APPETIZERS

BREWERY WINGS \$18

BONE-IN CHICKEN* WINGS ROASTED & FINISHED IN THE FRYER TOSSED WITH YOUR CHOICE OF BUFFALO, BOURBON BBQ OR ASIAN

CAULIFLOWER WINGS \$15

CAULIFLOWER CROWNS, BREADED, FRIED AND TOSSED IN BUFFALO SAUCE SERVED WITH A SIDE OF RANCH

JALAPEÑO POPPERS \$16

FOUR LARGE JALAPEÑOS STUFFED WITH CHIPOTLE CHEDDAR CREAM CHEESE FILLING. WRAPPED WITH APPLEWOOD SMOKED BACON.

FRIED RAVIOLI \$13

FOUR CHEESE RAVIOLI, BREADED AND FRIED SERVED WITH YOUR CHOICE OF HOUSE RANCH OR MARINARA

BAVARIAN PRETZEL \$16

OVERSIZED BAVARIAN PRETZEL SERVED WITH BEER CHEESE AND WHOLE GRAIN MUSTARD ON THE SIDE

GET IT SMOTHERED WITH BACON AND BEER CHEESE FOR \$4

SPINACH & ARTICHOKE DIP \$13

A BLEND OF MELTED CHEESES WITH SPINACH AND ARTICHOKE HEARTS. SERVED WITH TORTILLA CHIPS

CHEESE CURDS \$14

REAL WISCONSIN CHEESE CURDS HAND BREADED & FRIED

FRIED PICKLES \$13

PICKLE SPEARS HAND BREADED & FRIED

FRIED ZUCCHINI \$13

BREADED ZUCCHINI STICKS FRIED TO PERFECTION SERVED WITH HOUSE MADE RANCH

HOUSE SALAD \$11

MIXED SPRING GREENS | CUCUMBERS | HEIRLOOM CHERRY TOMATOES SHREDDED CARROTS | RED ONION | CHEDDAR CHEESE



BLEU WEDGE SALAD \$15/\$12(PETITE)

ICEBERG WEDGE | ONION | TOMATO | GLAZED BACON | CRUMBLED BLEU CHEESE BALSAMIC REDUCTION | BLEU CHEESE DRESSING | SALT + PEPPER

CERBAT CAESAR SALAD \$15

CHOPPED BABY ROMAINE HEARTS | FRESH SHAVED PARMESAN ROMA CHERRY TOMATOES | CROUTONS | FINISHED WITH CAESAR

\$15 COBB SALAD

ROMAINE AND ICEBERG LETTUCE | DICED HAM | HARD BOILED EGG CHOPPED TOMATO | CRUMBLED BACON

CAESAR BLEU CHEESE ITALIAN 1000 ISLAND PRICKLY PEAR VINAIGRETTE BBQ VINAIGRETTE OIL + VINEGAR

RANCH

CHICKEN, SHRIMP, VEGAN PROTEIN, STEAK OR ANDOUILLE \$7 | BACON FOR \$3 | SUB VEGAN CHEESE \$2 | CAESAR DRESSING CONTAINS ANCHOVY

CAJUN ANDOUILLE PASTA

SLICED ANDOUILLE SAUSAGE SAUTEÉD WITH BELL PEPPERS AND ONIONS, TOSSED IN CAJUN STYLE, ROASTED RED PEPPER CREAM SAUCE. SERVED OVER PENNE PASTA AND TOPPED WITH SHAVED PARMESAN

CHICKEN FRIED STEAK \$20

BREADED & FRIED GOLDEN CUBE STEAK, TOPPED WITH CREAMY SUPREME SAUCE WITH GARLIC HERB MASHED POTATOES AND CHEF'S CHOICE VEGETABLES.

BOURBON-SOY MAHI-MAHI \$23

PAN SEARED MAHI TOPPED WITH A HOUSE MADE BOURBON-SOY GLAZE. SERVED OVER RICE PILAF WITH A SIDE OF CHEF'S CHOICE VEGETABLES.

SIGNATURE BBQ RIBS

TENDER PORK RIBS DRY RUBBED WITH HOUSE SEASONING, APPLEWOOD SMOKED AND BRUSHED WITH HOUSE BBQ. FINISHED ON THE GRILL FOR A PERFECT CHAR. SERVED WITH HAND CUT FRIES AND SLAW

FULL RACK \$35 HALF RACK \$25

MAC + CHEESE \$14

CLASSIC MAC + CHEESE MADE WITH A CUSTOM BLEND OF CHEESE

CHICKEN QUESADILLA \$15

A 12" FLOUR TORTILLA LOADED WITH GRILLED CHICKEN BREAST' SAUTEÉD PEPPERS + ONIONS, SERVED WITH SOUR CREAM AND PICO

CHICKEN TENDERS \$18

BREADED CHICKEN BREAST* TENDERS SERVED WITH FRIES, CARROTS + CELERY GET THEM TOSSED OR WITH SAUCE ON THE SIDE BUFFALO | BOURBON BBQ | ASIAN

