

THE ARIZONA ROOM

AT THE BRIGHT ANGEL LODGE



SOUPS & SALADS



House Made Tortilla Soup Vegetarian & Gluten Free	5.10	Sublime Spinach Salad Fresh Spinach topped with Jicama, Dried Cranberries, Spiced Pistachios, & Cotija Cheese, tossed with Raspberry Vinaigrette	6.95
Arizona Chicken & Wild Rice Soup served with a Jalapeño Blue Corn Muffin	5.25	Arizona Room Chicken Caesar Salad Our Southwestern spin on a classic Caesar Salad, Grilled Chicken, Crisp Romaine Lettuce topped with Blackened Caesar Dressing topped with Black Beans, Fresh Corn, Tortilla crisps, & Parmesan Cheese	12.65
Market Salad Organic Greens, Heirloom Cherry Tomatoes, Sliced Cucumbers, Aged Cheese, Spiced Pecans, & Lime Vinaigrette	6.25	Soup & Salad Combo A Cup of Soup & choice of Market, Arizona Room Caesar, or Sublime Spinach Salad	11.15
Arizona Room Caesar Salad Romaine Lettuce, Black Beans, Fresh Corn, Julienne Tortillas, & Blackened Caesar Dressing	6.75		



GRAND CANYON FAVORITES



Free Range Bison & Arizona Beef Chili With Black Beans	8.65
Heritage Tacos White Corn Tortillas with Pork Carnitas & Agave Citrus Chicken, Jalapeño Lime Slaw, Avocado Crema, & Roasted Tomato Salsa	10.25



ARIZONA ORCHARD ENTREES



Oven Roasted Vegetable Enchilada Sweet Potato, Zucchini, & Mushrooms, Smoked Chile Rojas Sauce, Corn Tortillas, & Southwestern Rice	10.95
Oven Roasted Native Squash Zucchini with Grain and Heirloom Bean Stuffing topped with Pepperjack Cheese, Fire Roasted Corn Salsa, & Chipotle Crema	11.15



FROM OUR GRILL



Agave Citrus Marinated Chicken 8 oz. with Grilled Pineapple Tomatillo Salsa, Heirloom Tomato Salad, & Seasonal Vegetables	14.05
Baby Back Ribs Half rack with Chipotle BBQ Sauce, Kettle Beans, & Seasonal Vegetables	19.25

Menu items made with Sustainable and/or Organic ingredients when available.
Children 12 & under may enjoy half portion entrees at a discounted price.
Ask your server about our gluten free options

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



SANDWICHES

choice of one side



Turkey Breast with Cream Cheese, Bacon, Lettuce, Tomato, & Cranberry Relish on a Kaiser Roll	10.55
*Southwestern Angus Burger A Third Pound Burger with Pepperjack Cheese, Fire Roasted Tomato Aioli, & Green Chile Guacamole on a Toasted Kaiser Roll	11.55
Smoked Salmon BLT House Smoked Salmon with Bacon, Lettuce, Tomato, Pesto Aioli on Sourdough Bread	11.25
Hot Pastrami with Dijon Mustard, Red Onion Confit on Rye Bread	10.95
Cornmeal Crusted Pork Cutlet on a Toasted Ciabatta Roll with Poblano Aioli, Pepperjack Cheese, Lettuce, Onion, Tomato, & Pickle	11.15
*Wagyu Beef Served on a Ciabatta Roll with Pesto Aioli, Fresh Spinach, Roasted Tomato, Lettuce, Tomato, Onion, & Pickle	11.95

Sides

Kettle Beans, Fries, Ancient Heritage Grain Pilaf, Fresh Fruit Salad, or Chef's Choice Fresh Vegetable
Additional Sides 2.70



HIGH DESERT DESSERTS



Carrot Cake With Cream Cheese Icing	6.60
House Made Espresso Brownie A warm brownie with chocolate syrup & whipped cream	6.10
Arizona Style Cheesecake with Prickly Pear Syrup	6.75
Dreyer's Ice Cream Vanilla, Chocolate, Strawberry, Mint Chip, or Peanut Butter Cup	4.50
Dreyer's Low Fat Sherbet or Sorbet Rainbow Sherbet, Raspberry, or Lemon Sorbet	4.50



BEVERAGES



Soft Drinks, Lemonade, or Iced Tea with refills	2.90
1 Liter Sparkling Water	7.00
100% Rainforest Alliance Coffee or Hot Tea	2.75
Milk or Soy Milk	2.80

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**THE ARIZONA ROOM PROUDLY
SUPPORTS LOCAL FARMERS & BUSINESSES**

The Arizona Room is not just the name of the restaurant, but the inspiration behind its cuisine. This newly enhanced dining experience tells the epicurean story about the native ingredients, flavors, and history of Arizona and its people with an emphasis on heritage/heirloom ingredients ranging from Blue Corn to Tepary Beans. These indigenous foods are more colorful and more nutritious. Whenever possible, these specialty items are sourced from Arizona family farms and ranches and Native American businesses. Supporting small farms and artisan producers is good for Arizona, and using their products is good for the consumer. Our culinary team combines these ingredients with the freshest and most sustainable meats, fish, and produce available, creating a delicious, educational, and memorable dining experience.

SCA Paper, Belmont
Hickman's Family Farms, Buckeye
Arizona Stronghold Winery, Camp Verde
Local Alternative, Flagstaff
Tortilla Lady, Flagstaff
Desert Diamond Distributor, Kingman
Wholesum Harvest Produce, Nogales

Farm Fresh Company, Phoenix
Klein Pickles, Phoenix
Red Bird ABF Chicken, Phoenix
Shamrock Farms Dairy, Phoenix
Holsum Bakery, Phoenix
Thumb Butte Distillery, Prescott
Ramona Farms, Sacaton

Miedema Produce, Surprise
Arizona Distillery, Tempe
JBS Arizona Grown Beef, Tolleason
Carlson Creek Winery, Wilcox
Grand Canyon Brewing, Williams
Navajo Agricultural Products Industry,
Farmington, NM