



Soup & Appetizers

SOUTHWESTERN CORN CHOWDER or ROASTED RED PEPPER SOUP 4.50


 **COLTER QUESADILLA** 8.95

Chipotle barbeque chicken with jack and cheddar cheeses grilled between two flour tortillas. Accompanied by salsa, sour cream and guacamole.

SONORAN STUFFED JALAPEÑOS 7.25

Deep-fried spicy jalapeño peppers stuffed with cool cream cheese and served with cucumber ranch dressing.

SOUTH RIM SPINACH ARTICHOKE DIP 6.25
Served with tri-color tortilla chips

 **SPICY SANTA FE LETTUCE WRAPS** 8.75

Chipotle seasoned pistachio chicken served with crisp lettuce leaves and accompanied by lemon lime sour cream.

BATTERED MUSHROOMS & ZUCCHINI 6.95
Served with serrano chile buttermilk dressing.


FRESH FRUIT SAMPLER 7.70

Fresh honeydew, cantaloupe, pineapple and orange slices, served with your choice of vanilla yogurt or cottage cheese and two slices of banana bread.

FRESH SALSA WITH TRI COLORED TORTILLA CHIPS 5.55

Salads

Dressing Selections include Ranch, Thousand Island, Bleu Cheese, Caesar, Serrano Grape, Oil & Vinegar or Italian Herb Vinaigrette

 **BRIGHT ANGEL HOUSE SALAD** 4.25

Crisp greens topped with tomatoes, carrot curls, onion, cucumber and croutons, served with your choice of dressing (listed above).

 **THE HIKER'S CHICKEN CAESAR** 9.95

A mixture of crisp romaine, grilled chicken breast, cucumber, carrot, onion and tomatoes. Tossed in Caesar dressing and sprinkled with parmesan cheese.

 **HARVEY'S SPINACH SALAD** 7.95

A fresh bed of spinach topped with egg, tomatoes, sliced fresh mushrooms and sunflower seeds. Topped with parmesan cheese and chopped bacon, served with your choice of dressing (listed above).

 **SOUTH OF THE BORDER SALAD** 9.25

A fried flour tortilla bowl filled with your choice of seasoned chicken or ground beef, black beans, shredded lettuce, tomatoes, onion, green chiles and shredded cheddar cheese. Served with sour cream, guacamole and salsa.

 **KAIBAB COBB** 8.95

A mixture of tossed greens topped with egg, turkey, avocado, bleu cheese, chopped bacon and tomatoes. Served with your choice of dressing (listed above).

Bright Angel Burgers

Served with your choice of Salad of the Day, Root Vegetable Chips, French Fries or Onion Rings

*BATTLESHIP ANGUS BURGER 10.05

A half pound Angus burger with Wrangler's chili, cheddar cheese and guacamole. Garnished with an onion ring and served on a toasted kaiser roll.

Vegetarian option available

HERMIT VEGGIE BURGER 8.65

A blended patty of hearty vegetables, grains and seasonings creates this savory grilled vegetarian sandwich. Served on an oat bun with pepperjack cheese.

*BRIGHT ANGEL ANGUS BURGER 7.50

One-third pound Angus burger charbroiled and served with lettuce, sliced tomatoes and crisp dill pickle slices.

*CHEESEBURGER 8.15

Your choice of american, cheddar or swiss atop our Bright Angel Angus Burger.

*BACON CHEESEBURGER 8.85

Crispy strips of bacon and your choice of american, cheddar or swiss atop our Bright Angel Angus Burger.

Sandwiches

Served with your choice of Salad of the Day, Root Vegetable Chips, French Fries or Onion Rings

CANYON GRILL 8.35

Thinly sliced turkey and ham, crisp bacon, swiss and cheddar cheeses, lettuce, tomato and onion on grilled sourdough bread with honey mustard.

PEPPERJACK CHICKEN MELT 8.55

Grilled chicken breast with sautéed onion and peppers, topped off with melted pepperjack cheese, lettuce and tomato on an onion roll.

A DIP IN THE RIVER 9.25

Grilled, thinly sliced seasoned roast beef piled high on a sub roll with sautéed onion and mushrooms and topped with melted swiss cheese and parmesan horseradish sauce, served with plenty of au jus.

INDIAN GARDEN SPINACH WRAP 8.35

An herbed spinach tortilla spread with roasted pepper cream cheese then layered with fresh spinach, avocado, roasted pepper, tomatoes, black olives and black beans.



Bright Angel Restaurant 2011

 Menu items made with sustainable and/or organic ingredients

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Trail Favorites

PACKER'S STEW IN A BREAD BOWL 8.25

A hearty stew packed with tender beef tips and a variety of garden vegetables, garnished with onion.

WRANGLER'S CHILI 8.25

Made with fresh ground beef, plump red tomatoes, beans, onion, peppers and a secret blend of spices. Loaded into a sourdough bread bowl and topped off with shredded cheddar and diced onion.

TRAILHEAD CHILI 8.00

Meatless chili packed with a hearty blend of vegetables and four kinds of beans, enlivened by cilantro and jalapeño. Served in a sourdough bread bowl topped with cheddar and onion.

THE RANCH BASKET 8.15

Lightly breaded chicken tenderloin strips are fried golden brown and served with coleslaw and french fries.

Beverages

SOFT DRINKS 2.25

Coke, Diet Coke, Root Beer, Sprite, Lemonade or Iced Tea

FAIR TRADE ORGANIC

COFFEE 2.00

HOT TEA 2.00

GLASS OF COLD MILK 2.45

2%, Chocolate or Soy

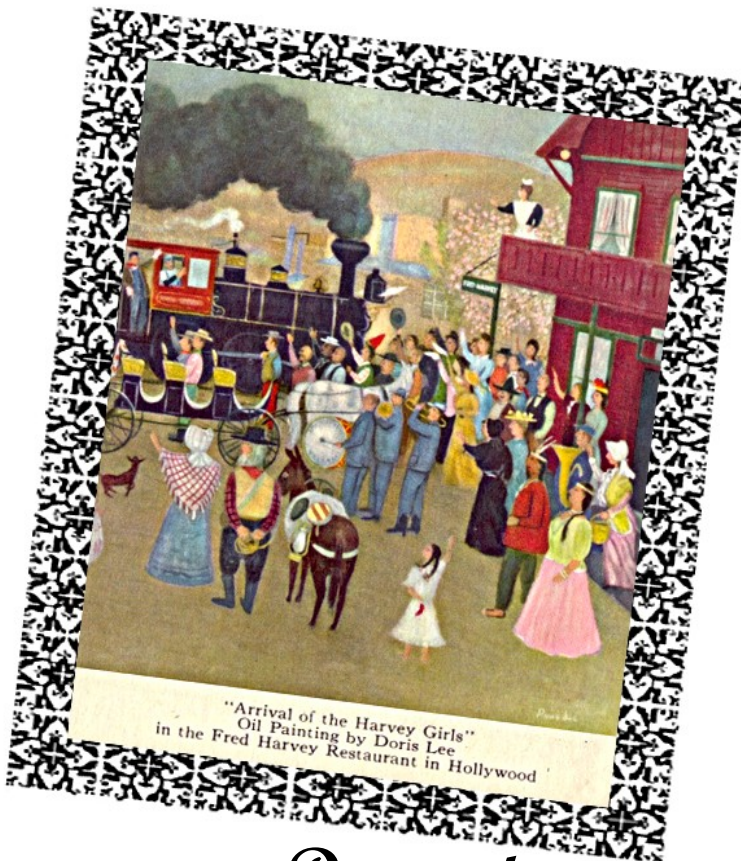
CHILLED FRUIT JUICE

2.25 small 2.75 large
Orange, Apple, Grapefruit,
Cranberry or V8 Tomato

HOT CHOCOLATE 2.10

CAPPUCCINO 2.90 sm 3.40 lg

SPARKLING WATER 2.00



Desserts

MONSOON ANGEL FOOD CAKE 3.70

Our angel food cake is served with strawberry compote and topped with a dollop of whipped cream.

NEW YORK STYLE CHEESECAKE 3.70

A rich and creamy tradition.
with strawberry or caramel sauce. 4.25

CHOCOLATE DECADENCE CAKE 3.70

COLORADO CARROT CAKE 3.70

WARM APPLE GRUNT 4.20

Warm apple slices in cinnamon sugar with raisins, topped with granola and served with a scoop of Dreyer's vanilla ice cream.

ASSORTED FRUIT PIES 3.50

Make your pie à la mode 4.75

A GRAND SCOOP 3.25

Choose from our selection of Dreyer's Grand ice cream flavors including Butterfinger Blast, Mint Chip, Chocolate, Vanilla, Strawberry, Raspberry Sorbet or Rainbow Sherbet.

18% gratuity will be added to parties of eight or more

Bright Angel Restaurant 2011

Harvey Girl®

Due to our remote location, a surcharge will be added to each guest check to offset local utility expense.



Ice Cold Drafts

PREMIUM BEERS

10oz. 3.75 20oz. 5.25

Starry Night Stout, Samuel Adams Seasonal and Fat Tire

DOMESTIC BEERS

10oz. 2.75 20oz. 4.50

Bud and Miller Lite

Bottled Beers

PREMIUMS AND IMPORTS 4.50

Heineken and Corona



MICRO BREW BEERS 4.50

Grand Canyon American Pilsner and Grand Canyon Sunset Amber Ale

DOMESTIC BEERS 3.25

Bud Light, Coors Light and O'Doul's

Wine Selections

GRAND CANYON PRIVATE LABEL

5.25 glass 24.00 bottle

Chardonnay, White Zinfandel, Merlot or Cabernet Sauvignon

GRAND CANYON MILLENNIUM LABEL

Sparkling Wine 26.00 bottle

COLUMBIA CREST GRAND ESTATES

6.25 glass 27.00 bottle

Pinot Grigio, Merlot or Cabernet Sauvignon

EL TOVAR CENTENNIAL PINOT GRIS

8.00 glass 36.00 bottle

EL TOVAR CENTENNIAL PINOT NOIR

8.50 glass 43.00 bottle



SUSTAINABLE NON-BOTTLED WINES

12.00 half liter 21.00 full liter

Pinot Grigio, Riesling or Shiraz

Bright Angel Specialties

ARIZONA SUNRISE 5.25

A Southwestern favorite! We blend tequila and orange juice with a hint of grenadine to refresh even the weariest of hikers.

GRAND GOLD 7.50

A classic tradition with a Grand touch including Hornitos Reposado, sweet & sour, lime and a splash of Grand Marnier.

CANYON BREEZE 5.25

As cool and refreshing as the South Rim winds. This medley of vodka, cranberry and pineapple juice will uplift your spirits.

CACTUS LEMONADE 6.50

A regional favorite with vodka, lemonade and a splash of prickly pear syrup, this unique favorite compliments the beauty of the blooming prickly pear perfectly.

KAIBAB COFFEE 6.50

The classic duo of Bailey's and walnut liquor in our house coffee that tastes just right.

COLTER COFFEE 5.25

Nudge some warmth into your day with a blend of house coffee, brandy and crème de cocoa.



Graphics courtesy of Thomas Ratz