



STARTERS

HOUSE CHIPS & SALSA **\$10**
Crispy, house-fried corn tortilla chips paired with our signature guacamole, creamy queso and bean dip.

SONORAN DESERT NACHOS **\$10**
Crispy corn tortilla chips piled high and smothered in a warm cheese blend, slow-simmered black beans and tangy pickled jalapeños. Finished with hand-chopped pico de gallo, fresh cilantro and a drizzle of cool crema.

FLAME-TOASTED QUESADILLA **\$10**
A large flour tortilla griddled flat until crisp, packed with a gooey blend of regional cheeses. Accompanied by fresh salsa molcajete and Mexican crema.

CARNE ASADA FRIES **\$12**
Crispy, seasoned waffle fries topped with tender grilled steak, melted jack cheese, fresh avocado crema and pico de gallo.

SOUTHWEST STREET CORN DIP **\$10**
A smoky, creamy shareable featuring flame-charred corn kernels, roasted green chiles and sharp cotija cheese. Topped with fresh cilantro and crisp lime, served alongside plenty of crunchy house tortilla chips.

THE VALLEY HARVEST SOUP **\$6**
Our culinary team's daily creation celebrating the flavors of the desert. Built around the freshest seasonal Arizona vegetables, regional herbs, and house-simmered stocks.

Ask your server about today's fresh kettle selection!

HOUSE SPECIALTIES

THE CANYON GRANDE **\$14**
Served as a warm flour burrito or a fresh artisan bowl. A hearty combination of seasoned beans, Mexican rice, melted jack cheese, and fresh pico de gallo. Finished with a drizzle of cool Mexican crema.

Customize with your choice of: Grilled Chicken, Carne Asada, Carnitas, Birria or Shrimp.

BAJA FISH OR SHRIMP TACOS **\$12**
Two crispy beer-battered fish or shrimp tacos topped with shredded cabbage, house-made pico de gallo and smoky chipotle aioli. Served on warm tortillas with Mexican rice and seasoned house beans.

SONORAN TAQUERÍA TRIO **\$12**
Three griddled corn tortillas showcasing tender grilled or braised meats. Elevated with a crunchy radish garnish, fresh-torn cilantro, minced sweet onions and a squeeze of lime juice.

CRISPY FLAUTAS **\$14**
Four rolled corn tortillas filled with seasoned shredded chicken, fried golden brown. Served over a bed of crisp cabbage with fresh pico de gallo and sour cream. Served with rice and beans.

THE QUESABIRRIA PLATE **\$14**
Two Broth-infused corn tortillas griddled crisp with molten Monterey jack cheese, savory shredded birria, cilantro and onions. Served with a spiced dipping consommé and rice.

GREEN CHILE PENNE **\$14**
Penne tossed in a velvety green chile cream sauce with roasted tomatoes and fresh spinach. Customize yours with grilled chicken, carne asada, carnitas, birria or shrimp.

CAÑÓN 49 SMASH BURGER **\$14**
A juicy all-beef patty, melted Jack, a roasted Anaheim chile kick and chipotle aioli on house brioche. Paired with corn salad and your pick of waffle fries, tots, sweet potatoes or greens.

HOUSE TORTA **\$14**
Your choice of tender carne or pollo asado on a soft house-made telera roll. Layered with smoky ancho mayo, fresh avocado, crunchy shredded cabbage and stone-ground salsa molcajete.

CACTUS CUBANO **\$14**
A desert twist on a classic. House-smoked pork, crispy applewood bacon and jack cheese pressed with tangy house-made pickles and a locally inspired, spicy chiltepin pepper mustard.

DAILY SPECIALS

THE SONORAN HARVEST FEATURE
Our culinary team's daily creation, highlighting peak-season Arizona produce, local meats and vibrant Southwest flavors. Crafted fresh every single morning.

Ask your server about today's fresh specials!

LUNCH SPECIAL

MEXICAN CHOP SALAD & CUP OF SOUP DU JOUR **\$10**

Iceberg lettuce with a southwest mix of black beans, corn, red and green peppers, shredded cheddar cheese and avocado, topped off with tortilla strips and chipotle ranch. Includes a fountain drink or iced tea.
Add chicken or beef \$5.

