

GRAND X CANYON BREWING DISTILLERY

APPETIZERS

BREWERY WINGS \$17

BONE-IN CHICKEN* WINGS ROASTED & FINISHED IN THE FRYER
TOSSED WITH YOUR CHOICE OF BUFFALO, BOURBON BBQ OR ASIAN

CAULIFLOWER WINGS \$15

CAULIFLOWER CROWNS, BREADED, FRIED AND
TOSSED IN BUFFALO SAUCE
SERVED WITH A SIDE OF RANCH

JALAPEÑO POPPERS \$15

FOUR LARGE JALAPEÑOS STUFFED WITH CHIPOTLE
CHEDDAR CREAM CHEESE FILLING.
WRAPPED WITH APPLEWOOD SMOKED BACON
DRIZZLED WITH PRICKLY PEAR REDUCTION.

FRIED RAVIOLI \$13

FOUR CHEESE RAVIOLI, BREADED AND FRIED
SERVED WITH YOUR CHOICE OF
HOUSE RANCH OR MARINARA

BAVARIAN PRETZEL \$14

OVERSIZED BAVARIAN PRETZEL SERVED WITH BEER CHEESE
AND WHOLE GRAIN MUSTARD ON THE SIDE
GET IT SMOTHERED WITH BACON AND BEER CHEESE FOR \$4

SPINACH & ARTICHOKE DIP \$13

A BLEND OF MELTED CHEESES WITH SPINACH AND
ARTICHOKE HEARTS. SERVED WITH
FRESH TORTILLA CHIPS OR BREAD BOWL

CHEESE CURDS \$13

REAL WISCONSIN CHEESE CURDS HAND BREADED & FRIED

FRIED PICKLES \$13

PICKLE SPEARS HAND BREADED & FRIED

FRIED ZUCCHINI \$13

BREADED ZUCCHINI STICKS FRIED TO PERFECTION
SERVED WITH HOUSE MADE RANCH

HOUSE SALAD \$11

MIXED SPRING GREENS | CUCUMBERS | HEIRLOOM CHERRY TOMATOES
SHREDDED CARROTS | RED ONION | CHEDDAR CHEESE

BLEU WEDGE SALAD \$15/\$12 (PETITE)

ICEBERG WEDGE | ONION | TOMATO | GLAZED BACON | CRUMBLLED BLEU CHEESE
BALSAMIC REDUCTION | BLEU CHEESE DRESSING | SALT + PEPPER

CERBAT CAESAR SALAD \$15

CHOPPED BABY ROMAINE HEARTS | FRESH SHAVED PARMESAN
ROMA CHERRY TOMATOES | CROUTONS | FINISHED WITH CAESAR

COBB SALAD \$15

ROMAINE AND ICEBERG LETTUCE | DICED HAM | HARD BOILED EGG
CHOPPED TOMATO | CRUMBLLED BACON

*The
Greens*

RANCH
CAESAR
BLEU CHEESE
ITALIAN
1000 ISLAND
PRICKLY PEAR VINAIGRETTE
OIL + VINEGAR

CHICKEN, SHRIMP, VEGAN PROTEIN, STEAK OR ANDOUILLE \$7 | BACON FOR \$3 | SUB VEGAN CHEESE \$2 | CAESAR DRESSING CONTAINS ANCHOVY

CAJUN ANDOUILLE PASTA \$18

SLICED ANDOUILLE SAUSAGE SAUTEÉD WITH BELL PEPPERS AND ONIONS,
TOSSED IN CAJUN STYLE, ROASTED RED PEPPER CREAM SAUCE.
SERVED OVER PENNE PASTA AND TOPPED WITH SHAVED PARMESAN

ROASTED HERB CHICKEN \$20

1/2 OVEN ROASTED CHICKEN, TOPPED WITH CREAMY SUPREME SAUCE
WITH GARLIC HERB MASHED POTATOES AND CHEF'S CHOICE VEGETABLES.

BOURBON-SOY MAHI-MAHI \$22

PAN SEARED MAHI TOPPED WITH A HOUSE MADE BOURBON-SOY GLAZE.
SERVED OVER RICE PILAF WITH A SIDE OF CHEF'S CHOICE VEGETABLES.

SIGNATURE BBQ RIBS

TENDER PORK RIBS DRY RUBBED WITH HOUSE SEASONING,
APPLEWOOD SMOKED AND BRUSHED WITH HOUSE BBQ.
FINISHED ON THE GRILL FOR A PERFECT CHAR.
SERVED WITH HAND CUT FRIES AND SLAW

FULL RACK \$32 HALF RACK \$20

MAC + CHEESE \$14

CLASSIC MAC + CHEESE MADE
WITH A CUSTOM BLEND OF CHEESE

CHICKEN QUESADILLA \$15

A 12" FLOUR TORTILLA LOADED
WITH GRILLED CHICKEN BREAST*,
SAUTEÉD PEPPERS + ONIONS,
SERVED WITH SOUR CREAM AND PICO

CHICKEN TENDERS \$15

BREADED CHICKEN BREAST* TENDERS
SERVED WITH FRIES, CARROTS + CELERY
GET THEM TOSSED OR WITH SAUCE ON THE SIDE
BUFFALO | BOURBON BBQ | ASIAN

