

The Canal Club

STARTERS

CEVICHE 16
SHRIMP, LIME, CUCUMBER PICO DE GALLO

TOSTONES 14
PLANTAINS, SMOKED BACON BLACK BEAN PURÉE,
PICO, COTIJA

TOASTS

AVOCADO* 15
WHOLE GRAIN TOAST, AVOCADO, EGG, PICKLED ONIONS

ALMOND BUTTER & BANANA 13
WHOLE GRAIN TOAST, ROASTED ALMOND BUTTER,
BANANAS, CINNAMON HONEY, BEE POLLEN

SMOKED SALMON 16
WHOLE GRAIN TOAST, CREAM CHEESE, DILL PICKLES,
HARDBOILED EGG, CAPERS, CHIVES

SALADS

ENSALADA FRESCA 14
ARUGULA, SLICED PEAR, SHAVED MANCHEGO,
TOASTED PEPITAS, LEMON GARLIC DRESSING

SEASONAL SQUASH 15
ARUGULA, CROW'S DAIRY GOAT CHEESE, ROASTED
BUTTERNUT SQUASH, PISTACHIO DUST,
POMEGRANATE VINAIGRETTE

COBB 17
GRILLED MARINATED CHICKEN, AVOCADO, PICO, EGG,
COTIJA, APPLEWOOD SMOKED BACON, CORIANDER RANCH

KALE & MANCHEGO 13
SHREDDED KALE, MASA CROUTONS, SHAVED MANCHEGO,
LIME AND PIQUE VINAIGRETTE

ADD TO ANY SALAD

STEAK* 10 SALMON* 8 CHICKEN 7

SANDWICHES

FRIED EGG SANDWICH* 16
FRIED EGG, BABY SWISS, APPLEWOOD SMOKED BACON
OR CUBAN SPICED PORK SAUSAGE, BRIOCHE BUN

CUBANO 17
BRAISED PORK, HAM, BABY SWISS, PICKLED ONIONS
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
COPPER STATE RANCHERS' BEEF, GUAVA BBQ SAUCE,
ARUGULA, PEPPER JACK CHEESE, TOBACCO ONIONS,
BLACK PEPPER CANDIED BACON AN A NOBLE BAKERY
BRIOCHE BUN

EGGS

HUEVOS AL GUSTO* 16
TWO EGGS COOKED YOUR WAY, PURPLE POTATO HASH,
CHORIZO SAUSAGE OR APPLEWOOD SMOKED BACON

CARIBBEAN BENEDICT* 16
PLANTAINS, POACHED EGGS, SMOKED HAM,
JALAPEÑO HOLLANDAISE

PERUVIAN HASH* 16
PURPLE POTATO HASH, TWO OVER EASY EGGS,
JALAPEÑO HOLLANDAISE AND CHOICE OF BRAISED PORK
OR GREEN CHILE CHICKEN

CHILAQUILES* 14
WHITE CORN TORTILLA CHIPS, OAXACA CHEESE, RADISH,
ENCHILADA SAUCE, TWO EGGS COOKED YOUR WAY
ADD BRAISED PORK 4 GREEN CHILE CHICKEN 4

BREAKFAST PIZZA* 15
SMOKED BACON BLACK BEAN PURÉE, CHORIZO,
PICO DE GALLO, COTIJA CHEESE, CHIPOTLE AIOLI,
CILANTRO, TWO EGGS COOKED YOUR WAY

WE PROUDLY SOURCE FROM THE FOLLOWING LOCAL FOOD PURVEYORS:
CROW'S DAIRY | HICKMAN FAMILY FARMS | COPPER STATE RANCH
NOBLE BREAD | BLUE SKY FARMS

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SWEET GRAINS

CREOLE FRENCH TOAST 15
VANILLA BEAN STRAWBERRIES,
COCONUT WHIPPED CREAM, PURE MAPLE SYRUP

PANCAKES 15
BUTTERMILK HOT CAKES, FRUIT RELISH,
CITRUS BUTTER, PURE MAPLE SYRUP

DULCE DE LECHE WAFFLE 15
BRÛLÉD BANANA, COCONUT WHIPPED CREAM,
BLUEBERRIES, BEE POLLEN, DULCE DE LECHE

CHURRO DOUGHNUT HOLES 12
WHITE CHOCOLATE ANGLAISE, GUAVA JAM

FRUIT & GRANOLA BOWL 14
HOUSE-MADE GOLDEN GRANOLA, GREEK YOGURT,
CINNAMON HONEY, FRUIT

BANANA FRITTERS 12
SALTED CARAMEL SAUCE

COCKTAILS

DESERT SOLITAIRE SANGRIA 14
SAUVIGNON BLANC, GRAPEFRUIT,
NICARAGUAN RUM, ROSEMARY

FOOL'S PROGRESS SANGRIA 14
CABERNET SAUVIGNON, STRAWBERRY-SPICED RUM,
MASALA CHAI, VANILLA LIQUEUR

THE RUM DIARY PUNCH 14
OVER PROOF & JAMAICAN RUMS, LEMON,
GRENADINE, VANILLA, FALERNUM, BITTERS

OUR MAN IN HAVANA PUNCH 14
NAVY STRENGTH GIN, NICARAGUAN RUM,
PASSIONFRUIT, LIME, BRAZIL NUT

SIDES

PURPLE POTATO HASH 5

FRENCH FRIES 5

APPLEWOOD SMOKED BACON 5

CHORIZO SAUSAGE 5

SEASONAL FRUIT 5

ARUGULA SALAD 5

BEVERAGES

COFFEE 5

NITRO COLD BREW 6

ESPRESSO 4

CORTADO 5

CAPPUCCINO / LATTE 6

SPANISH LATTE 7

WHITE LION TEA 5
ENGLISH BREAKFAST, WHITE AMBROSIA,
MOROCCAN MINT, EARL GREY (REGULAR AND DECAF),
MASALA CHAI, CITRUS CHAMOMILE

WHITE LION ICED TEA 5
TRADITIONAL BLACK

COLD PRESSED JUICE 9
ROOTS WITH GINGER, ORANGE TURMERIC,
GREENS WITH GINGER

JUICE 6
ORANGE, GRAPEFRUIT

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.
A 20% GRATUITY WILL BE ADDED OF PARTIES OF SIX OR MORE.