DESSERTS

SONORAN HONEY SOPAPILLAS **\$7**
Crispy, golden puff pastries pillowed with warm air, dusted in sweet cinnamon sugar, and served with a premium Arizona honey drizzle. Light, sweet and made to share.

CANYON CHURRO DONUTS **\$7**
Crispy, ring-shaped cake donuts fried golden brown, tossed in heavy cinnamon sugar, and served with a side of house-made Mexican chocolate and strawberry sauces. A quick, sweet campus favorite.

SONORAN CITRUS BLOSSOM TART **\$8**
Light and refreshing seasonal citrus curd showcases a blend of locally grown Arizona lemons and sweet orange curd, nestled in a flaky shortbread crust and topped with fresh whipped cream.

BEVERAGES

COFFEE/TEA **\$3**
Freshly Ground Drip Coffee • Hot Tea
Fresh Brewed Iced Tea • *Free Refills*

FOUNTAIN DRINKS **\$3**
Pepsi • Pepsi Zero • Starry • Dr. Pepper
Stubborn Soda Root Bear • Stubborn Agave Cream Soda
Mountain Dew Tropicana Lemonade • *Free Refills*

JUICES/MILK **\$3**
Orange • Cranberry • Apple • Whole Milk

SIDES

GUACAMOLE **\$3**

RICE OR BEANS **\$4**

CARNE OR CHICKEN **\$5**

FRIED SHRIMP **\$5**

FRIED FISH **\$3**

VEGETABLES **\$4**

DAILY CUP OF SOUP **\$5**

SMALL SALAD **\$5**

TOTS OR WAFFLE FRIES **\$5**

SEASONAL FRUIT **\$3**



AGUA FRESCAS/COLADAS

HORCHATA Sweetened rice milk blended with cinnamon and vanilla.	\$6
STRAWBERRY HORCHATA Horchata with a strawberry twist.	\$6
JAMAICA Brewed hibiscus flower, sweetened and iced.	\$4
PIÑA COLADA Sweet pineapple and coconut blended and topped with whipped cream and cherry on top.	\$7
MANGO COLADA Mango and coconut blended and topped with whipped cream and mango bits on top.	\$7
PIÑA AGUA FRESCA Chilled tropical beverage made with juicy pineapple that has the right touch of sweetness.	\$7
MANGO AGUA FRESCA Chilled tropical beverage made with juicy mango that has the right touch of sweetness.	\$7

JARRITOS

PINEAPPLE	\$4
GUAVA	\$4
TAMARIND	\$4
WATERMELON	\$4
MANDARIN	\$4
GRAPEFRUIT	\$4
MANDARIN SUNRISE Mandarin Jarritos with a twist of lime and grenadine.	\$6
TROPICAL TANGO Pineapple Jarritos with mango and a splash of grapefruit.	\$6
GUAVA GLOW Guava Jarritos with white peach, melon and coconut.	\$6
T-MELON TWIST Tamarid Jarritos with a watermelon twist.	\$6

SLUSHIES

STRAWBERRY KIWI	\$5
LIME	\$5
BLUE RASPBERRY	\$5
MANGO	\$5

ESPECIALS

MANGONADA Mango slush in a chamoy-drizzled cup, topped with mango bits and Tajín, served with a tamarind straw.	\$7
BERRY MINT REFRESHER Starry and Lemonade mixed half and half with a burst of strawberry mojito mint and fresh lime.	\$6
PRICKLY PEAR COOLER Refreshing ginger ale with a yummy splash of prickly pear and fresh lime.	\$6
SHIRLEY TEMPLE Classic Shirley Temple garnished with a fresh lime and cherry.	\$6

ADD-INS & EXTRAS

TAJÍN	\$0.50
CHAMOY	\$1
FROZEN BITS	\$2
MARASCHINO CHERRY	\$0.50
LIGHT ICE FOR FRESCAS	\$1
TAMARIND STRAW	\$1

Proudly serving non-alcoholic drinks from

