

PLANT BASED, LIGHTER FARE

RED MOUNTAIN SALAD 8/14

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

CLASSIC CAESAR SALAD 8/14

Chopped Romaine, Creamy Caesar Dressing,
Parmesan Crostini, Red Onion, Cherry Heirloom
Tomatoes

GRILLED PEACHES 14

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

SUMMER BURRATA SALAD 18

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

ROASTED CAULIFLOWER 22

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

HEIRLOOM BEAN CASSOULET 22

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

TOFU ROMESCO 36

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

SOUTHWEST TEMPEH 38

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

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

OUR INCLUSIVE RETREAT GUESTS MAY SELECT 1
ENTREE, RED MOUNTAIN SALAD, 1 NON-ALCOHOLIC
BEVERAGE & 1 DESSERT. SHAREABLES ARE ADDITIONAL

OCEAN, PASTURE

FISH N CHIPS 26

Silver Reef Fresh & Juicy IPA Beer Battered
Haddock, Steak Fries w/ Sumac, Grilled Cactus
Tartar, Grilled Lemon
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

*STEAK SALAD 24

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

*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 36

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

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

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.*



SHAREABLES

CRISPY BRUSSELS SPROUTS 16

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

*SEARED AHI TATAKI 22

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

GENERAL TSO STYLE
CAULIFLOWER 16

Crispy, Pickled Serrano, Wasabi
Crema, Sunflower Micro Greens

THREE AMIGOS 14

Crispy Corn Tortilla Chips,
House Made Salsa & Guacamole,
Hatch Chili Queso

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

RED WINE
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 WINE
5OZ 9OZ BTL

SONOMA- CUTRER CHARDONNAY, 14 21 54
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 SELTZER 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.