

Arizona Room at the Bright Angel Lodge

To Start the Evening

Arizona Sliders 8.35

Arizona Grown Beef, Green Chiles, Grilled Onions & Cheddar

Heritage Tacos 9.95

White Corn Green Chile Tortillas with Pork Carnitas & Agave Citrus Chicken
Jalapeno Lime Slaw, Avocado Crema & Roasted Tomato Salsa

Navajo Tepary Bean Dip 5.95

Blue Corn Tortilla Chips & Garnished with Pine Nuts

Chef's Choice Southwestern Heritage Sampler

For Two 15.95

For Four 29.95

Soup and Salad

Black Bean Soup with Crema 5.30

House-made, Vegetarian & Gluten Free

Arizona Chicken & Wild Rice Soup 5.00

Bison & Arizona Beef Chili 8.50

with Black Beans

Market Salad

9.65 Full 5.95 Half

Organic Greens, Heirloom Cherry Tomatoes Cucumbers, Aged Cheese
Spiced Pecans & Lime Vinaigrette

Arizona Room Chicken Caesar Salad

12.65 Full 6.95 Half

Our Southwestern Spin on a Classic Caesar Salad, Grilled Chicken
Crisp Romaine Lettuce tossed with Blackened Caesar Dressing
with Black Beans, Roasted Corn & Tortilla Crisps

Sublime Spinach Salad

12.95 Full 6.95 Half

Baby Spinach topped with Jicama, Dried Cranberries, Spiced Pistachios
& Cotija Cheese, tossed with Raspberry Vinaigrette

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.

Chef's Specialties

Arizona Grown Prime Rib 24.75

8 oz. with Au Jus

Baked Potato, Seasonal Vegetables

Choice of Soup, House or Caesar Salad

Entrees from the Orchard

Oven Roasted Vegetable Enchilada 14.25

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

Oven Roasted Native Squash 15.75

Zucchini with Grain & Heirloom Bean Stuffing, Fire Roasted Corn Salsa & Chipotle Crema

Entrees from the Grill

choice of two sides & one sauce

Agave Citrus Marinated Chicken 17.50

Bison Tenderloin 32.00

Baby Back Ribs 19.25

Center Cut Pork Chop 29.00

Arizona Grown Ribeye Steak 26.95

Sustainable Salmon Filet 19.35

Sauces

Prickly Pear BBQ, Roasted Chipotle BBQ, Grilled Pineapple Tomatillo Salsa

Heirloom Tomato Salsa or Ancho Chile Sauce

Sides

Kettle Beans, Oven Roasted Navajo Pride Potatoes

Ancient Heritage Grain Pilaf, Chef's Choice Fresh Vegetables

Heirloom Tomato Salad with Sage or Southwestern Jicama Slaw

Additional Sides 2.65

Children 12 & under may enjoy half portion entrees at a discounted price.

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

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Desserts

House Made Peach and Blackberry Streusel Pie 6.95

Espresso Brownie 5.95

A Warm Brownie with
Chocolate Syrup & Whipped Cream

Make any dessert à la mode 2.75

Arizona Style Cheesecake with Prickly Pear Drizzle 6.50

Dreyer's Ice Cream 4.25

Vanilla, Chocolate, Strawberry, Mint Chip or Peanut Butter Cup

Dreyer's Low Fat Sherbet or Sorbet 4.50

Rainbow Sherbet, Raspberry or Lemon Sorbet

Beverages

Soft Drinks, Lemonade or Iced Tea
with refills 2.90

100% Rainforest Alliance Coffee
or Hot Tea 2.70

Sparkling Water 1 liter 5.00

Milk or Soy Milk 2.75

The Arizona Room proudly supports local farmers & businesses

Local Alternative, Flagstaff

Eurofresh Farms, Wilcox

Red Bird Organic Chicken, Phoenix

JBS Arizona Grown Beef, Tolleson

Shamrock Farms Dairy, Phoenix

Ramona Farms, Sacaton

Todd's Soups & Dressings, Tolleson

Hickman's Family Farms, Eggs, Buckeye

Farm Fresh Company, Phoenix

Miedema Produce, Surprise

Wholesum Harvest Produce, Nogales

Navajo Agricultural Products Industry, Farmington, NM

Wholesome Bakery, Phoenix

Klein Pickles, Phoenix

Arizona Stronghold Winery, Camp Verde

Carlson Creek Winery, Wilcox

Grand Canyon Brewing, Williams

Thumb Butte Distillery, Prescott

Desert Diamond Distributor, Kingman

Arizona Distillery, Tempe

Tortilla Lady, Flagstaff

SCA Paper, Bellmont

Arizona Room Specialties

Cucumber Margarita 8.25

A Refreshing Blend of Muddled Fresh Cucumber, Lime & Orange with 3 Amigos Organic Tequila, Triple Sec, Sweet & Sour & a Dash of Cayenne Pepper

Canyon Cosmo 8.25

The Classic Recipe made with Thumb Butte Vodka & a Splash of Prickly Pear

Big Nose Kate 8.25

A Unique Southwestern Twist on the Classic Gin Martini
Thumb Butte Western Sage Gin with Fresh Rosemary & Olive

The Redwall Agave Cooler 8.25

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

Brighty the Mule 8.25

A Classic Mule with a Grand Canyon Kick
Copper City Bourbon with a splash of Ginger Beer & a Cherry wrapped in fresh Ginger

Featured Beers of Arizona

Grand Canyon Brewery is located in historic Williams
60 miles south of Grand Canyon, South Rim

Sunset Amber Ale 5.25 btl.

Pilsner Draft 5.50 16 oz.

Featured Wines of Arizona

Carlson Creek Vineyard is 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 and 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

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Legal drinking age in Arizona is 21, proper identification required