

Our wine list is presented in progressive format from lighter to fuller intensity within each section to assist you in your selection.

Bubbles

Ruffino, Prosecco - Prosecco, Italy	11 42
Perrier-Jouët, Brut, "Grand" - Champagne, France	85
J. Roget, Brut - Canandaigua, New York (Available as a bellini or mimosa for \$2 more)	9 34

Whites

Chateau Ste. Michelle, Riesling - Columbia Valley, Washington	10 36
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Ripe peach and juicy pear with subtle mineral notes.

Ruffino, Pinot Grigio "Lumina" - Friuli-Venezia Giulia, Italy	10 36
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Elegant minerality with hints of pears and green apples.

Pighin, Pinot Grigio - Friuli-Venezia Giulia, Italy	12 46
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Fruity and floral with banana, pineapple and wisteria flowers on the nose, persistent with excellent body and balance on the plate.

Conundrum, White Blend - Napa Valley, California	11 38
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Hint of oak that plays with flavor speech apple and citrus. The long finish will leave you longing for another glass.

Kendall-Jackson, Chardonnay "Vintner's Reserve" - Sonoma County, California	11 38
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Layered aromas of green apples, peaches, honey and vanilla.

Cakebread, Chardonnay - Napa Valley, California	70
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Creamy golden apple, Asian pear and honeydew with complimentary coconut and sweet oak scents. Fresh and lively on the palate with rich citrus apple, melon and tropical fruits.

Rombauer Vineyards, Chardonnay - Carneros, California	60
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Juicy peaches, pineapples and lime greet the nose, followed by vanilla and cedar. Silky palate, with soft spice, vanilla, nectarines marking the finish mouth watering acidity.

Reds

Mark West, Pinot Noir - Acampo, California	10 36
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Smooth, easy drinking Pinot Noir with notes of rich berry flavors and subtle oak.

Laetitia, Pinot Noir "Estate" - Central Coast, California	55
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Ripe plum and blackberry aromatics with hints of framboise and chocolate complete this elegant pinot.

Hahn, Merlot - Central Coast, California	9 34
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Medium bodied merlot with aromas of dark cherry and plum, with wisps of clove and black tea.

Ravenswood, Zinfandel "Old Vine" - Lodi, California	10 36
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Soft, round, spicy and jammy with voluptuous overtones of plums and berries.

Wild Horse, Cabernet Sauvignon - Paso Robles, California	12 46
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Aromas and flavors of cherry, strawberry, cedar and clove, coupled with lush mouthfeel yielding smooth tannins.

Emmolo, Merlot - Napa Valley, California	60
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Superbly rich fruit, soft tannins and dark color.

Conundrum, Red Blend - Napa Valley, California	11 42
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A rich, dark red, it offers aromas of ripe berries and plums, warmed by a hint of cocoa. Tannins are rounded out by ripeness of the berries for a texturous but smooth feel.

B.R Cohn Gold Label, Cabernet Sauvignon - Napa Valley, California	85
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Built for food! Classic Cabernet aromas of cassis and plum yield to black cherry and brier. Medium to full bodied palate with rich plum and subtle tannins.

Silverado Vineyards, Cabernet Sauvignon - Napa Valley, California	120
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Dark cranberry in color with a hint of baking spices on the nose.

Franciscan Magnificat, Red Blend - Napa Valley, California	80
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The flavors are elegant and rich with cherry and blackberry fruit followed by fine, supple tannins and the velvety mouthfeel. Notes of cocoa, crème de cassis and black truffle complement to complex fruit. Delicious roundness and texture lead to a seamless finish.

Stags' Leap Wine Cellars, Cabernet Sauvignon "Artemis" - Napa Valley, California	130
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Inviting aromas of red currant and cranberry mixed with hints of vanilla and dried herbs.

Chimney Rock, Cabernet Sauvignon - Napa Valley, California	150
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Pure elegance on the palate with the silkiest of tannins coated by lush mid-palate.

Justin Isosceles Reserve, Red Blend - Paso Robles, California	200
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Intense cassis, black cherry and black plum notes, followed by sweet vanilla from the French oak barrels. Variable noted of cocoa, licorice.



Drink Feature

Turtle Dove Martini	13
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Pinnacle Cake Vodka, Hazelnut, Amaretto, Cream

Raspberry Lemonade	12
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360 Sorrento Lemon Vodka, Muddled Raspberries, Lemonade

Lemon Drop Martini	13
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Absolut Citrus Vodka, Sugar Rim

Jalapeño Watermelon Margarita	13
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Jalapeño Tequila, Fresh Watermelon

Chambord Margarita	13
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Gold Tequila, Chambord, Orange Juice

Cadillac Margarita	13
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Gold Tequila, Cointreau, Sour Mix and Sugar Rim

Prickly Pear Margarita	12
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Gold Tequila, Prickly Pear, Gran Marnier, Sugar Rim

Pomegranate Margarita	12
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Gold Tequila, Campari, Pomegranate Juice

Blue Margarita	12
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Gold Tequila, Blue Curacao, Sugar Rim

Moscow Mule	12
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Tito's Handmade Vodka, Ginger Beer, Lime Juice

