

CANYONRANCH®
TUCSON

DINE & UNWIND

IN-ROOM DINING



CHEFS SHOWCASE DINNER

SATURDAYS

6:00 pm - 8:00 pm

\$70

ADD ON WINE PAIRING \$59

Foraging Sonora

AMUSE BOUCHE

Yellow Tail Crudo

Veuve Clicquot

ENSALADA

Seasonal Beets and Apples

roasted beets, local goat cheese, Willcox
apples, pickled nopales, prickly pear and
pistachio vinaigrette

CADE Sauvignon Blanc, Napa

INTERMEZZO

Tomatillo Melon Sorbet

UMAMI

Bison Filet

native Arizona beans, seasonal calabacitas,
chili-hibiscus butter

Grgich Hills Zinfandel, Napa

SWEET

Mexican Chocolate Mesquite Cake

Dow's 10 Year Old Tawney Port, Oporto

CANYONRANCH®

BREAKFAST

served 7AM-9:30AM

All American Breakfast*

two eggs any style, roasted breakfast potatoes, mixed berries, choice of toast
signature chicken apple sausage patty or smoked turkey bacon

Huevos Rancheros* GF

two eggs any style, sizzling salsa de arbol, slow-simmered rattlesnake beans
local pressed corn tortillas, signature chicken apple sausage patty

Powerhouse French Toast*

Barrio cranberry-walnut bread, vanilla protein batter
maple Greek yogurt drizzle, choice of eggs, turkey bacon

Chef's Omelet*

cheddar cheese, spinach, peppers, mushroom, & turkey bacon

Avocado & Whipped Ricotta Toast*

Barrio super seed bread, scrambled eggs, thinly sliced scallions
snap peas, radish, hemp seeds, crispy garbanzos

The Conscious Cowboy Bowl GF . V

scrambled Burmese style tofu (made with chickpea flour) or regular tofu
cowboy caviar, quinoa, sautéed spinach, crispy house-made tofu bacon

The Vaquero Breakfast Sandwich*

gluten-free English muffin, chipotle cheddar cheese, chicken sausage
egg whites, wilted arugula, caramelized onions, paprika aioli
served with a side of sweet potato hash

APPETIZING ADDITIONS

Lemon Ricotta Waffle
mixed berry chia preserves

Acai Bowl GF
mixed berry chia seed jam
kiwi, banana, cacao nibs

Organic Steel-Cut Oatmeal Bowl GF **Fresh Fruit & Berries GF . V**
super seed and pecan dukkah, seasonal
fruit, spice-infused maple syrup

Hot Honey Cornmeal Pancakes GF
cornbread style pancakes with hot
honey and cornflake granola

Plain Greek Yogurt GF

Plain Coconut Yogurt GF . V



\$20 DELIVERY FEE APPLIES
CALL 44313 TO PLACE AN ORDER

PLEASE INFORM US UPON ORDERING IF YOU HAVE ANY FOOD ALLERGIES

GF = Gluten-Free (no wheat, rye, or barley) | V = Vegan (contains no animal product, may contain honey.)

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH
served 11:30AM-2PM

B E G I N N I N G S

Soup of the Day

Bone Broth GF

Vegetarian Chili GF . V

Market Salad GF

romaine lettuce, apple, sweet peppers red onion, cherry tomatoes
bleu cheese, cucumber melon vinaigrette

C H E F ' S S E L E C T I O N S

Korean Chicken Salad GF

Korean Spice Marinated Chicken Breast, pickled daikon radish
cabbage, green peas, crispy edamame, carrot ginger dressing

Market Catch Zorandeado Tacos* GF

avocado, tomatillo salsa, red onions cabbage
lime, rattlesnake beans

Kimchi Veggie Burger V

Korean fermented cabbage, sriracha mayo
cucumber ribbons, tomato

Edamame Croquettes GF . V

quinoa-edamame, brown rice-lentil tabbouleh
cabbage slaw, tahini lemon drizzle

Trail Boss Burger*

100% grass-fed ground beef burger, jicama slaw, wheat bun

Build it Your Way: lettuce, tomato, pickles, pickled onion green chilies, roasted wild mushrooms, avocado,
slow-simmered house-made chili, swiss, cheddar, robust bleu cheese, smoked turkey bacon



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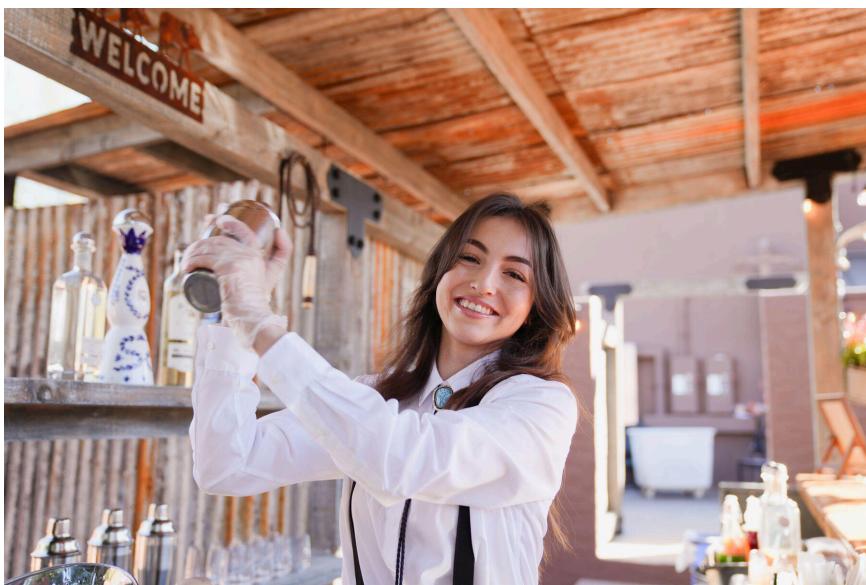
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HANDS ON COOKING

