

# The Canal Club

## STARTERS

**CEVICHE** . . . . . 15  
SHRIMP, LIME, CUCUMBER, PICO DE GALLO

**GRILLED ASPARAGUS\*** . . . . . 14  
SERRANO HAM, POACHED EGG, CHORIZO OIL

**PLANTAINS** . . . . . 10  
PLANTAIN FRITTER, SMOKED BLACK BEAN PURÉE, COTIJA

## SALADS

**SPRING GREENS** . . . . . 10  
JICAMA, TOMATO, LEMON GARLIC DRESSING

**SUMMER SQUASH SALAD** . . . . . 11  
ARUGULA, GOAT CHEESE, POMEGRANATE VINAIGRETTE

**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

**GAUCHO STEAK SALAD\*** . . . . . 17  
BABY KALE, MASA CROUTON, MANCHEGO  
LIME VINAIGRETTE

**ADD TO ANY SALAD**  
STEAK\* . . . . . 10  
SALMON\* . . . . . 7  
CHICKEN . . . . . 6

## SANDWICHES

**CUBANO\*** . . . . . 16  
BRAISED PORK, HAM, BABY SWISS, SWEET & SPICY  
PICKLES, CHIPOTLE AIOLI, BOLILLO ROLL,  
SERVED WITH AN ARUGULA SALAD  
ADD AN EGG . . . . . 3

**PULLED CHICKEN TORTA** . . . . . 15  
BRAISED GREEN CHILE CHICKEN, AVOCADO,  
CARAMELIZED ONION, OAXACA CHEESE, BAGUETTE,  
SERVED WITH AN 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

**24 HOUR SHORT RIBS** . . . . . 26  
ROASTED ROOT VEGETABLES, MASHED PLANTAINS,  
GARLIC JUS

**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 . . . . . 6

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.