



## Hand-Crafted Cocktails

### MAI-TINI 13

Captain Morgan, Malibu, Peachtree, orange, pineapple

### RTG BLOODY MARY 14

Tito's Handmade vodka, salted rim, bacon, pepperoncini, olives

### JALAPEÑO-POMEGRANATE MARGARITA 13

Sauza Blue Silver, triple sec, muddled jalapeño, pomegranate

### PRAIRIE MULE 15

High West American Prairie bourbon, Bundaberg ginger beer, lime juice

### RYE OLD FASHIONED 14

Bulleit rye, Grand Marnier, cherry bitters

### RUMBLESNUGLER 13

Bailey's Irish Cream, Rumpel Minze, hot chocolate, whipped cream

## Well Liquors \$9

### VODKA

New Amsterdam

### WHISKEY

Jim Beam Black Label

### TEQUILA

Sauza Blue

### RUM

Bacardi

### GIN

Bombay Dry

### SCOTCH

Dewar's

**PREMIUM LIQUORS AVAILABLE UPON REQUEST**

## Draft Beers

16OZ 8 / 22OZ 10 / PITCHER 18

### BUD LIGHT

### STELLA ARTOIS

### HOOKER BLONDE

Park City Brewing

### SHOCK TOP

### BELGIAN WHITE

### JUICY IPA

Squatters Craft Beers

### FULL SUSPENSION PALE ALE

Squatters Craft Beers

### AVALANCHE AMBER ALE

Breckenridge Brewing

### ORGANIC ZWICKELBIER BIER

Red Rock Brewing

## Bottled Beers

### COORS LIGHT 16OZ 6

### SAMUEL ADAMS BOSTON LAGER 6

### CORONA 6

### STELLA ARTOIS 8

### PARK CITY IMPERIAL PILSNER 8

### LAGUNITAS PILS PILSNER 8

### EPIC INTERMOUNTAIN WHEAT 22OZ 14

### OMISSION PALE ALE 9 *GF*

### NEW BELGIUM FAT TIRE AMBER ALE 7

### DOS EQUIS AMBER LAGER 7

### WASATCH GHOSTRIDER WHITE IPA 8

### NEW BELGIUM CITRADELIC TANGERINE IPA 7

### LAGUNITAS A LITTLE SUMPIN' SUMPIN' ALE 8

### LAGUNITAS IPA 8

### SQUATTERS HOP RISING DOUBLE IPA 8

### WASATCH POLYGAMY PORTER NITRO 9

## Refreshing Alternatives

### O'DOUL'S N/A 6

### STRONGBOW HARD CIDER 500ML 9 *GF*

### TRULY HARD SELTZER 7 *GF*

Blood Orange or Wild Berry

## Wines by the Glass Any Selection \$10

La Marca Prosecco, IT

Joel Gott Sauvignon Blanc, CA

Clos du Bois Pinot Grigio, CA

Treana Chardonnay, Central Coast, CA

Conundrum Rosé, CA

Meiomi Pinot Noir, Monterey, Santa Barbara, Sonoma, CA

Troublemaker Red Blend, Paso Robles, CA

Robert Mondavi Private Selection Cabernet Sauvignon, CA

## Wines by the Bottle

### BUBBLES

La Marca Prosecco, IT

52

Domaine Chandon Brut, CA

60

Nicolas Feuillatte Brut Réserve, Champagne, FR

90

### WHITE

Saveé Sea Sauvignon Blanc, Marlborough, NZ

40

Joel Gott Sauvignon Blanc, CA

48

Clos du Bois Pinot Grigio, CA

46

Santa Margherita Pinot Grigio, IT

68

Treana Chardonnay, Central Coast, CA

55

Sonoma-Cutrer Russian River Ranches Chardonnay, CA

65

### ROSÉ

Conundrum, CA

60

### RED

Meiomi Pinot Noir, Monterey, Santa Barbara, Sonoma, CA

60

Willamette Valley Whole Cluster Pinot Noir, OR

70

Badia a Coltibuono, Chianti Classico, IT

50

Catena Malbec, Mendoza, AR

70

Artezin Zinfandel, Mendocino, CA

52

Coppola Diamond Collection Merlot, CA

60

Markham Merlot, Napa Valley, CA

68

Troublemaker Red Blend, Paso Robles, CA

48

Robert Mondavi Private Selection Cabernet Sauvignon, CA

57

Fisher Vineyards Unity Cabernet Sauvignon, CA

86

Honig Cabernet Sauvignon, Napa, CA

105

## Non-Alcoholics

### SODA 3.75

Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr Pepper, Mtn Dew, Diet Mtn Dew

