

CANYONS BRUNCH

Available Saturday & Sunday | 8am-3pm | *Hours subject to change without notice

BREAKFAST

AÇAÍ BOWL \$15 (V)

Pitaya & Açai | Almond Granola
Fresh Bananas | Strawberries | Blueberries
Chia Seeds | Goji Berries

AVOCADO TOAST \$12

Mashed Avocado | Frisee | Watercress | Pickled Onion | Goat
Cheese | Rosemary Oil | Country Home Fries Add Egg⁺ +\$3 /
Grilled Chicken⁺ +\$7

CHICKEN & WAFFLES \$16

Crispy Chicken Thigh⁺ | Sweet Belgian Waffle
Candied Bacon⁺ | Spiced Candied Pecans
Maple Syrup | Smoked Maple Butter

CHILAQUILES \$15 (GF)

Fried Tortillas | Borracho Beans | Salsa Roja |
Cotija | Green Onions | Cilantro Cream | Two Eggs Your Way⁺
Add Machaca \$4 | Add Chorizo \$4

CORNED BEEF HASH AND EGGS \$16 (GF)

Country Home Fries | Grilled Peppers | Onions |
Two Eggs Your Way⁺

SHORT RIB HASH \$17 New

Country Potatoes | Peppers | Onions | Red Eye Gravy
Add Two Eggs Your Way⁺ \$3 (or) Chef's Choice (Poached)

CROSSINGS BREAKFAST \$15

Choice of Bacon⁺ or Sausage Patty⁺ | Choice of Toast | Coun-
try Home Fries | Eggs Your Way⁺

FLORENTINE OMELET \$14 (GF)

Crimini Mushrooms | Baby Spinach |
Swiss Cheese | Country Home Fries

DENVER OMELET \$14 (GF)

Cured Ham⁺ | Bell Peppers | Onions |
Cheddar Jack Cheese | Country Home Fries

HOUSE MADE BELGIAN WAFFLE \$11

Fresh Berries | Maple Syrup | Butter |
Whipped Cream

SHORT STACK \$12

Three Buttermilk Pancakes | Fresh Berries | Maple Syrup
Bacon \$4 Add Sausage \$4

LUNCH

SOUP OF THE DAY \$8

Chef Selected from Fresh Local Ingredients

BRUNCH BURGER \$21

8oz Angus Patty⁺ | Bacon⁺ | White Cheddar
Lettuce | Tomato | Mayo | Fried Egg⁺

GARDEN VEGETABLE BURGER \$16 New

Veggie Patty | Sun Dried Tomatoes | Baby Greens |
Pickled Red Onions | Fresh Mozzarella | Pesto Aioli |
Served on a Brioche Bun

CHICKEN WINGS⁺ \$18 (GF)

House BBQ | Garlic Buffalo | Honey Sriracha

STEAK & EGGS \$28 (GF)

Grilled New York Steak⁺ | Two Eggs Your Way⁺
Country Home Fries | Peppercorn Butter

SALADS

Add Chicken⁺ +\$7 | Shrimp+\$9 | Salmon⁺ +\$14 | Steak⁺ +\$14

TRADITIONAL CAESAR SALAD \$11 (VEG)

Chopped Romaine | House Garlic Croutons |
Shaved Parmesan | Drizzled with Caesar Dressing
Add Anchovy Fillets +\$2

WEDGE SALAD \$12 (GF) New

Heirloom Tomato | Smoked Blue Cheese
Pickled Red Onion | Chives | Smoked Bacon⁺ |
Ranch Dressing

BBQ CHICKEN SALAD \$17 (GF) New

Grilled Chicken Breast | Chopped Romaine |
Roasted Corn | Black Beans | Tomatoes | Cheddar
Jack Cheese | Red Onions | Crispy Tortilla Strips
| House BBQ Ranch Dressing

BEVERAGES

BLOODY MARY \$10

MIMOSA \$8

Peet's Coffee & BAILEYS \$10

Peet's Coffee \$5

HOT TEA \$3

ORANGE JUICE \$4

SODA \$4

BOTTOMLESS (up to 2 hours)

Choose 1 \$20, 2 \$24, or Grand Slam (all 4) \$30
price per person

Mimosas, Bloody Mary's/Maria's, Aperol Spritz, John Daly

KIDS

CHOCOLATE CHIP PANCAKES \$8

BELGIAN WAFFLE \$8

EGGS & BACON⁺ \$8

CHICKEN BITES⁺ W/FRIES \$8

KRAFT MAC 'N CHEESE W/FRIES \$8

SIDES

TWO EGGS YOUR WAY⁺ \$3

AVOCADO \$3

APPLEWOOD SMOKED BACON⁺ \$4

SAUSAGE PATTY⁺ \$4

SEASONAL FRESH FRUIT \$4

COUNTRY HOME FRIES \$3

TOAST OR ENGLISH MUFFIN \$3

GF= Gluten Friendly *our kitchen
is not a gluten free environment
VEG= Vegetarian

Executive Chef: Daniel Sargent
Sous Chef: Bryan Kashak

2-hour time limit per reservation

*18% gratuity will be added to all parties of 8 or more guests / no split
checks for parties of 8 or more

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.