



FRIDAY NIGHT UNWIND

Available Most Fridays from 5pm-8pm

BITES

BAVARIAN PRETZEL BITES \$9

Served with Beer Cheese Dipping Sauce.

MAC N' CHEESE BITES \$10

Topped with Candied Bacon and Bacon Aioli.

LOADED ONION RING STACK \$11

Applewood Smoked Bacon, Heirloom Cherry Tomatoes, Blue Cheese Crumbles, Chives, Buttermilk Ranch.

CRISPY BRUSSEL SPROUTS \$12

Roasted Marcona Almonds, Balsamic Reduction, Local Chevre Goat Cheese.

CHICKEN WINGS \$18

House BBQ, Garlic Buffalo, or Honey Sciracha. Served with Celery and Carrot Sticks.

SALADS

Add Chicken \$7 Add Shrimp \$9

Add Salmon \$14 Add Steak \$14

TRADITIONAL CAESAR SALAD \$12

Chopped Romaine, House Garlic Croutons, Shaved Parmesan, Drizzled with Caesar Dressings.

Add Anchovy Fillets \$2

BBQ CHICKEN SALAD \$17 New

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

ENTRÉES

CRISPY FISH TACOS \$17

Local Catch, Cilantro Slaw, Chipotle Aioli, Borracho Beans, Tortilla Chips, Salsa Roja, Fresh Lime.

BBQ PULLED PORK SANDWICH \$14

Pepperoncini Slaw, House BBQ Sauce on a Brioche Bun, Served with Seasoned Fries.

THE CANYONS TRI TIP SANDWICH \$16

House Smoked Tri Tip, Tomato Marmalade, Garlic Aioli, Provolone, Fresh Baked Ciabatta, Served with Seasoned Fries.

CROSSINGS BURGER \$19

8oz Angus Patty, White Cheddar, Lettuce, Tomato, Mayo, Brioche Bun, Served with Seasoned Fries.

PAN SEARED SALMON \$26

Truffle Whipped Potatoes, Seasonal Vegetables, Lemon Dill Beurre Blanc.

Executive Chef: Daniel Sargent
Sous Chef: Bryan Kashak

*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.