

SHAREABLES

CRISPY BRUSSELS SPROUTS 16

Sherry Vinegar, Romesco, Pickled Red Onion, Marcona Almond -
Gluten Free, Dairy Free

*SEARED AHI TAKAI 19

Black Sesame Encrusted, Ponzu, Chilies, Cucumber Salad, Wasabi, Radish *Gluten Free*

GENERAL TSO STYLE CAULIFLOWER 16

Crispy, Pickled Serrano, Wasabi Crema, Sunflower Micro Greens
Gluten Free

GARDEN

RED MOUNTAIN SALAD 8/14

Mixed Greens, Cucumber Ribbons, Marcona Almond, Heirloom Grape Tomato, Balsamic Vinaigrette
Gluten Free/Dairy Free

GRILLED PEACHES 14

Summer Peach, Homemade Lemon Ricotta, Hemp Seeds, Local Honey Emulsion *Gluten Free*

*STEAK SALAD 22

Mixed Greens, Pickled Red Onion, Heirloom Tomatoes, Point Reyes Blue Cheese, Imported Black Angus Grassfed Flank, Charred Tomato Vinaigrette *Gluten Free*

SUMMER BURRATA SALAD 18

Compressed Watermelon, Heirloom Tomatoes, Burrata Cheese, Olive Oil "Dust", Sherry Pearls, Garden Oregano *Gluten Free*

Add Tofu or Chicken \$8, Salmon \$12, Steak \$12, Shrimp \$12

OCEAN, PASTURE, GARDEN

FISH N CHIPS 26

Ruby Red Trout, House Yukon Gold/Purple Potato Chips w/ Sumac, Grilled Cactus Tartar, Grilled Lemon *Gluten Free*
Suggested wine Kim Crawford Sauvignon Blanc

*FILET OF BEEF 45

Point Reyes Blues Cheese Potato Croquettes, Garden Rosemary/Peach Glace di Viande, Grilled Corn, Chef's Truffled Mushroom
Suggested wine J Lohr Cabernet

CAULIFLOWER STEAK 22

Yogurt/Herb Marinated, Purple Potato/Mascarpone Puree, Pickled Heirloom Carrots, Garden Thai Basil, Chive Oil *Gluten Free*
Suggested wine Kings Estate Pinot Gris

*SHRIMP ARRABIATA 29

Gulf Shrimp, Heirloom Tomato, Garlic, White Wine, Dinapoli San Marzano Tomato, Linguini Pasta, Baguette
Suggested wine Zonin Prosecco

*BIG BAY KING SALMON 30

Jardinière of Garden Herbed Vegetables, Beluga Lentils, Sauce Romesco, Chive Oil *Gluten Free, Dairy Free*
Suggested wine Hess Chardonnay

HEIRLOOM BEAN CASSOULET 22

Aromatic Broth, Roasted Tri-Color Carrots, Panko *Dairy Free, Gluten Free Available*
Suggested wine Josh Chardonnay

*HALIBUT 38

Line Caught, Blistered Chiles, Edamame/Lemon Emulsion, Confit of Cippolini Onion, Heirloom Tomato *Gluten Free, Dairy Free*
Suggested wine Hess Chardonnay

*STEAK N' FRITES 35

NY Strip Steak, House Fries, Fresh Ketchup & Red Mountain Steak Sauce *Gluten Free, Dairy Free*
Suggested wine Fleur de Carneros Pinot Noir

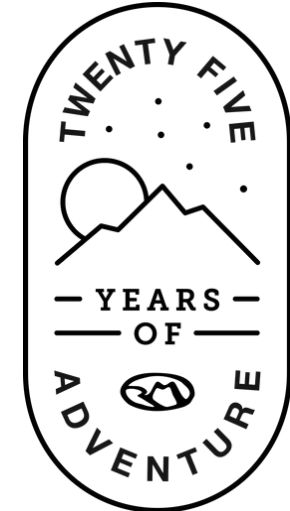
PAN SEARED CHICKEN BREAST 28

Confit of Yukon Potatoes, Brussels Sprout "Hash", Roasted Chicken Demi-Glace
Suggested wine Kim Crawford Sauvignon Blanc

CANYON BREEZE

CUISINE INSPIRED

by the flavors of the deserts and mountains of Southwestern Utah. Your dinner starts with our signature rosemary focaccia baked daily & served with a whipped prickly pear cactus butter; ingredients harvested from our own resort gardens. Our menu is inspired by a passion for local ingredients, with an emphasis on clean, whole foods, and an artists attention to detail.



