

WHISPERING



CANYON CAFE

SPECIALTY DRINKS

Magical Star Cocktail

X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.75

Pa's Maple Shake

Tap 357 Maple Rye Whisky blended with Vanilla Ice Cream 9.50

Moonshine Margarita

Troy & Sons Platinum Moonshine, St-Germain Elderflower Liqueur, fresh Lime Juice, Agave Nectar, and Orange Juice 9.75

Prairie Fire

Tap 357 Maple Rye Whisky, fresh Lime Juice, and Agave Nectar topped with Soda Water 9.75

FEATURED DRAFT BEER

Moosehead 16-oz 6.50

FEATURED BOTTLED BEER

Sierra Nevada Pale Ale 7.25

Sierra Nevada Torpedo IPA 7.25

Widmer Drifter 6.25

Omission Lager (Gluten-free) 7.25

Full Sail Session

Black Lager 6.25

SHERIFF'S SHAKES

Chocolate, Vanilla, or Strawberry

All-You-Care-To-Enjoy 6.69

BEVERAGES

Coca-Cola®, Coca-Cola Zero®,

Diet Coke®, Sprite®,

Minute Maid® Light

Pomegranate Lemonade,

Barq's® Root Beer

WINE OFFERINGS

WHITES

Listed from medium to full-bodied

Chateau Ste. Michelle Riesling, Columbia Valley

↪crisp and refreshing flavors of peach and apple, bright clean finish↪
8.00 35.00

King Estate Pinot Gris, Oregon

↪ripe flavors of pear and apple profile a creamy texture and refreshing long finish↪
10.00 45.00

Matchbook Chardonnay, Dunnigan Hills

↪wonderful aromas of pineapple, pear, and orange flower honey are prominent with undertones of toasty oak↪
10.00 45.00

REDS

Listed from milder to stronger-flavored

Matchbook Syrah, Dunnigan Hills

↪the fragrance of mocha, chocolate, and wild dark berries waft from the glass with background hints of leather, earthy baking spices, and toasted oak↪
9.00 39.00

Argyle Pinot Noir, Willamette Valley

↪ripe raspberry, black cherry, and plum flavors with a juicy cherry finish↪
11.00 49.00

Red Diamond Merlot, Columbia Valley

↪black currant and juicy plum notes balanced with a round and juicy texture↪
9.00 39.00

Masked Rider Gunsmoke Red, California

↪aromas and flavors of fresh fruit, plums, black currant, herbs, espresso notes, and complemented with touches of earth↪
8.00 35.00

Purple Cowboy Trail Boss Cabernet Sauvignon, Paso Robles

↪dark red with hints of purple, aromas of ripe plum, cherry, and cassis are accented with cola and vanilla↪
9.00 39.00

Fess Parker Frontier Red, California

↪serves up lush red and black fruit flavors complemented by enticing spice, vanilla, and oak notes↪
9.00 39.00

STARTERS

Western Chips with Buffalo Chili, Cheese Dip, and Fresh Salsa 11.99 (Serves Two)

Yukon Potato Leek Soup topped with Candied Smoked-Bacon 7.49

Flash Fried Navajo Bread with Citrus-Honey and Tomato Jam 5.49

Arugula and Mixed Greens Salad with Washington State Apples, Candied Pecans, Rogue Blue Cheese, and Apple Cider Vinaigrette 6.49

Slow-smoked Pulled Pork Spring Rolls with Sweet Chili Dipping Sauce 11.49

SANDWICHES

All Sandwiches served with your choice of House-made Idaho Potato Chips, French Fries, Sweet Potato Fries, or Cucumber Salad

Chuck Wagon Angus "Bacon & Egg" Burger with Tillamook Cheddar and Chipotle Ketchup 16.49

Angus Chuck Bacon Cheeseburger with Bacon, Cheddar, Lettuce, and Tomato 14.99

Grilled Herb-marinated Chicken Sandwich on Corn-dusted Roll, Roasted Peppers, and Chipotle Spread 13.99

Slow-smoked Pulled Pork Sandwich on a Brioche Roll with Cowboy-style Baked Beans, Sweet Ancho-Barbecue Sauce, and Western Slaw 12.49

House-smoked Turkey Sandwich on Toasted Multigrain Bread with Arugula, Tomato, and Cranberry Mayonnaise 12.49

ENTRÉES

Western Salad tossed with Fresno-Pepper Vinaigrette topped with a Grilled Chicken Breast 16.49

Fried Fish and Country Chips with a spicy Tartar Sauce and Sweet Potato Fries 16.99

Tuna Melt on Sourdough Bread with Vine-ripened Tomatoes, extra Sharp Cheddar, Arugula, and Herb-Olive Oil 13.99

Smoked Salmon Quesadilla with Arugula, Frisée, Tomato, Goat Cheese, Mozzarella, and a side of Pepper Jam 16.99

Kansas City-style Smoked Pork Ribs served with Western Slaw and Cowboy-style Baked Beans 16.99



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