

The Canal Club

AVOCADO TOAST* 12
WHOLE GRAIN TOAST, AVOCADO, EGG

**ALMOND BUTTER
& BANANA TOAST** 11
WHOLE GRAIN TOAST, ROASTED ALMOND BUTTER,
BANANAS, CINNAMON HONEY, BEE POLLEN

FRUIT & GRANOLA BOWL 10
HOUSE MADE GOLDEN GRANOLA, GREEK YOGURT,
CINNAMON HONEY, FRUIT

FRIED EGG SANDWICH* 14
TWO FRIED EGGS, BABY SWISS, BACON OR SAUSAGE,
BRIOCHE BUN

CUBANO* 15
BRAISED PORK, HAM, BABY SWISS,
SWEET & SPICY PICKLES, CHIPOTLE AIOLI,
BOLILLO ROLL, SERVED WITH AN ARUGULA SALAD
ADD AN EGG 3

HUEVOS AL GUSTO* 15
TWO CAGE FREE EGGS COOKED AS YOU LIKE
HOUSE SMOKED BACON OR SAUSAGE
POTATOES OR FRUIT

CARIBBEAN BENEDICT* 14
PLANTAINS, POACHED EGGS, SMOKED HAM, JALAPEÑO
HOLLANDAISE, SERVED WITH AN ARUGULA SALAD

ENSALADA FRESCA 11
ARUGULA, SLICED PEAR, SHAVED PARMESAN,
TOASTED PEPITAS, LEMON GARLIC DRESSING

COBB SALAD 15
SLOW ROASTED CHICKEN, AVOCADO, PICO,
EGG, COTIJA, BACON, CORIANDER RANCH

GAUCHO STEAK SALAD* 18
BABY KALE, MASA CROUTON, MANCHEGO,
LIME VINAIGRETTE

CHILAQUILES* 15
OAXACA CHEESE, CHILI CREMA, FRIED EGG,
RADISH, CHOICE OF BRAISED PORK OR
GREEN CHILE CHICKEN

PERUVIAN HASH* 15
PURPLE POTATO HASH, OVER EASY EGG,
BELL PEPPER, CHOICE OF BRAISED PORK
OR GREEN CHILE CHICKEN

PULLED CHICKEN TORTA 16
BRAISED GREEN CHILE CHICKEN, AVOCADO,
CARAMELIZED ONION, OAXACA CHEESE, BAGUETTE
SERVED WITH AN ARUGULA SALAD

SCOTT BURGER* 18
GRASS-FED BEEF, AGED CHEDDAR,
HOUSE SMOKED BACON, BRIOCHE BUN
SERVED WITH FRENCH FRIES OR AN ARUGULA SALAD

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

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SWEET GRAINS

PANCAKES 12
BUTTERMILK HOT CAKES, FRUIT RELISH,
CITRUS BUTTER, PURE MAPLE SYRUP

CREOLE FRENCH TOAST 13
VANILLA BEAN STRAWBERRIES,
COCONUT WHIPPED CREAM, PURE MAPLE SYRUP

CHURRO DOUGHNUT HOLES 10
WHITE CHOCOLATE ANGLAISE, GUAVA JAM

SANGRIAS

DESERT SOLITAIRE 10
SAUVIGNON BLANC, GRAPEFRUIT,
NICARAGUAN RUM, ROSEMARY

FOOL'S PROGRESS 10
CABERNET SAUVIGNON, STRAWBERRY-SPICED RUM,
MASALA CHAI, VANILLA LIQUEUR

PUNCHES

THE RUM DIARY 10
OVER PROOF & JAMAICAN RUMS, LEMON,
GRENADINE, VANILLA, FALERNUM, BITTERS

OUR MAN IN HAVANA 10
NAVY STRENGTH GIN, NICARAGUAN RUM,
PASSIONFRUIT, LIME, BRAZIL NUT

SIDES

SEASONAL FRUIT 5

ARUGULA SALAD 4

POTATO HASH 4

HOUSE SMOKED BACON 6

BEVERAGES

COFFEE 3.5

ESPRESSO 3

CORTADO 3.5

CAPPUCCINO / LATTE 5

SPANISH LATTE 6

WHITE LION TEA 4
ENGLISH BREAKFAST, WHITE AMBROSIA,
MOROCCAN MINT, EARL GREY (REGULAR AND DECAF),
MASALA CHAI, CITRUS CHAMOMILE

WHITE LION ICED TEA 4
TRADITIONAL BLACK AND FEATURED FLAVOR

FRESH PRESSED JUICES 9

JUICE 6
ORANGE, GRAPEFRUIT

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