Salty Dog	11
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Absolut Vodka, Grapefruit Juice, Salted Rim

HAPPY HOUR

Monday - Friday
3:00PM TO 5:00PM

House Wine.....6

Domestic Draft Beer.....4

Well Cocktails6



STARTERS

Jumbo Shrimp Cocktail - Cilantro Lime Cocktail Sauce - **15**

Chicken Quesadilla - Chicken, Jack & Cheddar Cheeses, Flour Tortilla & Salsa - **12** Add Guacamole -**3**

Crispy wings - 1lb of Wings with choice of BBQ, Hot, Medium or Mild sauce - **13**

Bruschetta- Roma Tomatoes, Roasted Garlic & Shallots, Buffalo Mozzarella, Balsamic, Parmesan Toast - **9**

Ahi Crudo - Seared Sashimi Grade Tuna, Spring Mix, Sesame Seeds, Capers, Citrus Vinaigrette, Sriracha, Crispy Chinese Noodles - **17**

FRESH GREENS AND SOUPS

Add Chicken **6**, Shrimp **8**, Steak **9** or Salmon **9** to Any Salad

Kokopelli Berry - Spring Mix, Fresh Strawberries, Bacon, Roasted Beets, Candied Pecans, Goat Cheese, Raspberry Vinaigrette - **14**

Wedge - Gorgonzola, Tomato, Bermuda Onion, Bacon Bits, Iceberg Lettuce, Bleu Cheese Dressing - **12**

Ahi Tuna - Seared Sashimi Grade Tuna, Heirloom Tomatoes, Cucumber, Romaine, Queen Olives, Onions, Fresh Herbs, Champagne Vinaigrette - **18**

Bang- Bang Shrimp Caesar - Fried Shrimp, Tossed in Sweet Chili Sauce, Romaine, Romano Cheese, Banana Peppers, Garlic Croûtons, Caesar Dressing - **19**

Beet and Goat Cheese - Red and Golden Beets, Balsamic, Olive Oil, Mixed Greens, Candied Pecans - **12**

Cobb Salad - Iceberg Lettuce, Bacon Bits, Tomato, Carrots, Avocado, Onion, Gorgonzola, Egg, Croûtons - **14**

Tortilla Soup - Cup **5** Bowl **7**

PASTA

Served with Parmesan Garlic Crostini
All Pastas Available with Chicken **6**, Shrimp **8**, Steak **9**, Salmon **9**

Fettuccine Alfredo - with Parmesan Cream Sauce - **14**

Pasta Carbonara - Spaghetti with Smoked Bacon, Green Peas, and a Garlic, Parmesan Cream Sauce - **17**

Creamy Pesto - Fettuccine Pasta, Creamy Pesto Sauce, Mushrooms, Blistered Tomatoes -**16**

Tri Color Tortellini - Stuffed with Parmesan and Ricotta, Rosé Cream Sauce, Fresh Herbs - **15**

ENTREES

Filet Mignon - 8oz Center Cut Angus Beef Filet, Served with Creamy Risotto and Burgundy Wine Reduction - **41**

Pork Osso Bucco - Braised Pork, Finished with a Cremini Mushroom Marsala Sauce, Served with Creamy Mashed Potatoes and Vegetables - **28**

Half Roasted Chicken - Roasted with Fresh Herbs and Olive Oil, Served with Creamy Mashed Potatoes and Fresh Vegetables - **18**

Baby Back Ribs- Cola Braised, Smokey BBQ Sauce, Served with French Fries and Coleslaw
Half Rack - **16** Full Rack - **31**

Gold Canyon Burger - ½ lb Angus Beef, Sharp Cheddar, Smoked Bacon, Lettuce, Tomato, Caramelized Onion, Served with Brioche Bun and Side of French Fries - **14.50**

Alaskan Salmon - 8 oz Filet, Served with Creamy Mashed Potatoes and Fresh Vegetables, Topped with Citrus Beurre Blanc - **26**

Jumbo Scallops - Lightly Blackened and Topped with Lemon Butter Sauce, Served with Citrus Caper Risotto and Fresh Vegetables - **28**

Mahi-Mahi Tacos - Three Cajun Mahi-Mahi Filets, Cabbage, Fresh Pico, Guacamole, Chipotle Crema, Cotija Cheese, Served with Coleslaw or French Fries - **16**

Australian Rack of Lamb - Char Crusted, Served with Creamy Mashed Potatoes, Fresh Vegetables and Red Wine Reduction - **35**

SIDES

Parmesan Fries with Truffle Oil - **5**

French Fries - **4**

Seasonal Fruit Cup - **5**

Creamy Mashed Potatoes- **5**

Seasonal Vegetables - **5**

Crispy Sweet Potato Waffle Fries - **5**

Beer Battered Crispy Onions Rings - **5**

House Salad - Spring Mix, Carrots, Shaved Bermuda Onion, Grape Tomatoes - **6**

Caesar Salad - Romaine Hearts, Classic Caesar Dressing, Garlic Croûtons, Shaved Parmesan - **6**

Executive Chef - Sergio Perez

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness