

COCKTAILS

Handcrafted Martinis and Highballs

Uptown Old Fashioned

Our take on a classic highball made with Bulleit Bourbon Whiskey, sugar and Angostura bitters, served on the rocks, Garnished with an orange peel and Bordeaux cherry 12

Harvest Mule

Grey Goose La Poire, apple brandy, ginger beer, fresh lemon, and honey 13

Hemingway Daiquiri

Bacardi Light Rum, Luxardo Liqueur, fresh lime and grapefruit juice 13

Peartini

The vibrant taste of Grey Goose La Poire is deliciously balanced with subtly sweet, crisp flavors 13

Elite Margarita

A refreshing blend of Cointreau, Grand Marnier, and Milagro Tequila. Made with fresh Agave Nectar 13

Cucumber Gimlet

Hendricks Gin, St. Germaine, fresh cucumber and lime, served chilled in a champagne coupe 13

STARTERS

Iron Skillet Cornbread 6

House or Caesar Salad 8

Chicken Tenders 10

Fiesta Eggrolls 14

Spinach & Artichoke Dip 15

Tortilla Soup 8

SIDES

Cole Slaw 6

Green Beans 6

Spinach 6

Mashed Potatoes 6

Bacon Mac & Cheese 8

DESSERTS

Key Lime Pie 8

Bread Pudding 8

BURGERS & SANDWICHES

“The Stanford” Cheeseburger*

Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, lettuce, tomato, onions, bread & butter pickles, mustard, and mayonnaise on a toasted sesame seed bun. Served with French fries 15⁵⁰

Crispy Chicken

Buttermilk chicken breast, topped with cole slaw, Swiss cheese, tomatoes, and mayonnaise on a brioche baguette. Served with French fries 16⁵⁰

The Impossible Burger

Hardwood grilled, plant based patty, topped with pepper Jack cheese, mustard, mayonnaise, lettuce, tomato, onions, and bread & butter pickles. Served on a toasted sesame seed bun 18⁵⁰

California Burger

Hardwood grilled Angus Beef topped with Dill Havarti, 1000 Island Dressing, avocado, dressed arugula, tomatoes and onions. Served with French Fries 15⁵⁰

SALADS

Club Salad

Crispy chicken, mixed greens, tomato, avocado, Smokehouse bacon, Monterey Jack and cheddar cheese, croutons, and honey chipotle dressing 16⁵⁰

Rotisserie Chicken Salad

Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, carrots, Monterey Jack, avocado, corn tortilla strips, chipotle-blue dressing and BBQ sauce 17⁵⁰

Caesar Salad

Fresh Romain, cornbread croutons, and julian red peppers, all tossed in our housemade cesar dressing and topped with grated parmesan cheese. 11 Add Chicken 4

ENTRÉE PLATES

“Our Specialties”

Wood-Fired Rotisserie Chicken

Slow-roasted to bring you maximum flavor. Served with mashed potatoes and green beans 19⁵⁰

Barbeque Pork Ribs

Slow cooked St. Louis cut ribs topped with BBQ sauce, served with french fried and cole slaw 27⁵⁰

Chicken Pot Pie

Traditional pastry crust filled with rotisserie chicken, carrots, peas, and potatoes 15⁵⁰

Rattlesnake Pasta

Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms and lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked mozzarella cheese and chopped cilantro 17⁵⁰

Hardwood Grilled Salmon*

Marinated, quickly smoked and finish on the grill, topped with mustard sauce and served with mashed potatoes 27⁵⁰

Hickory Grilled Tenderloin Filet*

Hand-cut tenderloin steak, gorgonzola bleu cheese butter and cabernet sauce. Served with mashed potatoes and sautéed spinach 35⁵⁰



All our beef is hand selected, aged, and hand cut by Halpern's Steak

Copper Canyon Grill proudly serves only Halpern's beef

Asterisk (*) marked items may be cooked to order. Consuming raw or under cooked meats & seafood may increase your risk of food-borne illness
Please inform your server of any food allergies.

Dine-In Menu