

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

The Canal Club

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.