



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



Lunch

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



Hot Laps

These items are geared to get you back on the slopes quickly

PORK N' MAC 19

pork roast, bell peppers, broccoli, bbq, smoked gouda sauce

TURKEY & WILD RICE CASSEROLE 18

crispy onion

POT ROAST 20

braised beef, mashed potato, roast root vegetables

PUTTENESCA 17

great northern beans, capers, olives, artichoke hearts, wilted greens, creamy polenta

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

CHEF'S DAILY SOUP • VEGETABLE SOUP GF • BUFFALO CHILI GF

cup 5 bowl 10

SOUP SAMPLER 15

get a taste of all three!

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

GRAIN BOWL 17 GF V

ancient grains, cauliflower, sweet potato, roasted chickpeas, pickled onion, tahini 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

HARVEST TURKEY WRAP 17

roasted turkey, bacon, harvest carrot slaw, spinach, whole wheat tortilla

RTG MELT 17

shredded beef, white cheddar and smoked gouda, caramelized onion, sourdough pumpernickel bread

CUBAN 18

roasted pork, black forest ham, pickles, swiss cheese, mustard aioli, focaccia

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 **LUNCH** Menu

ATTENTION: Janice Fine

PROOF NUMBER:

1

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