

# The Canal Club

## STARTERS

CEVICHE . . . . . 16  
SHRIMP, LIME, CUCUMBER PICO DE GALLO

TOSTONES . . . . . 12  
PLANTAINS, SMOKED BACON BLACK BEAN PURÉE,  
PICO, COTIJA

SOPA DE CALABAZA . . . . . 12  
COCONUT MILK, SCOTCH BONNET PEPPERS, PEPITAS

## SALADS

MIXED GREENS . . . . . 11  
JICAMA, TOMATO, LEMON GARLIC DRESSING

SEASONAL SQUASH . . . . . 12  
ARUGULA, GOAT CHEESE, POMEGRANATE VINAIGRETTE,  
PISTACHIO DUST

ENSALADA FRESCA . . . . . 12  
ARUGULA, SLICED PEAR, SHAVED MANCHEGO,  
TOASTED PEPITAS, LEMON GARLIC DRESSING

QUINOA & AVOCADO . . . . . 13  
WATERCRESS, CHERRY TOMATOES, QUINOA,  
AVOCADO, WHITE BALSAMIC VINAIGRETTE

COBB . . . . . 15  
ROMAINE LETTUCE, SLOW ROASTED CHICKEN,  
AVOCADO, PICO, EGG, COTIJA,  
APPLEWOOD SMOKED BACON, CORIANDER RANCH

GAUCHO STEAK\* . . . . . 18  
KALE, MASA CROUTONS, SHAVED MANCHEGO,  
LIME VINAIGRETTE

ADD TO ANY SALAD

STEAK\* . . . . . 10  
SHRIMP\* . . . . . 9  
SALMON\* . . . . . 7  
CHICKEN . . . . . 6

## OAXACAN PIZZA

ROASTED VEGETABLE . . . . . 10  
CRISPY EDGE CHIPOTLE FLOUR TORTILLA,  
WHITE BEAN PURÉE, ROASTED VEGETABLES,  
PICKLED ONIONS, ARUGULA, COTIJA

GREEN CHILE CHICKEN . . . . . 14  
CRISPY EDGE CHIPOTLE FLOUR TORTILLA,  
SMOKED BACON BLACK BEAN PURÉE, BRAISED CHICKEN,  
PICO, OAXACA CHEESE, MICRO CILANTRO

SPANISH CHORIZO . . . . . 15  
CRISPY EDGE CHIPOTLE FLOUR TORTILLA,  
MANCHEGO CHEESE SAUCE, CARAMELIZED CIPOLLINI ONIONS,  
SLICED SPANISH CHORIZO, MICRO CILANTRO

## ENTRÉES

CRISPY SKIN SALMON\* . . . . . 30  
PURPLE POTATO HASH, CHIPOTLE BUTTER

POLLO AL HORNO . . . . . 29  
GRILLED CHICKEN THIGH, BLACK BEANS, RICE,  
PETITE GREEN SALAD

ALLEN BROTHER'S BEEF FILET\* . . . . . 40  
FINGERLING POTATOES, ASPARAGUS TIPS, CARROTS,  
SPANISH SHERRY REDUCTION

GAUCHO STEAK\* . . . . . 31  
SPICED SKIRT STEAK, POBLANO CHIMICHURRI,  
MASA POTATO CAKES

PAELLA DE VEGETALES . . . . . 25  
SAFFRON RICE, TOMATO BROTH, LEEK SOFRITO,  
ROASTED VEGETABLES, PEAS

WE PROUDLY SOURCE FROM THE FOLLOWING LOCAL FOOD PURVEYORS:  
HAYDEN MILLS | CROW'S DAIRY | HICKMAN FAMILY FARMS  
NOBLE BREAD | BLUE SKY FARMS | MCCLENDON'S FARMS

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## SANDWICHES

<b>CUBANO*</b> . . . . .	16
BRAISED PORK, HAM, BABY SWISS, SWEET & SPICY PICKLES, CHIPOTLE AIOLI, BOLILLO ROLL	
ADD AN EGG . . . . .	2
<b>PULLED CHICKEN TORTA.</b> . . . . .	16
BRAISED GREEN CHILE CHICKEN, AVOCADO, OAXACA CHEESE, CARAMELIZED ONIONS, BAGUETTE	
<b>SCOTT BURGER*</b> . . . . .	18
GRASS-FED BEEF, AGED CHEDDAR, APPLEWOOD SMOKED BACON, BRIOCHE BUN	

## SIDES

<b>ARUGULA SALAD</b> . . . . .	4
<b>FRENCH FRIES</b> . . . . .	4
<b>BLACK BEANS</b> . . . . .	5
<b>PLANTAIN CHIPS</b> . . . . .	5

## DESSERT

<b>CHURRO DOUGHNUT HOLES</b> . . . . .	10
WHITE CHOCOLATE ANGLAISE, GUAVA JAM	
<b>ANCHO CHOCOLATE BROWNIE</b> . . . . .	10
DULCE DE LECHE GELATO, BLACKBERRY	
<b>BANANA FRITTERS</b> . . . . .	10
SALTED CARAMEL SAUCE	
<b>RUM CAKE</b> . . . . .	10
COCONUT GELATO, CANDIED PINEAPPLE, TROPICAL FRUIT	

## BEVERAGES

<b>COFFEE</b> . . . . .	4
<b>ESPRESSO.</b> . . . . .	3.5
<b>CORTADO</b> . . . . .	4
<b>CAPPUCCINO</b> . . . . .	5
<b>LATTE</b> . . . . .	5
<b>SPANISH LATTE</b> . . . . .	6
<b>EXTRA SHOT</b> . . . . .	1.5
<b>WHITE LION TEA</b> . . . . .	4
ENGLISH BREAKFAST, WHITE AMBROSIA, MOROCCAN MINT, EARL GREY (REGULAR AND DECAF), MASALA CHAI, CITRUS CHAMOMILE	
<b>WHITE LION ICED TEA</b> . . . . .	4
TRADITIONAL BLACK	
<b>COLD PRESSED JUICES.</b> . . . . .	9
ROOTS WITH GINGER, ORANGE TURMERIC, GREENS WITH GINGER	
<b>JUICE</b> . . . . .	6
ORANGE, GRAPEFRUIT	
<b>GINGER BEER</b> . . . . .	5
<b>GINGER ALE</b> . . . . .	5
<b>MEXICAN COKE</b> . . . . .	6
<b>COKE.</b> . . . . .	5
<b>DIET COKE</b> . . . . .	5
<b>SPRITE.</b> . . . . .	5
<b>SEDONA WATER</b> . . . . .	6
STILL OR SPARKLING	

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.