

# THE ARIZONA ROOM

## AT THE BRIGHT ANGEL LODGE



### SOUPS & SALADS



House Made Tortilla Soup Vegetarian & Gluten Free	5.25	Sublime Spinach Salad Fresh Spinach topped with Jicama, Dried Cranberries, Spiced Pistachios, & Cotija Cheese, tossed with Raspberry Vinaigrette	7.50
Posole Verde Soup Traditional Posole with Pork, Hominy, & Green Chile Served with Shredded Cabbage, Radish, & Lime Wedge	5.75	Arizona Room Chicken Caesar Salad Our Southwestern spin on a classic Caesar Salad, Grilled Chicken, Crisp Romaine Lettuce tossed with Blackened Caesar Dressing topped with Black Beans, Fresh Corn, Tortilla crisps, & Parmesan Cheese	13.35
Market Salad Organic Greens, Heirloom Cherry Tomatoes, Sliced Cucumbers, Aged Cheese, Spiced Pecans, & Lime Vinaigrette	6.95	Soup & Salad Combo A Cup of Soup & choice of Market, Arizona Room Caesar, or Sublime Spinach Salad	12.10
Arizona Room Caesar Salad Romaine Lettuce, Black Beans, Fresh Corn, Julienne Tortillas, & Blackened Caesar Dressing	7.50		



### GRAND CANYON FAVORITES



Free Range Bison & Arizona Beef Chili With Black Beans	8.80
Heritage Tacos White Corn Tortillas with Pork Carnitas & Agave Citrus Chicken, Jalapeño Lime Slaw, Avocado Crema, & Roasted Tomato Salsa	10.50



### ARIZONA ORCHARD ENTREES



Oven Roasted Vegetable Enchilada Sweet Potato, Zucchini, & Mushrooms, Smoked Chile Rojas Sauce, Corn Tortillas, & Southwestern Rice	13.20
Oven Roasted Native Squash Zucchini with Grain and Heirloom Bean Stuffing topped with Pepperjack Cheese, Fire Roasted Corn Salsa, & Chipotle Crema	12.15



### FROM OUR GRILL



Agave Citrus Marinated Chicken 8 oz. with Grilled Pineapple Tomatillo Salsa, Heirloom Tomato Salad, & Seasonal Vegetables	14.65
Baby Back Ribs Half rack with Chipotle BBQ Sauce, Kettle Beans, & Seasonal Vegetables	19.95
Blackened Salmon Fusilli 6 oz. Filet with Fresh Garden Veggies with Roasted Tomato Cream Sauce Served with Garlic Toast	15.65

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



<b>Turkey Pastrami</b>	12.20
On Marbled Rye with Jalapeño Coleslaw, Cilantro Mayo, Leaf Lettuce, Tomato, Onion, & a Pickle Spear	
<b>*Southwestern Angus Burger</b>	12.80
A Third Pound Burger with Pepperjack Cheese, Fire Roasted Tomato Aioli, & Green Chile Guacamole on a Toasted Kaiser Roll	
<b>Salmon BLT</b>	13.70
Served on Sourdough Bread with Salmon, Bacon, Lettuce, Tomato, & Pesto Aioli	
<b>Tri Tip Sandwich</b>	12.65
with Pesto Aioli, Spinach, Roasted Tomato, Leaf Lettuce, & Onion on a Ciabatta Roll & a Pickle Spear	
<b>BBQ Brisket Sandwich</b>	12.65
with Chipotle BBQ, Leaf Lettuce, Tomato, & Onion on a Ciabatta Roll & a Pickle Spear	

## Sides

Kettle Beans, Fries, Ancient Heritage Grain Pilaf, Fresh Fruit Salad, or Chef's Choice Fresh Vegetable  
Additional Sides 2.75



# HIGH DESERT DESSERTS



Make any Dessert A'la Mode 3.25

<b>Chef's Choice Dessert Sampler</b>	7.95
<b>Carrot Cake</b>	6.75
With Cream Cheese Icing	
<b>House Made Espresso Brownie</b>	6.25
A warm brownie with chocolate syrup & whipped cream	
<b>Arizona Style Cheesecake</b>	6.95
with Prickly Pear Syrup	
<b>Dreyer's Ice Cream</b>	4.50
Vanilla, Chocolate, Strawberry, Mint Chip, or Peanut Butter Cup	
<b>Dreyer's Low Fat Sherbet or Sorbet</b>	4.50
Rainbow Sherbet, Raspberry, or Lemon Sorbet	



# BEVERAGES



<b>Soft Drinks, Lemonade, or Iced Tea with refills</b>	2.90
<b>1 Liter Sparkling Water</b>	8.00
<b>100% Rainforest Alliance Coffee or Hot Tea</b>	2.80
<b>Milk or Soy Milk</b>	2.90

**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, Bellmont  
 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  
 Shamrock Farms Dairy, Phoenix  
 Holsum Bakery, Phoenix  
 Thumb Butte Distillery, Prescott  
 Ramona Farms, Sacaton  
 Miedema Produce, Surprise

Arizona Distillery, Tempe  
 JBS Arizona Grown Beef, Tolleson  
 Cheri's Desert Harvest, Tuscon  
 Carlson Creek Winery, Wilcox  
 Grand Canyon Brewing, Williams  
 Navajo Agricultural Products Industry,  
 Farmington, NM