APPETIZERS

BAVARIAN PRETZEL -\$15

OVERSIZED BAVARIAN PRETZEL SERVED WITH BEER CHEESE AND WHOLE GRAIN MUSTARD ON THE SIDE GET IT SMOTHERED WITH BACON AND BEER CHEESE FOR \$4

CHICKEN QUESADILLA -\$16

SERVED WITH SOUR CREAM AND SALSA SAUTEÉD PEPPERS AND ONIONS - \$2

FRIED PICKLES -\$13

HALF POUND OF PANKO CRUSTED PICKLE SPEARS SERVED WITH CHIPOTLE RANCH

CHILI CHEESE FRIES -\$16

CRISPY FRENCH FRIES SMOTHERED IN HOUSE MADE CHILI TOPPED WITH CHEDDAR CHEESE AND DICED ONIONS

FRESH GUACAMOLE -\$15

HOUSE MADE GUACAMOLE SERVED WITH FRESH TORTILLA CHIPS

BREWERY WINGS - \$17

ONE POUND OF CRISPY FRIED CHICKEN WINGS TOSSED IN YOUR CHOICE OF SAUCE BBQ - BUFFALO - HOT BBQ SERVED WITH RANCH

CHEESE CURDS -\$14

WISCONSIN CHEESE CURDS, TOSSED IN SEASONED BREAD CRUMBS AND FRIED SERVED WITH RANCH OR MARINARA

CAULIFLOWER WINGS -\$15

CAULIFLOWER CROWNS COATED IN A HOUSE MADE SEASONING BLEND, FRIED AND TOSSED IN BUFFALO SAUCE SERVED WITH RANCH DRESSING

SPINACH ARTICHOKE DIP -\$14

A BLEND OF MELTED CHEESE, WITH SPINACH AND ARTICHOKES SERVED WITH FRESH TORTILLA CHIPS

CHARCUTERIE BOARD - \$30

CHEF'S SELECTION OF CURED MEATS, ARTISAN CHEESES, SEASONAL FRUITS NESTLED IN OUR SIGNATURE BAVARIAN PRETZEL.

SERVED WITH A RED WINE REDUCTION, BEER CHEESE AND CREOLE MUSTARD.

HOMEMADE CHILI -\$15

HOUSE MADE CHILI COOKED DAILY, TOPPED WITH DICED ONIONS AND SHREDDED CHEESE - SERVED IN A BREAD BOWL

WEDGE SALAD -\$15

QUARTERED FRESH ICEBERG LETTUCE, WITH BACON, DICED ONIONS, TOMATOES & BLUE CHEESE CRUMBLES DRIZZLED WITH BALSAMIC GLAZE AND CRACKED BLACK PEPPER

CHIPOTLE CHICKEN SALAD -\$20

FRESH FIELD GREENS, BELL PEPPERS, DICED ONIONS, CUCUMBERS, CROUTONS PARMESAN CHEESE TOPPED WITH GRILLED CHICKEN BREAST*

GRILLED PINEAPPLE SHRIMP SALAD -\$20

SAUTEÉD SHRIMP, FRESH SPINACH, CUCUMBER, CELERY, TOMATO AND FETA CHEESE TOPPED WITH GRILLED PINEAPPLE AND CHOICE OF DRESSING

BLT CAESAR SALAD -\$22

CHOPPED LETTUCE, CRISPY DICED BACON, TOMATOES, PARMESAN CHEESE, CROUTONS, TOSSED IN CAESAR DRESSING WITH YOUR CHOICE OF PROTEIN.

PROTEIN ADD ON \$7 - CRISPY OR GRILLED CHICKEN*. SAUTEÉD SHRIMP OR SMOKED SAUSAGE dressing choices: Ranch, Caesar, Italian, 1000 Island, blue cheese, raspberry vinaigrette, Honey Mustard, and Oil & vinegar

SOUP OF THE DAY CUP-\$9 BREAD BOWL-\$12 MADE DAILY FROM SCRATCH USING SEASONALLY AVAILABLE INGREDIENTS STDES - \$6

SIDE SALAD SEASONAL VEG COLESLAW FRIES ONION RINGS SWEET POTATO FRIES

GRAND CANYON X TO GO!