HOUSE MADE CHILI \$14

A HEARTY SERVING MADE DAILY SERVED IN A BREAD BOWL SMALL SIDE SERVING NO BREAD BOWL \$9

SOUP OF THE DAY \$12

DAILY MADE CREATIONS SERVED IN A BREAD BOWL

SMALL SIDE SERVING, NO BREAD BOWL \$9



BURGERS + SANDWICHES

ALL BURGERS AND SANDWICHES INCLUDE A SIDE OF FRIES SUBSTITUTE ANY OF OUR SIDE ITEMS FOR \$3



CANYON BURGER \$18

1/2 LB ANGUS BEEF* - GRILLED CHICKEN BREAST* - PLANT BASED PROTEIN LETTUCE | TOMATO | ONION | PICKLE

CHOICE OF CHEESE

CHEDDAR - SMOKED PROVOLONE - SMOKED GOUDA - BLEU - SWISS - PEPPER JACK - VEGAN CHEESE (\$2)

EXTRAS

\$3- BACON | AVOCADO SPREAD \$2- GREEN CHILE | FRIED EGG | JALAPEÑO | SAUTEÉD MUSHROOMS

BEAST BURGER \$23

1/2LB BLEND OF WAGYU BEEF*, ELK* BOAR* + BISON*
ENCRUSTED IN A PEPPERCORN MELANGE | PEPPERED BACON
BLEU CHEESE | BLUEBERRY COMPOTE | LETTUCE | TOMATO | ONION

PULLED PORK \$17

SLOW ROASTED PORK* BBQ DRIZZLE | COLESLAW PICKLES | ONION RING | BRIOCHE BUN

MAHI SANDWICH \$23

PAN SEARED MAHI MAHI* | LETTUCE | JICAMA SLAW CHIPOTLE MAYO | SOY-BOURBON GLAZE | BRIOCHE BUN

SANTA FF CHICKEN \$18

GRILLED CHICKEN BREAST* | ROASTED HATCH & POBLANO CHILES
PEPPER JACK CHEESE | LETTUCE | TOMATO | ONION
BLEU CHEESE | CHIPOTLE AIOLI

HOT CHICKEN \$17

CRISPY FRIED OR GRILLED CHICKEN BREAST* | HOT SAUCE PICKLES | SLAW | BRIOCHE BUN

BISTRO STEAK SANDWICH \$19

GRILLED BEEF TENDERLOIN* | MELTED SMOKED PROVOLONE SAUTEÉD MUSHROOMS | CARAMELIZED ONIONS CHIPOTLE AIOLI | TOASTED FRENCH BAGUETTE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPECIALTY 14"PIES SPECIALTY

4"PIES

MEAT LOVERS

MARINARA | MOZZARELLA | BACON | PEPPERONI | SAUSAGE

SUPREME

MARINARA | MOZZARELLA | ONIONS | BELL PEPPER | MUSHROOMS | PEPPE RONI | SAUSAGE

VEGGIE LOVERS

MARINARA | MOZZARELLA | SPINACH | ONIONS | TOMATOES | MUSHROOMS BELL PEPPERS | ARTICHOKES | BLACK OLIVES

BBQ CHICKEN

BBQ SAUCE | MOZZARELLA | ONIONS | TOMATOES | GRILLED CHICKEN*

PESTO CHICKEN

PESTO | MOZZARELLA | DICED TOMATOES | BLACK OLIVES | ARTICHOKE HEARTS | FETA

BYOP \$17

BASE

MARINARA | GARLIC HERB OIL BBQ | BUFFALO | PESTO

CHEESE

MOZZARELLA | CHEDDAR | FETA FONTINELLA | VEGAN

\$2.00 EACH

PEPPERONI | ITALIAN SAUSAGE | PROSCIUTTO GRILLED CHICKEN* | GROUND BEEF* BACON | STEAK

\$1.50 FACH

BELL PEPPERS | ONIONS | OLIVES | MUSHROOMS TOMATOES | ARTICHOKE HEARTS | SPINACH | BASIL JALAPEÑO | PINEAPPLE | BANANA PEPPERS

\$21 CALZONES

SAME FRESH INGREDIENTS AS OUR PIZZAS FOLDED UP AND BAKED TO PERFECTION! - PLEASE NO SUBSTITUTIONS

PEPPERONI | VEGGIE LOVERS | MEAT LOVERS

MAC + CHEESE
SEASONAL VEGETABLES
SEASONAL FRUIT
FRESH CUT FRIES
ONION RINGS

SWEET POTATO FRIES

SIDE SALAD MIXED GREENS | TOMATO | RED ONION SHREDDED CARROTS | RED CABBAGE

\$6.00

ASK YOUR SERVER ABOUT SEASONAL SIDES



BOURBON-GLAZED CHEESECAKE \$13

LARGE SLICE OF NEW YORK STYLE CHEESECAKE, TOPPED WITH GRAND CANYON BOURBON INFUSED SALTED CARAMEL.

LEMON-BLUEBERRY MASCARPONE CAKE \$12

HOUSE MADE LEMON-BLUEBERRY CAKE, WITH A SWEET MARCARPONE FILLING. FINISHED WITH A DUSTING OF POWDERED SUGAR

HALF BAKED \$12

PARTIALLY BAKED CHOCOLATE CHIP COOKIE TOPPED WITH VANILLA BEAN ICE CREAM AND CHOCOLATE SYRUP