HOUSE MADE CHILI \$14

A HEARTY SERVING MADE DAILY
SERVED IN A BREAD BOWL
SMALL SIDE SERVING NO BREAD BOWL \$9

SOUP OF THE DAY \$12

DAILY MADE CREATIONS SERVED IN A BREAD BOWL
SMALL SIDE SERVING, NO BREAD BOWL \$9

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE BE AWARE THAT AN AUTOMATIC GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE, CREDIT CARD TRANSACTION ARE SUBJECT TO A 3% PROCESSING CHARGE



BURGERS + SANDWICHES



ALL BURGERS AND SANDWICHES INCLUDE A SIDE OF FRESH CUT FRIES
SUBSTITUTE ANY OF OUR SIDE ITEMS FOR \$3

CANYON BURGER \$18

1/2 LB ANGUS BEEF* - GRILLED CHICKEN BREAST* - PLANT BASED PROTEIN
LETTUCE | TOMATO | ONION | PICKLE

CHOICE OF CHEESE

CHEDDAR - SMOKED PROVOLONE - SMOKED GOUDA - BLEU - SWISS - PEPPER JACK - VEGAN CHEESE (\$2)

EXTRAS

\$3- BACON | AVOCADO SPREAD \$2- GREEN CHILE | FRIED EGG | JALAPEÑO | SAUTEÉD MUSHROOMS

BEAST BURGER \$22

1/2LB BLEND OF WAGYU BEEF*, ELK* BOAR* + BISON*
ENCRUSTED IN A PEPPERCORN MELANGE | PEPPERED BACON
BLEU CHEESE | BLUEBERRY COMPOTE | LETTUCE | TOMATO | ONION

PULLED PORK \$17

SLOW ROASTED PORK* | BBQ DRIZZLE | COLESLAW
PICKLES | ONION RING | BRIOCHE BUN

MAHI SANDWICH \$22

PAIN SEARED MAHI MAHI* | LETTUCE | JICAMA SLAW
CHIPOTLE MAYO | SOY-BOURBON GLAZE | BRIOCHE BUN

SANTA FE CHICKEN \$17

GRILLED CHICKEN BREAST* | ROASTED HATCH & POBLANO CHILES
PEPPER JACK CHEESE | LETTUCE | TOMATO | ONION
CHIPOTLE AIOLI | BRIOCHE BUN

HOT CHICKEN \$17

CRISPY FRIED OR GRILLED CHICKEN BREAST* | HOT SAUCE
PICKLES | SLAW | BRIOCHE BUN

BISTRO STEAK SANDWICH \$17

GRILLED BEEF TENDERLOIN* | MELTED SMOKED PROVOLONE
SAUTEÉD MUSHROOMS | CARAMELIZED ONIONS
CHIPOTLE AIOLI | TOASTED FRENCH BAGUETTE

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\$23
14" PIES

SPECIALTY

-CANNOT BE SPILT HALF/HALF

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MEAT LOVERS

MARINARA | MOZZARELLA | BACON | PEPPERONI | SAUSAGE

SUPREME

MARINARA | MOZZARELLA | ONIONS | BELL PEPPER | MUSHROOMS | PEPPERONI | SAUSAGE

VEGGIE LOVERS

MARINARA | MOZZARELLA | SPINACH | ONIONS | TOMATOES | MUSHROOMS
BELL PEPPERS | ARTICHOKE HEARTS | BLACK OLIVES

BBQ CHICKEN

BBQ SAUCE | MOZZARELLA | ONIONS | TOMATOES | GRILLED CHICKEN*

PESTO CHICKEN

PESTO | MOZZARELLA | GRILLED CHICKEN* | DICED TOMATOES
BLACK OLIVES | ARTICHOKE HEARTS | FETA

BYOP \$17

BUILD YOUR OWN PIZZA

BASE

MARINARA | GARLIC HERB OIL
BBQ | BUFFALO | PESTO

CHEESE

MOZZARELLA | CHEDDAR | FETA
FONTINELLA | VEGAN

\$2.00 EACH

PEPPERONI | ITALIAN SAUSAGE | ANDOUILLE
GRILLED CHICKEN* | GROUND BEEF*
BACON | STEAK

\$1.50 EACH

BELL PEPPERS | ONIONS | OLIVES | MUSHROOMS
TOMATOES | ARTICHOKE HEARTS | SPINACH | BASIL
JALAPEÑO | PINEAPPLE | BANANA PEPPERS

\$21 CALZONES

CHOOSE FROM ANY SPECIALTY PIZZA, OR ANY 2 TOPPINGS
(ADDITIONAL TOPPING AT A CHARGE)

MAC + CHEESE
SEASONAL VEGETABLES
SEASONAL FRUIT
FRESH CUT FRIES
ONION RINGS
SWEET POTATO FRIES

SIDE SALAD MIXED GREENS | TOMATO | RED ONION
SHREDDED CARROTS | RED CABBAGE

ON
THE
SIDE

\$6.00

ASK YOUR SERVER
ABOUT SEASONAL SIDES

THE SWEET STUFF

BOURBON-GLAZED CHEESECAKE \$13

LARGE SLICE OF NEW YORK STYLE CHEESECAKE,
TOPPED WITH GRAND CANYON BOURBON INFUSED SALTED CARAMEL.

LEMON-BLUEBERRY MARSCOPONE CAKE \$11

HOUSE MADE LEMON-BLUEBERRY CAKE, WITH A SWEET MARCARPONE
FILLING. FINISHED WITH A DUSTING OF POWDERED SUGAR

HALF BAKED \$10

CHOOSE FROM PARTIALLY BAKED CHOCOLATE CHIP COOKIE OR BROWNIE
TOPPED WITH VANILLA BEAN ICE CREAM AND CHOCOLATE SYRUP