

STONE CANYON

SMALL PLATES

BRUSCHETTA Buffalo Mozzarella Garlic Basil Roma Tomatoes Balsamic Reduction	12	CAPRESE FLATBREAD Sliced Mozzarella Tomato Garlic Oil Basil Balsamic Glaze	16
CRAB SPINACH ARTICHOKE DIP Tri Colored Tortilla Chips	16	AHI TUNA BOWL* Sushi Sesame Rice Avocado Edamame Seaweed Cucumber Radish Sprouts Spicy Mayo	18
COCONUT SHRIMP Horseradish Orange Marmelade Sauce	18		

GREENS

Add To Any Green | Chicken +8 | Barramundi +12 | Shrimp +9

STONE CAESAR Little Gem Lettuce Garlic Croutons Crunchy Garlic Black Pepper Caesar Dressing	10	THE WEDGE Crisp Baby Iceberg Applewood Smoked Bacon Blue Cheese Crumbles Cherry Heirloom Tomato Chives Steakhouse Blue Cheese Dressing	13
VALLEY SALAD Chef's Mix Almonds Tomato Dates Goat Cheese Champagne Vinaigrette	11	APPLE QUINOA SALAD Chef's Mix Quinoa Diced Green Apple Cranberry Walnuts Blue Cheese Crumbles Champagne Dressing	14

HAND HELDS

CLASSIC BURGER Cheddar Lettuce Tomato Onion Pickle Burger Sauce Brioche	16	GRILLED BARRAMUNDI Caper Remoulade Butter Lettuce Tomato Red Onion Brioche	16
TURKEY RACHAEL Smoked Turkey Breast Coleslaw Swiss SC Sauce Marble Rye	16		

LARGE PLATES

HERB CRUSTED SALMON Creamy Risotto Brown Butter Carrots Tiny Herbs	28	MEDITERRANEAN CHICKEN Sautéed Chicken Breast Kalamata Olive Artichoke Brussel Sprouts Lemon Risotto	26
PASTA PRIMAVERA House Made Noodle Cherry Heirloom Roasted Garlic Caramelized Sweet Peppers Shallots Lemon Butter Sauce	24	TAGLIATELLE BOLOGNESE Club-Made Pasta Reggiano Parmesan	26
CABERNET BRAISED SHORT RIBS Whipped Boursin Yukon Gold Mash Charred Brussels Pan Jus	38	ANCHO HONEY GRILLED PRIME RIBEYE Calabasitas con Queso Roasted Peppers	54

PIZZA 16"

MARGHERITA Marinara Fresh Mozzarella Tomato Plucked Basil	17
PEPPERONI Marinara Mozzarella Pepperoni	18
VEGETARIAN DELUXE Marinara Mozzarella Tomato Mushroom Green Pepper Red Onion Black Olive	19
SUPREME Marinara Mozzarella Pepperoni Bacon Mushroom Green Pepper Red Onion Black Olive	20
BUILD YOUR OWN Ask Your Server & Choose up to 3	19

BALANCED BITES

*FUEL HOW YOU PERFORM WITHOUT
SACRIFICING SIMPLE PLEASURES*

VEGGIE FLATBREAD Marinara Assorted Fresh Vegetables	16
CHICKEN SALAD WRAP Greek Yogurt Mayo Grilled Chicken Breast Celery Cranberries Pecans Arugula Tortilla Wrap	16

BREWS

FEATURED BEER ON TAP

BARRIO BLONDE 7
MODELO ESPECIAL 7
COORS LIGHT 7
SMITHWICK'S 7

BEER & SELTZERS

MILLER LITE 5
COORS BANQUET 6
CORONA PREMIER 6

CORONA LIGHT 6
MODELO ESPECIAL 6
FAT TIRE BELGIAN WHITE 6
VOODOO RANGER JUICY HAZE IPA 7
HIGH NOON 6
HIGH NOON TEQUILA SELTZER 6

RED BULL ENERGY DRINK 6
WHITE CLAW HARD SELTZER 6
ATHLETIC NON-ALCOHOLIC 6
SMOKEY BLUE MOON SHANDY 8
Blue Moon Belgian White Beer | Jack Daniel's
Whiskey | Lemon Juice | Simple Syrup

COCKTAILS 15

Stone Canyon Signature cocktails

TEE TIME

Svedka Vodka | Green Tea Syrup | Lemon

BASIL HAYDEN MANHATTAN

Basil Hayden Bourbon | Sweet Vermouth |
Aromatic Bitters

FLECHA PALOMA

Flecha Azul Blanco Tequila | Grapefruit Juice |
Lime Juice | Agave

AVIATION

New Amsterdam Gin | Luxardo Maraschino |
Crème de Violette | Fresh Lemon Juice

WHITE COSMO

Tito's Handmade Vodka | Cointreau | White
Cranberry | Lime

DARK & STORMY

Myers's Rum | Ginger Beer

THE FLORAL

Woodford Reserve Bourbon | Elderflower | Soda
Water | Lemon

THE SICILIAN

Exotico Tequila | Limoncello | Pomegranate Juice
| Lime Juice | Simple Syrup | Basil

WINE

KIM CRAWFORD 12 | 42
Sauvignon Blanc

POGGIO AL TESORO MEDITERRA 47
Toscana Blend

PRATI BY LOUIS M. MARTINI 13
Cabernet Sauvignon

TALBOTT KALI HART 13 | 45
Chardonnay

MEIOMI 14 | 49
Pinot Noir

CANYON ROAD 8
Chardonnay

LA MARCA 10
Prosecco

MASO CANALI 13
Pinot Grigio

LA JOLIE FLEUR 10
Rosé

FREI BROTHERS 12 | 39
Merlot

POGGIO AL TESORO SOLOSOLE 14
Vermentino

CANYON ROAD 8
Cabernet Sauvignon