

The Canal Club

STARTERS

- CEVICHE** 13
ROCKFISH, JICAMA, TAJÍN, PLANTAIN CHIPS,
BLUE CORN TORTILLA CHIPS
- GRILLED ASPARAGUS*** 14
SERRANO HAM, POACHED EGG, CHORIZO OIL
- PLANTAINS** 10
PLANTAIN FRITTER, SMOKED BLACK BEAN PURÉE, COTIJA

SALADS

- ADD TO ANY SALAD**
- SHRIMP 8
SALMON 7
CHICKEN 6
- SPRING GREENS** 10
JICAMA, TOMATO, LEMON GARLIC DRESSING
- WATERMELON ARUGULA** 11
ARUGULA, PISTACHIO, BUTTERMILK BLUE CHEESE,
HONEY LIME DRESSING
- ENSALADA FRESCA** 11
ARUGULA, SLICED PEAR, SHAVED PARMESAN,
TOASTED PEPITAS, LEMON GARLIC DRESSING
- QUINOA & AVOCADO** 12
WATERCRESS, CHERRY TOMATOES, QUINOA,
AVOCADO, WHITE BALSAMIC VINAIGRETTE
- COBB** 15
ROMAINE LETTUCE, SLOW ROASTED CHICKEN,
AVOCADO, PICO, EGG, COTIJA, BACON,
CORIANDER RANCH

SANDWICHES

- CUBANO*** 16
BRAISED PORK, HAM, BABY SWISS, SWEET & SPICY
PICKLES, CHIPOTLE AIOLI, BOLILLO ROLL,
SERVED WITH ARUGULA SALAD
ADD AN EGG 3
- PULLED CHICKEN TORTA** 15
BRAISED GREEN CHILE CHICKEN, AVOCADO,
CARAMELIZED ONION, OAXACA CHEESE, BAGUETTE,
SERVED WITH ARUGULA SALAD
- DUARTE BURGER*** 17
GRASS-FED BEEF, FRIED EGG, ARUGULA,
CHIPOTLE AIOLI, ENGLISH MUFFIN BUN,
SERVED WITH FRENCH FRIES
- SCOTT BURGER*** 17
GRASS-FED BEEF, AGED CHEDDAR,
HOUSE SMOKED BACON, BRIOCHE BUN,
SERVED WITH FRENCH FRIES

ENTRÉES

- CRISPY SKIN SALMON*** 29
PERUVIAN POTATO HASH, CHIPOTLE BUTTER
- POLLO AL HORNO** 24
GRILLED CHICKEN THIGH, BLACK BEANS,
RICE, PETITE GREEN SALAD
- GAUCHO STEAK*** 28
SPICED SKIRT STEAK, POBLANO,
CHIMICHURRI SAUCE, MASA POTATO CAKES
- PAELLA DE VEGETALES** 20
SAFFRON RICE, TOMATO BROTH, LEEK SOFRITO,
ROASTED VEGETABLES, PEAS

WE PROUDLY SOURCE FROM THE FOLLOWING LOCAL FOOD PURVEYORS:
HAYDEN MILLS | CROW'S DAIRY | HICKMAN FAMILY FARMS | ABBY LEE FARMS
CROCKETT'S DESERT HONEY | QUEEN CREEK OLIVE MILL | BLUE SKY FARMS | ARIZONA MICROGREENS

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OAXACAN PIZZA

- ROASTED VEGETABLE 10
CRISPY EDGE TORTILLA, WHITE BEAN SPREAD,
ROASTED VEGETABLES, PICKLED SHALLOTS,
ARUGULA, COTIJA
- GREEN CHILE CHICKEN 14
CRISPY EDGE TORTILLA, BLACK BEAN SPREAD,
BRAISED CHICKEN, PICO, OAXACA CHEESE

SIDES

- ARUGULA SALAD 4
- FRENCH FRIES 4
- BLACK BEANS 5
- PLANTAIN CHIPS 5

DESSERT

- TRES LECHES JAR 8
COCONUT MOUSSE, TROPICAL FRUIT RELISH,
HOUSE MADE GOLDEN GRANOLA
- CHURRO DOUGHNUT HOLES 9
WHITE CHOCOLATE ANGLAISE, GUAVA JAM
- CAJETA CHEESECAKE 10
CHOCOLATE ESPRESSO BEANS, CORN POP CRUMBLE

BEVERAGES

- COFFEE 3.5
- ESPRESSO 3
- CORTADO 3.5
- CAPPUCCINO 5
- LATTE 5
- SPANISH LATTE 6
- EXTRA SHOT 1.5
- WHITE LION TEA 3.5
ENGLISH BREAKFAST, WHITE AMBROSIA,
MOROCCAN MINT, EARL GREY (REGULAR AND DECAF),
MASALA CHAI, CITRUS CHAMOMILE
- WHITE LION ICED TEA 3.5
TRADITIONAL BLACK AND FEATURED FLAVOR
- RAD COLD PRESSED JUICES 9
RAD BUT TRUE, KALE ME MAYBE
- JUICE 6
ORANGE, GRAPEFRUIT
- GOSLING'S GINGER BEER 5
- SEAGRAM'S GINGER ALE 5
- MEXICAN COKE 5
- COKE 5
- DIET COKE 5
- SPRITE 5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.