



# EMBERS

## Dinner


### SHARES

- CHICKPEA TACOS  \$14  
*spiced chickpeas, house salsa, cilantro-lime crema, romaine, corn tortillas*
- COLD SMOKED ATLANTIC SALMON \$15  
*lemon-herb ricotta, pickled fennel, crostini*
- FRIED CAULIFLOWER  \$13  
*honey-guajillo-citrus glaze, pickled red onion, ranch*
- GRAZE BOARD \$19  
*La Quecrio prosciutto, smoked salmon, artisan cheese, fruit, nuts, honey*
- HOUSE SALSAS  \$13  
*house-made chips, chef's selection of salsas*

### MAINS

- ROASTED TROUT \$25  
*farro, white wine braised greens, pepperonata*
- SMOKED CHICKEN SANDWICH \$16  
*cabbage slaw, prickly pear BBQ sauce, pickled red onions, fries*
- PESTO ZUCCHINI  \$17  
*cold zucchini noodles, cashew cheese, marinated tomatoes, basil, arugula*
- BRAISED CHICKEN THIGH \$22  
*roasted mushrooms, pepperonata, polenta, fresh basil*
- CANVAS BURGER \$17  
*certified angus patty, cold-smoked bacon, cheddar, pickle, arugula, spicy BBQ, toasted brioche bun, fries, fry sauce*  
*\*sub beyond burger +\$2*

### SALADS

- CANVAS COBB  \$17  
*romaine, roasted pork belly, house-smoked chicken breast, cucumber, tomato, hard-cooked egg, bleu cheese dressing*
- ARUGULA & SHAVED CARROT \$14  
*goat cheese, spiced pepitas, basil-agave vinaigrette*

### KIDS

- TENDERS & FRIES \$12  
*chicken tenders, fries, ranch dressing*
- GRILLED CHEESE & TOMATO SOUP \$14  
*cheddar, jack, havarti, sourdough, house-made tomato soup*
- KID BURGER \$12  
*patty, cheddar, brioche bun, fries*
- HALF ORDER BRAISED CHICKEN \$14  
*roasted mushrooms, polenta, basil*



Plant-based

Gluten-free options available. Please inquire with staff.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Due to shared cooking surfaces our food may contain dairy, eggs, peanuts, tree nuts, shellfish, fish, soybeans, and wheat.