



Specials

CANYON NACHOS

Large nacho platter, layered with cheddar cheese and house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF \$14.9

CHICKEN + BLACK BEAN TOSTADA

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF \$8.9

HAND CUT RIBEYE*

12 oz. Certified Angus Choice. Topped with herb butter. Garlic whipped potatoes and grilled asparagus. \$34.9

SEDONA SALISBURY STEAK*

Tender salisbury steak, sautéed mushrooms, marsala gravy. Garlic whipped potatoes Southwest corn. \$15.9

KEY LIME PIE

Brown sugar graham cracker crumb crust filled with a creamy tart lime filling -- creating an authentic tropical flavor! \$7.9

NIGHTINGALE ICE CREAM SANDWICH: BIRTHDAY CAKE

Confetti brown sugar cookies, vanilla ice cream swirled with vanilla cake and rainbow sprinkles. \$7.9

EL FLORIDITA

Bumbu rum, lime, pineapple. \$13.5

LAGUNITAS MAXIMUS

CA- Imperial IPA- ABV 8.2%- 12oz \$8

ISLEY PLAIN JANE BLUEBERRY

RVA- Fruited Blonde Ale- ABV 5.4% 16oz \$6 | Crowler \$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.