### ICED TEA OR LEMONADE 3.75

### JUICE 4.50

orange, grapefruit, cranberry, apple

### RED BULL 4.75

energy drink, sugarfree, yellow, blue, orange editions



# Dinner

## Welcome to Red Tail Grill

Canyons' very own mountain-side tap house. Featuring local, sustainable products from:

**WASATCH MEATS • STONE GROUND BAKERY • GOLD CREEK FARMS**



### Starters

**BAKED SPINACH & ARTICHOKE DIP WITH FOCACCIA 15 V**

**CHILI-RUBBED WINGS 16 GF**

buffalo wing sauce, blue cheese dressing, carrots, celery

**SUN-DRIED TOMATO & BASIL PESTO HUMMUS 15 V**

tomatoes, carrots, celery, cauliflower, grilled pita

**SHREDDED BEEF NACHOS 18 GF**

white cheese sauce, pickled jalapeños, black bean relish, sour cream

**AHI POKE\* 18**

pickled vegetable salad, sesame wonton, wasabi aioli

### Soups

**VEGETABLE SOUP GF**

cup 5 bowl 10

**SOUP & SALAD 15**

cup of soup & garden salad  
choice of balsamic vinaigrette or ranch

### Salads

*Add: chicken\* 6, shrimp\* 8 or salmon\* 9*

**ROASTED BEET 15 GF V N**

arugula, apple, dried cranberry, candied pecans, feta, cranberry-orange vinaigrette

**WINTER SUPERFOOD 16 GF V N**

kale, spinach, brussels, wild rice, sweet potato, walnuts, golden raisins, maple mustard vinaigrette

**ROMAINE 15 GF V**

toasted garbanzo beans, parmesan, bacon, polenta crouton, lemon caesar dressing

### Sandwiches

*Choice of winter slaw or fries*

**SPICY CHICKEN SANDWICH\* 17 N**

smoked apple-walnut cheddar, pickled onion, jalapeño, serrano aioli

**BURGER\* 18**

double patty, cheddar, lettuce, tomato, onion, fry sauce  
*add bacon 2*

**MEDITERRANEAN VEGGIE SANDWICH 16 V**

grilled eggplant, artichoke, roasted red pepper, arugula,  
sun-dried tomato spread, focaccia

### Entrées

**CHICKEN BREAST\* 28 GF**

sun-dried tomato-spinach cream sauce, veggies, rice pilaf

**ANCIENT GRAINS-STUFFED BELL PEPPER 24 GF V**

grilled pepper, eggplant, artichoke, wilted greens,  
roasted chickpeas, marinara

**RIBEYE STEAK\* 37 GF**

mashed potatoes, veggies, bourbon-bacon compote

**PASTA PRIMAVERA 24**

cavatappi pasta, kale-basil pesto, roasted butternut squash, roasted brussels  
*add chicken 7 or shrimp\* 8*

**PESTO-CRUSTED SALMON\* 32 GF**

white bean puttanesca, veggies

**TURKEY MEATLOAF 26**

chipotle glaze, smoked white cheddar, sweet potato purée,  
veggies, tomato relish

**SHRIMP & GRITS 29 GF**

blackened shrimp, andouille sausage, creamed greens

**GF** Gluten-Free

**V** Vegetarian

**N** Contains Nuts

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please note, an automatic 20% gratuity will be added to parties of 6 or more.





CLEVELAND MENU USE ONLY

**JOB#:** 264732

**DATE:** 11/4/19

**QTY:** 100

**DESIGNER:** KD G

**CUSTOMER:** The Canyons Resort

**PROJECT:** Red Tail **DINNER** Menu

**ATTENTION:** Janice Fine

PROOF NUMBER:

**1**

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**COMMENTS:**

**SIGN & DATE:**

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