

CANYON RANCH
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, house-made ranchero salsa, slow-simmered rattlesnake beans
local pressed corn tortillas, signature chicken apple sausage patty, and avocado

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
super seed and pecan dukkah, seasonal
fruit, spice-infused maple syrup

Fresh Fruit & Berries GF . V

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

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.

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 WELLNESSGUIDES AT EXTENSION 44789 OR SIGN UP THROUGH THE CANYON RANCH APP

LUNCH

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

BEGINNINGS

Soup of the Day

Bone Broth GF

Tomato Gazpacho GF . V

Market Salad GF

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

CHEF'S SELECTIONS

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



**\$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.

CHEF'S SHOWCASE DINNER*

SATURDAYS 6—8 P.M. | \$70

Demonstration Kitchen

Roots & Rainforest

AMUSE BOUCHE

Rooted in the Earth

roasted root vegetables and mushrooms,
tepany bean purée, salsa matcha, amaranth
cracker soil

ENSALADA

Green Papaya Salad

lemongrass gelee, kaffir lime leaf
vinaigrette

INTERMEZZO

Guava-Ginger Sorbet

UMAMI

Venison Loin

cacao nib crust, cassava purée, passion fruit
gastrique

SWEET

Avocado Mousse

Seasonal Wine or Alcohol Removed Pairing (Optional)

Additional \$59

CANYONRANCH.

DINNER

served 5:00-8:00 P.M.

BEGINNINGS

Bone Broth GF | Soup of the Day | Tomato Gazpacho GF . V | 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
cauliflower mash

Tofu Katsu GF . V

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

Mesquite Smoked Seitan V

black bean and pepita mole, calabacitas, prickly
pear gastrique

Lobster & Kale Stuffed Shells

truffle and wild mushroom cream sauce
broccolini with lemon zest

Roasted Chicken Supreme 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 | Black Garlic Peewee Potatoes GF . V

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

Choice of Grilled Beef, Chicken, Salmon, or Tofu



**\$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.

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

RISHI TEA

Organic & Direct Trade

Iced

green tea citrus | hibiscus elderberry | golden triangle black

Hot

Herbal: peppermint | chamomile medley | lavender mint | turmeric ginger | blueberry hibiscus

Black: english breakfast | earl grey | masala chai

Green: jasmine | matcha super green | matcha super green

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

**\$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.



VAQUERO

CANYON RANCH

SPARKLING WINE

Laurent-Perrier La Cuvee Brut, Champagne NV	30 98
Veuve Clicquot Brut, Champagne NV	145
Krug 'Grande Cuvee', Champagne NV	350

WHITE WINE

Minuty M Rose, Cotes de Provence	17 54
Alexana Hillside s Pinot Gris, Willamette	19 64
CADE Sauvignon Blanc, Napa	56
Rombauer Chardonnay, Carneros	26 86
Far Niente Chardonnay, Napa	99

RED WINE

Robert Sinskey Pinot Noir, Carneros	110
Justin Girardin Santenay Pinot Noir, Burgundy	28 94
Famille Perrin Cotes du Rhone, Rhone	20 64
Pahlmeyer Merlot, Napa	225
Orin Swift '8 Years in the Desert' Red Blend, California	25 80
Bella Union by Far Niente Bordeaux Blend, Napa	29 98
Austin Hope Cabernet Sauvignon, Paso Robles (Ltr)	28 115
Revana Cabernet Sauvignon, Napa	145
Nickle & Nickel Decarle Cabernet Sauvignon, Rutherford	225
Venge Family Reserve Cabernet Sauvignon, Oakville	385
Harlan Estate Cabernet Sauvignon, Oakville	2450
Chateau de Beaucastel Chateauneuf du Pape, Rhone	198
Domaine Odoul-Coquard Gevrey-Chambertin , Cote de Nuits	325
Chateau Lynch Bages Pauillac	445
Beringer Private Reserve Cabernet Sauvignon, Napa Valley	120
Penfolds Grange Shiraz, Australia	875

ALCOHOL REMOVED WINE

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

