

<b>CHIPS AND CHILIQUESO SALSA</b>	<b>9</b>
<b>CHICKPEA &amp; BLACKBEAN HUMMUS</b> fried plantin chips and carrots	<b>14</b>
<b>CRISPY WINGS</b> sauce option: buffalo, bbq, sweet chili, lemon pepper, carrots and celery served with fries or sweet potato fries, ranch or blue cheese	<b>17</b>
<b>SHRIMP COCKTAIL</b> cocktail sauce with pico de gallo and avocado served with chips	<b>16</b>
<b>CHEESE BURGER FRIES</b> fries with queso, ground beef, grilled onions, sriracha ketchup finished with chopped pickles	<b>15</b>
<b>TINGA CHICKEN NACHOS</b> blue and yellow chips, tinga chicken, choriqueso, pineapple pico de gallo, refried beans, topped with avocado crema	<b>14</b>
<b>HOME MADE CHICKEN TENDERS</b> marinated chicken tenders, served with fries or sweet potato fries Sauce Option: buffalo, bbq, sweet chili, ranch, blue cheese	<b>15</b>
<b>CAESAR SALAD</b> romaine, parmesan, croutons, caesar dressing add salmon, shrimp or chicken	<b>11</b>
<b>STEAK SALAD</b> grilled skirt steak on bed of greens, corn, and black bean pico, queso fresco, blue corn tortilla strips, and chipotle ranch	<b>15</b>
<b>CANVAS BURGER</b> 8 oz grilled burger patty ,rosemary truffle spread, peppered bacon, swiss cheese, shredded lettuce, tomatoes, and pickles served with fries or sweet fries	<b>18</b>
<b>BBQ BURGER</b> 8 oz grilled burger patty, smoked sausage, BBQ, cheddar cheese, candied jalapenos, grilled onions served with fries or sweet fries	<b>19</b>
<b>CARNE ASADA TACOS</b> blue corn tacos with carne asada, pineapple pico de gallo, queso fresco, and salsa verde served with refried black beans	<b>14</b>
<b>SPINACH AND TOMATO FLATBREAD</b> herb cheese spread, spinach, garlic, cherry tomatoes, gorgonzola cheese, mozzarella, and white truffle oil	<b>17</b>
<b>BUFFALO CHICKEN FLATBREAD</b> buffalo chicken and blue cheese, mozzarella, red onion	<b>17</b>

*Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, milk, poultry, or shellfish, reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*



# BEVERAGE

## MENU

### BOURBON

Angels Envy	16
Basil Hayden	14
Buffalo Trace	14
Bulleit Bourbon	13
Gentleman Jack	14
Knob Creek	13
Knob Creek Rye	14
Makers Mark	14
TX Blend	13
TX Whiskey	14
Woodford Reserve	13

### SCOTCH

Chivas 12 Yr.	15
Glenfiddich 12 Yr.	17
Glenfiddich 15 Yr.	20
JW Black	18
Laphroaig 10 Yr.	15
Macallan 12 Yr.	25
Macallan 18 Yr.	75
Monkey's Shoulder	12
Balvenie 12 Yr.	20

### RED WINE

House Cabernet	12
House Merlot	12
House Pinot Noir	12
Intrinsic Red Blend	16
Meiomi Pinot Noir	13
Velvet Devil Merlot	12
Justin Cabernet	13

### WHITE WINE

House Pinot Grigio	12
Kim Crawford Chardonnay	13
Kendall Jacks. Chardonnay	12
Kung Fu Girl Riesling	12
Matanzas Sauv. Blanc	11
Kim Crawford Sauv. Blanc	13

### BUBBLY

LaMarca Glass Prosecco	12
Wycliff Brut Champagne	11

### COCKTAILS

<b>CANVAS OLD FASHION</b> Woodford, bitters, simple syrup, luxardo cherry, orange peel	15
<b>MARIANNA'S PASSION</b> Titos, lime juice, passion fruit puree, raspberries	17
<b>BERRY RUMMY</b> Captian morgan, malibu, blackberry puree, lemon juice, simple syrup	14
<b>LEAVE ME THE ESPOLON</b> Espolon tequila, triple sec, lemon juice, pineapple puree, soda, tajin rim	15
<b>SHOW ME THE HONEY</b> Amsterdam gin, lemon, honey water, agave	15
<b>BEACHY PEACHY</b> Woodford, peach puree, lemon juice, ginger beer garnished with mint	16
<b>GREEN WITH ENVY</b> Amsterdam gin, madori, lemon juice, simple syrup	15
<b>FIELDS OF LAVENDER</b> Deep eddy lemon, lavender syrup	17