WEDNESDAY, THURSDAY, FRIDAY



CANTINA
DAILY 5 PM-9 PM



DINNER

served 5:30PM-8:30PM

BEGINNINGS

Bone Broth GF | Soup of the Day | Rosemary Rolls

Harvest Beets & Bleu Cheese GF

roasted red beets, Belgium endive, whipped goat
& bleu cheese, pear, toasted hazelnut

Market Salad

tender lettuce, fresh herbs, blueberries, cucumber
corn, radish, bleu cheese, hemp seeds, avocado

CHEF'S SELECTIONS

Rustler Steak Dinner* GF

butcher block feature, roasted baby carrots
parsnip & celeriac mash

Tofu Katsu GF . V

crispy tofu paired with
sautéed, broccolini,
roasted red pepper curry

Black Bean Noodle Pad Thai GF . V

black bean fettuccini, crispy tofu, carrots, onions
tangy chili peanut sauce, toasted peanuts

Lobster & Kale Stuffed Shells

truffle and wild mushroom cream sauce
broccolini with lemon zest

Roasted Airline Chicken Breast GF

blood orange glaze ginger salsa
cilantro black rice, snap peas

Canyon Club Wrap

whole-wheat lavash, turkey, herbed cream cheese
marinated tomatoes, turkey bacon, spinach
served with a side caprese pasta salad

Vaquero Burger*

100% grass-fed ground beef burger, lettuce,
tomato & onion, jicama slaw, wheat bun

Market Catch Zarandeado Tacos* GF

avocado, tomatillo salsa, red onions
cabbage lime, rattlesnake beans

SIMPLY PREPARED

Grilled Asparagus & Garlic GF . V | Turmeric Cauliflower Mash GF | Parsnip Celariac Mash GF . V

Sauteed Broccoli with Garlic GF . V | Chef's Daily Steamer Basket GF . V

Choice of Grilled Beef, Chicken, Salmon, or Tofu



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CANYONRANCH.

SOMETHING SWEET

Sweet Potato Chocolate Mousse GF . V
plant based buttercream, raspberries

Vaquero Dessert of the Day
please inquire about daily selections

Mixed Berries GF . V

Chocolate Chip Cookie *or* **Cookie of the Day**

Vanilla Ice Cream GF *or* **Sorbet Selection** GF . V

JENWEY TEA

Jenway Tea doesn't follow traditions - it redefines them. Each tea is designed with precision and purpose, blending the strength of ancient whole tea leaves with bold French florals, rare global herbs, and purposeful wellness botanicals.

Iced

jenwey black | lychee green | hibiscus berry peach

Hot

Herbal: peppermint | CR citrus chamomile | immunity

Black: english breakfast | lady blue earl grey | vanilla spiced chai

Green: jasmine spring | matcha powder

Specialty Drinks

chai tea latte | matcha latte

CAFFÈ UMBRIA COFFEE

Delicately sourced from around the world and domestically roasted in Seattle, WA, with Italian heritage.

bizzarri medium-dark roast drip coffee | mezzanotte decaf drip coffee | cold brew coffee

Specialty Italian Espresso

americano | cappuccino | cortado | latte | traditional macchiato

Barista Milks

skim | reduced fat | half & half | almond | oat | coconut | soy | rice

Housemade Coffee Syrups

vanilla | caramel | mocha | seasonal

CANYONRANCH



CHAMPAGNE & SPARKLING

Laurent-Perrier La Cuvee Brut, Champagne NV	98
Veuve Clicquot Brut, Champagne NV	145
Krug 'Grande Cuvee', Champagne NV	350

WHITE WINE

Saracco Moscato d'Asti, 2024	58
Minuty M Rose, Cotes de Provence 2024	54
CADE Sauvignon Blanc, Napa 2024	56
J. de Villebois Sancerre, Loire 2021	80
Far Niente Chardonnay, Napa 2023	99
Rombauer Chardonnay, Carneros 2023	86

RED WINE

Famille Perrin Cotes du Rhone, Rhone 2022	64
Robert Sinskey Los Carneros, Pinot Noir, Carneros 2018	110
Domaine Odoul-Coquard Gevrey-Chambertin, Cote de Nuits 2021	325
Duckhorn Merlot, Napa 2022	94
Pahlmeyer Merlot, Napa 2021	225
Chateau de Beaucastel Chateauneuf du Pape, Rhone 2021	198
Grgich Hills Zinfandel, Napa 2019	95
Orin Swift '8 Years in the Desert' Red Blend, California 2023	80
Bella Union by Far Niente, Bordeaux Blend, Napa 2022	98
Austin Hope Cabernet Sauvignon, Paso Robles (Ltr) 2022	115
Revana Cabernet Sauvignon, Napa 2021	145
Nickle & Nickel Decarle, Cabernet Sauvignon, Rutherford 2022	225
Chateau Lynch Bages, Pauillac 2018	445
Venge Family Reserve Cabernet Sauvignon, Oakville 2019	385
Harlan Estate Cabernet Sauvignon, Oakville 2021	2450



All beverage prices listed in US dollars and exclusive of tax and 20% gratuity.