

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, 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, choice of corn or whole-wheat tortillas

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

## Roots & Rainforest

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### AMUSE BOUCHE

#### Rooted in the Earth

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

### ENSALADA

#### Green Papaya Salad

lemongrass gelée, kaffir lime leaf  
vinaigrette

### INTERMEZZO

#### Guava-Ginger Sorbet

### UMAMI

#### Venison Loin

cacao nib crust, cassava purée, passion fruit  
gastrique

### SWEET

#### Avocado Mousse

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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 quinoa caprese 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



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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

## 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

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# VAQUERO

CANYON RANCH

## SPARKLING WINE

Saracco Moscato d'Asti 2024	49
Pizzolato 'Muse' Prosecco NV	54
Laurent-Perrier La Cuvee Brut, Champagne NV	98
Veuve Clicquot Brut, Champagne NV	145
Krug 'Grande Cuvee', Champagne NV	350

## WHITE WINE

Minuty M Rose, Cotes de Provence 2024	54
Gobelsburg Schlosskellerei Rose, Austria 2025	64
Alexana Hillsides Pinot Gris, Willamette 2023	64
CADE Sauvignon Blanc, Napa 2024	60
Europvin Chatelain 'Expression Terroirs', Sancerre France 2022	83
Rombauer Chardonnay, Carneros 2023	86
Far Niente Chardonnay, Napa 2023	99
Chevalier de la Cree Chablis Burgundy 2022	90

## RED WINE

Robert Sinskey Pinot Noir, Carneros 2018	110
Justin Girardin Santenay Pinot Noir, Burgundy 2020	94
Famille Perrin Cotes du Rhone, Rhone 2023	64
Grgich Hills Zinfandel, Napa 2019	75
Pahlmeyer Merlot, Napa 2021	225
Orin Swift '8 Years in the Desert' Red Blend, California 2023	80
Bella Union by Far Niente Bordeaux Blend, Napa 2022	98
Duckhorn Merlot, Napa 2022	72
Beringer Private Reserve Cabernet Sauvignon, Napa Valley 2016	120
Austin Hope Cabernet Sauvignon, Paso Robles (Ltr) 2022	115
Revana Cabernet Sauvignon, Napa 2021	145
Nickle & Nickel Decarle Cabernet Sauvignon, Rutherford 2022	225
Venge Family Reserve Cabernet Sauvignon, Oakville 2019	385
Harlan Estate Cabernet Sauvignon, Oakville 2021	2450
Chateau de Beaucastel Chateauneuf du Pape, Rhone 2021	198
Domaine Odoul-Coquard Gevrey-Chambertin, Cote de Nuits 2021	325
Chateau Lynch Bages Pauillac, 2018	445
Penfolds Grange Shiraz, Australia 2021	875

*An 18% service charge will be added to your bill. This service charge is not a gratuity. Canyon Ranch is a non-tipping facility.*