

The Canal Club

STARTERS

- CEVICHE** 16
SHRIMP, LIME, CUCUMBER PICO DE GALLO
- TOSTONES** 13
PLANTAINS, SMOKED BACON BLACK BEAN PURÉE,
PICO, COTIJA

SALADS

- MIXED GREENS** 11
JICAMA, TOMATO, LEMON GARLIC DRESSING
- ENSALADA FRESCA** 12
ARUGULA, SLICED PEAR, SHAVED MANCHEGO,
TOASTED PEPITAS, LEMON GARLIC DRESSING
- QUINOA & AVOCADO** 14
WATERCRESS, CHERRY TOMATOES, QUINOA,
AVOCADO, WHITE BALSAMIC VINAIGRETTE
- SEASONAL SQUASH** 14
ARUGULA, CROW'S DAIRY GOAT CHEESE,
ROASTED BUTTERNUT SQUASH, POMEGRANATE VINAIGRETTE
- COBB** 16
MARINATED GRILLED CHICKEN, AVOCADO, PICO, EGG,
COTIJA, APPLEWOOD SMOKED BACON, CORIANDER RANCH
- GAUCHO STEAK SALAD*** 18
KALE, MASA CROUTONS, SHAVED MANCHEGO,
LIME VINAIGRETTE
- ADD TO ANY SALAD**
- STEAK* 10
- SALMON* 7
- CHICKEN 6

OAXACAN PIZZA

- ROASTED VEGETABLE** 12
CRISPY EDGE CHIPOTLE FLOUR TORTILLA,
WHITE BEAN PURÉE, ROASTED VEGETABLES,
PICKLED ONIONS, ARUGULA, COTIJA
- GREEN CHILE CHICKEN** 15
CRISPY EDGE CHIPOTLE FLOUR TORTILLA,
SMOKED BACON BLACK BEAN PURÉE, BRAISED CHICKEN,
PICO, OAXACA CHEESE, MICRO CILANTRO
- SPANISH CHORIZO** 16
CRISPY EDGE CHIPOTLE FLOUR TORTILLA,
MANCHEGO CHEESE SAUCE, CARAMELIZED CIPOLLINI ONIONS,
SLICED SPANISH CHORIZO, MICRO CILANTRO

ENTRÉES

- CRISPY SKIN SALMON*** 31
PURPLE POTATO HASH, CHIPOTLE BUTTER
- POLLO AL HORNO** 29
GRILLED CHICKEN THIGH, BLACK BEANS, RICE,
PETITE GREEN SALAD
- GRASS-FED BEEF FILET*** 42
CUBAN SPICED PAPAS BRAVAS, ROASTED CAULIFLOWER,
SPICED CREMA, SPANISH SHERRY DEMI-GLACE
- GAUCHO STEAK*** 33
SPICED SKIRT STEAK, POBLANO CHIMICHURRI,
MASA POTATO CAKES
- PAELLA DE VEGETABLES** 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

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

SIDES

ARUGULA SALAD	4
FRENCH FRIES	4
BLACK BEANS	5

DESSERT

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

BEVERAGES

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