

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	
TUNA TOSTADA	15
MANGO PICO, CABBAGE, 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

MEAGRE BASS	29
STEWED LENTILS, HEIRLOOM TOMATO, LEEKS	
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

CREAM OF STRAWBERRY PIE 9
PICKLED STRAWBERRIES, WHIPPED CREMA,
AJI AMARILLO STREUSEL

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.