

The Canal Club

POOLSIDE

SHAREABLES

CHIPS & SALSA	15
BLUE CORN TORTILLA CHIPS	
ADD MOJO GUACAMOLE	6
CEVICHE*	22
SHRIMP, LIME, CUCUMBER PICO DE GALLO	
QUESO DIP	20
BLUE CORN TORTILLA CHIPS, ROASTED POBLANO, PICO DE GALLO, CILANTRO	
ADD CHORIZO	2

TACOS

MARINATED SKIRT STEAK (3)	19
MOJO, TOMATILLO PICO, COTIJA CHEESE, JALAPEÑO, CILANTRO	
CHICKEN AL PASTOR (3)	19
GRILLED PINEAPPLE, AVOCADO PUREE, MICRO CILANTRO	
RAINBOW CAULIFLOWER (3)	19
CHARRED PINEAPPLE, TROPICAL SLAW, CHILI-GINGER VINAIGRETTE	

OAXACAN PIZZAS

TROPICAL PROSCIUTTO	25
CRISPY EDGE FLOUR TORTILLA, MANCHEGO CHEESE SAUCE, SERRANO, PINEAPPLE, MICRO CILANTRO	
GREEN CHILE CHICKEN	25
CRISPY EDGE FLOUR TORTILLA, SMOKED BACON BLACK BEAN PURÉE, BRAISED CHICKEN, PICO, OAXACA CHEESE, MICRO CILANTRO	

SALADS

QUINOA & AVOCADO	19
WATERCRESS, CHERRY TOMATOES, QUINOA, AVOCADO, WHITE BALSAMIC VINAIGRETTE	
ENSALADA FRESCA	19
ARUGULA, SLICED PEAR, SHAVED MANCHEGO, TOASTED PEPITAS, LEMON GARLIC DRESSING	
CUBAN CAESAR*	20
ROMAINE LETTUCE, MASA CROUTONS, AVOCADO SHAVED MANCHEGO, CRUSHED PLANTAIN CHIPS	
COBB	25
GRILLED MARINATED CHICKEN, AVOCADO, PICO, EGG, COTIJA, APPLEWOOD SMOKED BACON, CORIANDER RANCH	
ADD TO ANY SALAD	
STEAK* 10	
SALMON* 12	
CHICKEN 8	
SHRIMP 9	

SANDWICHES

PULLED CHICKEN TORTA	22
BRAISED GREEN CHILE CHICKEN, AVOCADO, OAXACA CHEESE, CARAMELIZED ONION, BAGUETTE, SERVED WITH FRIES	
CUBANO	23
BRAISED PORK, HAM, BABY SWISS, PICKLED ONIONS, SWEET & SPICY PICKLES, CHIPOTLE AIOLI, BOLILLO ROLL, SERVED WITH FRIES	
DUARTE BURGER*	25
CHARGRILLED LOCAL BEEF PATTY, GUAVA BBQ SAUCE, ARUGULA, PEPPER JACK CHEESE, TOBACCO ONIONS, BLACK PEPPER CANDIED BACON ON A BRIOCHE BUN, SERVED WITH FRIES	

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

Beverages

COCKTAILS

MATÉ MOJITO	17
TEA INFUSED VODKA, LIME, MINT, CUCUMBER, SODA	
LETTER TO A FRIEND	20
HIGHLAND TEQUILA, GRAPEFRUIT, LIME, SODA	
MARGARITA	18
HIGHLAND TEQUILA, LIME, AGAVE (BLENDED OR ROCKS)	
HELEN & MAUDE	20
PUERTO RICAN RUM, COCONUT, LIME, MINT, SODA	
MAI TAI	18
PUERTO RICAN RUM, LIME, CURACAO, MYERS'S DARK RUM FLOAT	
DAIQUIRI	18
PUERTO RICAN RUM, LIME, CANE (BLENDED OR ROCKS) STRAWBERRY, PEACH OR MANGO	
PIÑA COLADA	18
PUERTO RICAN RUM, COCONUT, PINEAPPLE, LIME (BLENDED) MYERS'S DARK RUM FLOAT 3	
CARIBBEAN FROSÉ	18
PUERTO RICAN RUM, FLEURS DE PRAIRIE, STRAWBERRY	
BELLINI	17
SPARKLING BRUT, PEACH PURÉE	
COCTEL DE COCO	22
ANY COCKTAIL SERVED IN A FRESH COCONUT	

SEASONAL DRAFTS

ARIZONA LIGHT LAGER • DOS EQUIS LAGER CHURCH MUSIC JUICY IPA • BIG SPILL PILSNER SEASONAL DRAFT	
16OZ	13

CANS

MICHELOB ULTRA • HUSS SCOTTSDALE BLONDE CORONA • BLUE MOON • 7TH & MCDOWELL IPA LADY BANKS SOUR • HIGH NOON	
SINGLE	12
BUCKET (5)	45

WINES

FREIXENET, SPARKLING BRUT	19
POEMA, SPARKLING ROSE	19
FLEURS DE PRAIRIE, ROSE	20
IMAGERY, SAUVIGNON BLANC	17

OTHER Beverages

CUCUMBER COOLER	16
CUCUMBER, SEEDLIP GARDEN, BRAZIL NUT, LEMON, SODA	
BEACH BUCK	16
BLACKBERRY, SEEDLIP SPICE, BASIL, LIME, GINGER BEER	
COCOJITO	16
COBLEND, SEEDLIP GROVE, MINT, LIME, SODA	
BEST DAY BREWING	10
NON-ALCOHOLIC: KOLSCH & WEST COAST IPA	