

CANYONRANCH®
TUCSON

DINE & UNWIND

IN-ROOM DINING



BREAKFAST**served 7-9:30 A.M.****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

Organic Steel-Cut Oatmeal Bowl GF**Fresh Fruit & Berries GF . V**

super seed and pecan dukkah, seasonal

fruit, spice-infused maple syrup

Plain Greek Yogurt GF**Hot Honey Cornmeal Pancakes GF****Plain Coconut Yogurt GF . V**

cornbread style pancakes with hot

honey and cornflake granola



\$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.

HANDS-ON COOKING CLASSES

Demonstration Kitchen



Cocoa & Craft*

Decadent Chocolate Creations

WEDNESDAY 2–3 P.M. | \$125

Longevity Table*

Principles of Longevity Through Cooking

THURSDAY 3–4 P.M. | \$125

Fast & Nourished*

Satisfying Quick Meals

FRIDAY 3–4 P.M. | \$125

JAVELINA CANTINA

DAILY 5–9 P.M.

SPECIAL SIPS & TASTINGS

Barrel to Glass*

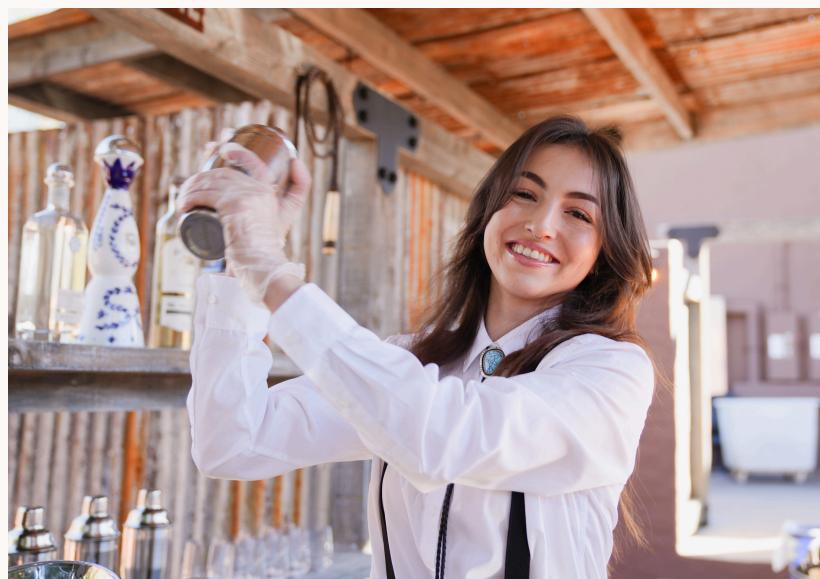
A Curated Bourbon Journey

WEDNESDAY 8–9 P.M. | \$125

Spirit of Agave*

A Tequila Tasting Experience

FRIDAY 5–6 P.M. | \$125



ACTIVITIES MARKED WITH AN ASTERISK (*) REQUIRE ADVANCE SIGN UP. PLEASE CALL OUR WELLNESS GUIDES AT EXTENSION 44789 OR SIGN UP THROUGH THE CANYON RANCH APP

LUNCH
served 11:30 A.M.-2 P.M.

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 Zarandeado 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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CHEF'S SHOWCASE DINNER*

SATURDAYS 6—8 P.M. | \$70

Demonstration Kitchen

Foraging Sonora

AMUSE BOUCHE

Yellow Tail Crudo

seasonal citrus juice, chile, onion

ENSALADA

Seasonal Beets and Apples

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

INTERMEZZO

Tomatillo Melon Sorbet

UMAMI

Bison Filet

native Arizona beans, seasonal
calabacitas, chili-hibiscus butter

SWEET

Mexican Chocolate Mesquite Cake

Seasonal Wine Pairing (Optional)

Additional \$59

DINNER

served 5:30-8:30 P.M.

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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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

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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	58
Minuty M Rose, Cotes de Provence	54
CADE Sauvignon Blanc, Napa	56
Domaine de la Barbotaine Sancerre, Loire	76
Far Niente Chardonnay, Napa	99
Rombauer Chardonnay, Carneros	86

RED WINE

Famille Perrin Cotes du Rhone, Rhone	64
Robert Sinskey Los Carneros, Pinot Noir, Carneros	110
Justin Girardin, Santeney, Pinot Noir, Burgundy	90
Domaine Odoul-Coquard Gevrey-Chambertin, Cote de Nuits	325
Duckhorn Merlot, Napa	94
Pahlmeyer Merlot, Napa	225
Chateau de Beaucastel Chateauneuf du Pape, Rhone	198
Grgich Hills Zinfandel, Napa	95
Orin Swift '8 Years in the Desert' Red Blend, California	80
Bella Union by Far Niente, Bordeaux Blend, Napa	98
Austin Hope Cabernet Sauvignon, Paso Robles (Ltr)	115
Revana Cabernet Sauvignon, Napa	145
Nickle & Nickel Decarle, Cabernet Sauvignon, Rutherford	225
Chateau Lynch Bages, Pauillac	445
Venge Family Reserve Cabernet Sauvignon, Oakville	385
Harlan Estate Cabernet Sauvignon, Oakville	2450

NON - ALCHOLIC WINE

Hand on Heart, Sauvignon Blanc, California	50
Hand on Heart, Cabernet Sauvignon, California	50

