

STARTING OUT

SLOW ROASTED CARROTS

spicy coconut cream, herb oil, citrus, toasted almond

THE CANYON GRAZE

prosciutto, salami, smoked salmon, beehive creamery cheese, cotija pimento cheese, prickly pear jam, UT honey, chili spiced olives, house pickles, grilled french bread

GRILLED AVOCADO

roasted corn, pepper aioli, cotija, pickled nopales, micro greens, tortilla chips

ANCHO BRISKET TACOS

pickled jicama, radicchio, cotija, salsa verde, corn tortillas, escabeche, lime

GREENS & THINGS

APPLE & JICAMA

green apple, jicama, arugula, spiced pepitas, pickled red onion, beehive creamery cajun cheddar, sour cherry vinaigrette

SALTED BEETS

cold smoked avocado, toasted cashew, oregano, pickled peppers

GREEN CHILE CAESAR

grilled romaine, shaved parmesan, garlic crouton, chile caesar dressing, lemon
+white anchovy 6 +trout 14 +grilled chicken 9

MAINS

SMOKY JUNIPER TROUT*

toasted shallot, roasted broccolini, charred tomato, radicchio, pine nuts

CHILI RUBBED CAULIFLOWER

spiced chickpeas, lime crema, pickled sweet peppers, cilantro

BISON BURGER*

bacon, cotija pimento cheese, pickled red onion, arugula, red wine bbq, fries

BISON TERES MAJOR STEAK*

sage dry rubbed, roasted yukon potato, roasted carrots, charred tomato puree, herb oil

VERDE ROASTED CHICKEN

roasted chicken quarter, charred corn, pickled onion, jalapeno grits, salsa verde, cotija

PIMENTO & WHITE BEAN RAGOUT

smoked portobello, black garlic balsamic, citrus wild rice, micro greens