OUR INCLUSIVE RETREAT GUESTS MAY SELECT 1 ENTREE, RED MOUNTAIN SALAD AND 1 NON-ALCOHOLIC BEVERAGE

FOR YOUR CONVENIENCE A 15% SERVICE CHARGE WILL BE ADDED TO A LA CARTE PURCHASES

*RED MOUNTAIN RESORT KITCHEN IS NOT A GLUTEN FREE FACILITY. PLEASE ALERT YOUR SERVER TO SPECIFIC ALLERGIES

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

WINE

REDS 5OZ 9OZ BTL

SILVER OAK 170
CABERNET SAUVIGNON, CALIFORNIA 2018

JORDAN 120
CABERNET SAUVIGNON, CALIFORNIA 2018

J LOHR SEVEN OAKS 14 21 54
CABERNET SAUVIGNON, CALIFORNIA 2021

FRANCIS COPPOLA BLACK LABEL CLARET 60
CABERNET SAUVIGNON, CALIFORNIA 2020

FLEUR DE CARNEROS 12 18 47
PINOT NOIR, CALIFORNIA 2020

TRAPICHE OAK CASK 42
MALBEC, ARGENTINA 2021

JOEL GOTT
ZINFANDEL, CALIFORNIA 2019 14 21 60

JOSH 12 18 49
RED BLEND 2021

RED TRUCK 11 17 42
RED BLEND 2017

WHITE & ROSÉ 5OZ 9OZ BTL

SONOMA- CUTRER 14 21 54
CHARDONNAY, RUSSIAN RIVER VALLEY CALIFORNIA 2021

JOSH 13 20 51
CHARDONNAY, CALIFORNIA 2021

HESS 13 20 52
CHARDONNAY, CALIFORNIA 2020

KINGS ESTATE SIGNATURE 14 21 54
PINOT GRIS, ORGANIC, OREGON 2021

FATTORI CAPOSALDO 42
PINOT GRIGIO, VENICE, ITALY 2022

KIM CRAWFORD 12 18 47
SAUVIGNON BLANC, NEW ZEALAND 2022

CHARLES & CHARLES 14 21 54
ROSE, COLUMBIA VALLEY, WA 2021

BEER

SILVER REEF FRESH & JUICY IPA, DRAFT 7
KIITOS BREWING BLONDE, DRAFT 7

KIITOS BREWING, UTAH AMBER ALE 6
UINTA DETOUR DOUBLE IPA, UTAH 6

BALLAST POINT GRAPEFRUIT IPA- SAN DIEGO
CALIFORNIA- 7% 8

ROGUE DEAD GUY ALE- OREGON COAST- 6.8% 8

NEW BELGIUM VODOO RANGER IMPERIAL IPA.
COLORADO- 9% 8

16OZ RED ROCK BREWERY DRIOMA RUSSIAN
STOUT- SALT LAKE CITY UTAH- 10% 10

16OZ RED ROCK BREWERY IMPERIAL RED ALE-
SALT LAKE CITY UTAH- 9.5% 10

LIME HIGH NOON SELZTER 7

SPARKLING & CHAMPAGNE

BTL

DOM PÉRIGNON 320

FRANCE

MOËT & CHANDON IMPERIAL 100

FRANCE

LA MARCA PROSECCO 47

FRANCE

ZONIN PROSECCO 375 ML 20

ITALY

COCKTAILS

CANYON MULE 14
UTAH'S OWN FIVE WIVES VODKA, GINGER BEER,
FRESH SQUEEZED LIME, FRESH MINT

AGAVE MULE 16
DON JULIO BLANCO TEQUILA , GINGER BEER,
FRESH SQUEEZE LIME, FRESH MINT - EXTRA
KICK!

PRICKLY PEAR MARGARITA 16
DON JULIO BLANCO TEQUILA , HANDCRAFTED
PRICKLY PEAR SYRUP, FRESHLY JUICED LIME,
TRIPLE SEC, ON THE ROCKS.

BOURBON OLD FASHIONED 14
FOUR ROSES YELLOW LABEL KENTUCKY
BOURBON, MUDDLED SUGAR CUBE, BITTERS,
SPLASH OF CLUB SODA, LUXARDO CHERRY,
ORANGE

KENTUCKY KISS 14
FOUR ROSES YELLOW LABEL KENTUCKY
BOURBON
MUDDLED STRAWBERRIES, FRESH SQUEEZED
LEMON JUICE, MAPLE SYRUP

POMEGRANATE GIN FIZZ 14
HENDRICKS GIN, POM JUICE, JUICED LEMON,
SIMPLE SYRUP, CLUB SODA, FINISHED WITH
FROTHY EGG WHITE TOPPING

LEMON DROP MARTINI 14
TITO'S HANDMADE VODKA , LEMON TWIST &
SWEETENED LEMON JUICE

CLASSIC MARTINI 14
HENDRICKS GIN, DRY VERMOUTH, OLIVE

CRISTAL MOJITO 14
DON Q CRISTAL RUM, SWEETENED MUDDLED
MINT,
SQUEEZED LIME, CLUB SODA SPLASH.