed in a Gorgonzola cream sauce, finished with chives & Roma tomatoes.

BAKED RAVIOLI 23.99

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

THAI CHICKEN 20.99

Sautéed chicken, carrots, red onions, zucchini, yellow squash, garlic, tossed in a spicy Thai peanut sauce with scallions, bean sprouts & cilantro. Served over linguine or jasmine rice.

SHRIMP CURRY 20.99

Shrimp, snow peas, carrots, red onions and red peppers. Tossed with jumbo noodles in a spicy red curry sauce with toasted coconut & green onions.

AVAILABLE VEGAN WITH YELLOW CURRY

CAJUN CHICKEN ALFREDO 22.99

Sautéed chicken breast, red onion and garlic tossed in a spicy Cajun Alfredo sauce with fettuccine.

CANYON FAVORITES

WAHOO FISH TACOS 23.99

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

ENCHILADA COMBO 20.99

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 19.99

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

AVAILABLE SZECHWAN STYLE

FISH AND CHIPS 29.99

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

CHILI VERDE BURRITO 20.99

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

SMOTHERED BLACK BEAN BURRITO 19.99

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

WITH CHICKEN 22.99

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* 45.99

Grilled filet mignon* with bacon-shallot Gorgonzola. Topped with a balsamic reduction.

BABY BACK RIBS 31.99

Baby back ribs baked in our house B.B.Q. sauce. Served with house slaw or vegetables and your choice of mashed potatoes or fries.

CHERRY B.B.Q. SALMON* 32.99

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

AHI TUNA* 29.99

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

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Consult your physician or local health official for further info.

Please be advised that any food prepared in this restaurant may contain allergens, including: Tree Nuts, Peanuts, Fish, Crustacean/Shellfish, Soy, Sesame, Dairy, Eggs and Wheat. While we take steps to minimize the risk of cross contamination (cleaning/sanitization, separating prep, cooking and storage processes of prepared items and baked goods made with these allergens), we cannot guarantee that any of our products are 100% safe to consume for people with these allergies. Customers concerned with food allergies need to be aware of this and inform the restaurant if you have any food allergies. The restaurant does not take on the responsibility for your decision to dine out. *The following items can be ordered undercooked.

SIDES

FRIES 5.99	STEAMED RICE 2.99
PASTA SALAD 4.99	CHIPS & SALSA 6.99
SAUTÉED VEGETABLES 7.99	CHIPS & GUACAMOLE 12.99
FRESH FRUIT 5.99 / 8.99	GUACAMOLE (2 OZ) 3.99
CHILE VERDE (CUP) 6.99	ONION RINGS 12.99
CROSTINI & MARINARA 5.99	WING VEGGIES 8.99 CELERY, CARROT, JICAMA

DESSERTS

SALTED CARAMEL CHEESECAKE 11.99 W/PRETZEL CRUST	OREO CREAM CAKE 11.99
TIRAMISU 12.99	BREAD PUDDING 12.99
FUDGE BROWNIE 11.99 W/VANILLA BEAN ICE CREAM	CHOCOLATE PORCUPINE 12.99 W/VANILLA BEAN ICE CREAM
PECAN CARROT CAKE 12.99	CRÈME BRÛLÉE 11.99
VANILLA BEAN ICE CREAM 5.99 (SINGLE) / 7.99 (DOUBLE) W/ FRESH FRUIT OR CHOCOLATE SAUCE	

BEVERAGES

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

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

COFFEE, HOT TEA, HOT COCOA

ESPRESSO(DBL.) • LATTE • CAPPUCCINO • MOCHA • CHAI TEA

ASK YOUR SERVER ABOUT A GROWLER TO GO

20% GRATUITY WILL BE ADDED FOR GROUPS OF 8 OR MORE