4PK MIXED CANNED COCKTAILS \$11

GRAND CANYON DISTILLERY BOTTLES

CORE SPIRITS \$25

PRICKLY PEAR VODKA, ORANGE BLOSSOM VODKA, RUM, GIN

ASK YOUR SERVER ABOUT PRICING FOR LIMITED RELEASE, PREMIUM, AND SMALL BATCH SPIRITS



RGERS & ENTRE



SUBSTITUTE ONION RINGS, SWEET POTATO FRIES, COLESLAW, SIDE SALAD OR SEASONAL VEGETABLES FOR \$3

CANYON CHEESEBURGER -\$18

1/2 LB ANGUS BEEF PATTY* | LETTUCE | TOMATO | ONION CHOICE OF CHEESE | BRIOCHE BUN | CRISPY FRIES | PICKLE SPEAR

GRILLED CHICKEN SANDWICH -\$18

GRILLED CHICKEN BREAST* | LETTUCE | TOMATO ONION | CHOICE OF CHEESE | BRIOCHE BUN CRISPY FRIES | PICKLE SPEAR

PULLED PORK SANDWICH -\$17

PULLED SMOKED PORK* | COLESLAW | BBQ SAUCE TOPPED WITH AN ONION RING | BRIOCHE BUN CRISPY FRIES | PICKLE SPEAR

SHRIMP PO' BOY -\$19

SAUTEÉD SHRIMP* | HOUSE REMOULADE LETTUCE | TOMATO | ONION | HOAGIE ROLL CRISPY FRIES | PICKLE SPEAR

BREWERY TACOS -\$20

CHOOSE FROM FRIED FISH*, GRILLED SHRIMP* OR CRISPY CAULIFLOWER | PICO DE GALLO CABBAGE | CHIPOTLE CREMA | CRISPY FRIES SERVED IN FLOUR TORTILLAS

FISH AND CHIPS -\$20

70Z DEEP FRIED COD* | COLESLAW | TARTER SAUCE SERVED WITH A SIDE OF FRIES

LOADED PUB SAUSAGE -\$18

BACON WRAPPED 1/3 LB SMOKED POLISH SAUSAGE* SMOTHERED IN HOUSE CHILI & CHEDDAR CHEESE ON A HOAGIE ROLL | CRISPY FRIES | PICKLE SPEAR

Add on Sandwich:

\$2 EACH - FRIED EGG, GRILLED ONIONS, GRILLED JALAPEÑOS OR MUSHROOMS

\$3 EACH - BACON OR AVOCADO SPREAD

CHEESE: AMERICAN, GOUDA, PROVOLONE, PEPPER JACK, BLUE CHEESE, FETA, MOZZARELLA

GET A GLUTEN FREE BUN FOR \$3 | SUBSTITUTE BEYOND BURGER \$3

4" PIES

THESE PIZZAS CANNOT BE SPLIT 50/50

MARINARA | MOZZARELLA | BACON | PEPPERONI | SAUSAGE

MARINARA | MOZZARELLA | ONIONS | PEPPERONI | BELL PEPPERS | MUSHROOMS

MARINARA | MOZZARELLA | HAM | PINEAPPLE

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

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

OWN PIZZA

MOZZARELLA | CHEDDAR | FETA | BLUE CHEESE

MARINARA | BBQ | BUFFALO GARLIC OLIVE OIL

MEATS -\$2

SMOKED SAUSAGE | PEPPERONI | ITALIAN SAUSAGE PROSCIUTTO | GRILLED CHICKEN* | BBQ CHICKEN* GROUND BEEF* | BACON | HAM

VEGGIES -\$1.50

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

WORKS

CHOOSE UP TO 6 TOPPINGS

12" GLUTEN FREE CAULIFLOWER CRUST FOR \$4

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



CAMPFIRE CHURROS

WARM CHURRO STICKS, TOSSED IN CINNAMON-SUGAR, DRIZZLED WITH CHOCOLATE SAUCE. SERVED WITH VANILLA BEAN CUSTARD

\$11

SWEETSIUFF

HALF BAKED

PARTIALLY BAKED GIANT COOKIE TOPPED WITH VANILLA ICE CREAM AND CHOCOLATE SYRUP

SERVED WARM - PLEASE ALL FOR EXTRA TIME

\$12

CHOCOLATE LAVA CAKE

A RICH CHOCOLATE CAKE WITH A GOOEY GANACHE CENTER SERVED WITH A SCOOP OF ICE CREAM

\$11

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. PLEASE BE AWARE THAT AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE CREDIT CARD PAYMENTS ARE SUBJECT TO A 3% TRANSACTION FEE