

THE ARIZONA ROOM AT THE BRIGHT ANGEL LODGE

SMALL PLATES & STARTERS

Arizona Sliders Arizona Grown Beef, Green Chiles, Grilled Onions, & Cheddar	9.00
Heritage Tacos White Corn Tortillas with Pork Carnitas & Agave Citrus Chicken, Jalapeño Lime Slaw, Avocado Crema, & Roasted Tomato Salsa	10.50
Navajo Tepary Bean Dip Blue Corn Tortilla Chips & Garnished with Pine Nuts	6.25
House Made Tortilla Soup Vegetarian & Gluten Free	5.25
Posole Verde Soup Traditional Posole with Pork, Hominy, & Green Chile Served with Shredded Cabbage, Radish, & Lime Wedge	5.75
Free Range Bison & Arizona Beef Chili With Black Beans	8.80



KNIFE & FORK SALADS

Market Salad Organic Greens, Heirloom Cherry Tomatoes, Cucumbers, Aged Cheese, Spiced Pecans, & Lime Vinaigrette	Full 10.85 Half 7.50
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, Roasted Corn, Tortilla crisps, & Parmesan Cheese	Full 13.35 Half 7.50
Sublime Spinach Salad Baby Spinach topped with Jicama, Dried Cranberries, Spiced Pistachios, & Cotija Cheese, tossed with Raspberry Vinaigrette	Full 11.85 Half 7.50
AZ Room Wedge Salad Iceburg lettuce, Heirloom Cherry Tomatoes, Black Beans, Corn, Chopped Egg, Chopped Bacon, Diced Red Onion, Bleu Cheese Dressing	Full 12.35 Half 6.95



ARIZONA ORCHARD ENTREES



Oven Roasted Vegetable Enchilada

14.85

Sweet Potato, Zucchini, & Mushrooms, Smoked Chile Rojas Sauce, Corn Tortillas, & Southwestern Rice

Oven Roasted Native Squash

16.60

Zucchini with Grain & Heirloom Bean Stuffing topped with Pepperjack Cheese, Fire Roasted Corn Salsa, & Chipotle Crema & Southwestern Rice

Arizona Grown Prime Rib
 Au Jus, Baked Potato, & Seasonal Vegetables
 8 oz. cut 23.35 | 12 oz. cut 30.35



FROM OUR GRILL



Agave Citrus Marinated Chicken

18.30

8 oz. with Grilled Pineapple Tomatillo Salsa, Heirloom Tomato Salad, & Seasonal Vegetables

AZ Grown Filet Mignon of Beef

33.85

Bourbon, Pearl Onion, & Mushroom Demi-Glace, Oven Roasted Navajo Pride Potatoes, & Seasonal Vegetable

Baby Back Ribs

27.35

Full rack with Chipotle BBQ Sauce, Oven Roasted Navajo Pride Potatoes, & Seasonal Vegetables

Center Cut Pork Chop

22.35

6 oz. with Prickly Pear BBQ Sauce, Southwestern Rice, & Seasonal Vegetables

Arizona Grown Ribeye Steak

28.30

8 oz. with Arizona Steak Butter, Oven Roasted Navajo Pride Potatoes, & Seasonal Vegetables

Sustainable Salmon Filet

21.85

6 oz. with Heirloom Tomato Salsa, Ancient Heritage Grain Pilaf, & Seasonal Vegetables

Arizona Shrimp Scampi

25.30

Angel Hair Pasta with Shrimp, Scampi Sauce, Diced Green Chiles, Pico de Gallo, & Asiago Cheese & Served with Garlic Toast

Chef's Daily Feature

Market Price



Menu items made with Sustainable &/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.

ARIZONA ROOM DRINKS



Cucumber Margarita

A refreshing blend of muddled fresh Cucumber, Lime, & Orange with 3 Amigos Organic Tequila, Triple Sec, Sweet & Sour, & a dash of Cayenne Pepper

9.25

Canyon Cosmo

The classic recipe made with Thumb Butte Vodka & a splash of Prickly Pear

9.25

Big Nose Kate

A unique Southwestern twist on the classic Gin Martini
Thumb Butte Western Sage Gin with Fresh Rosemary & Olive

9.25

The Redwall Agave Cooler

Gold Miner Agave Rum with fresh Lime & Soda, & a splash of Cherry

9.25

Brighty the Mule

A classic Mule with a Grand Canyon kick
Copper City Bourbon with a splash of Ginger Beer,
& a Cherry wrapped in fresh Ginger

9.25

FEATURED DRAFT BEERS OF ARIZONA



Ask your server for the selection of the day!

16 oz. | 6.00

FEATURED WINES OF ARIZONA



Carlson Creek Vineyard

A family owned vineyard which concentrates on the Rhone varietals.
The winery is located in the heart of Cochise
County in Southeastern Arizona.

Arizona Stronghold Vineyards

Lies between the Dragoon & Chiricahua mountains.
These wines are uniquely Arizona & reflect the appreciation
for the uniqueness of the Arizona earth.

Ask Your Server for our Full Wine List



FEATURED LIQUORS OF ARIZONA



Copper City Bourbon, Arizona Distilling Company, Tempe

Gold Miner Agave Rum, Desert Diamond Distillery, Kingman

Thumb Butte Vodka, Thumb Butte Distillery, Prescott

Thumb Butte Western Sage Gin, Thumb Butte Distillery, Prescott



Menu items made with Sustainable &/or Organic ingredients when available.
Legal drinking age in Arizona is 21, proper identification required



HIGH DESERT DESSERTS

Make any dessert a la mode for 3.25



Carrot Cake With Cream Cheese Icing	6.75
House Made Espresso Brownie A warm brownie with chocolate syrup & whipped topping	6.25
Arizona Style Cheesecake with Prickly Pear Drizzle	6.95
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

Chef's Choice Dessert Sampler
7.95



BEVERAGES



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