

THE ARIZONA ROOM

AT THE BRIGHT ANGEL LODGE

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 Green Chile 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.

Founded in 1990, The Green Restaurant Association, an international nonprofit organization, has pioneered the Green Restaurant® movement as the leading voice within the industry, encouraging restaurants to green their operations using transparent, science-based certification standards. With its turnkey certification system, the GRA has made it accessible for thousands of restaurants to become more environmentally sustainable in Energy, Water, Waste, Food, Chemicals, Disposables, & Building.

We are proud to be one of the first to receive the Green Restaurant Association 3 Star certification in Arizona.

Hickman's Family Farms, Buckeye
Arizona Stronghold Winery, Camp Verde
Tortilla Lady, Flagstaff
Desert Diamond Distributor, Kingman
Wholesum Harvest Produce, Nogales
Farm Fresh Company, Phoenix
Klein Pickles, Phoenix

Holsum Bakery, Phoenix
Thumb Butte Distillery, Prescott
Lumberyard Brewing Co., Flagstaff
Miedema Produce, Surprise
Arizona Distillery, Tempe
JBS Arizona Grown Beef, Tolleson
Cheri's Desert Harvest, Tuscon

Grand Canyon Brewing, Williams
Sun Orchard Juicery, Tempe
Grateful Spoon Gelato, Phoenix
Franklin Food Cream Cheese, Casa Grande
Crocketts Honey, Tempe
Laura's Granola, Tempe
Desert Diamond Distillery, Kingman

The Mother Road Brewing Co., Flagstaff
Lehi Valley Trading Co., Mesa
AIPC - American Italian Pasta Co., Yuma
Arizona Gunslinger Hot Sauce, Mesa
Grimmway Farms, Yuma
Taylor Farms, Yuma
Church Brothers, Yuma
College Street Brewing Co., Lake Havasu City



SOUPS & SALADS



House Made Tortilla Soup Vegetarian & Gluten Free	5.95	Arizona Room Southwest Salad with Chicken	7.50
Poblano Cheddar Soup with Cheddar Cheese & Sour Cream	5.95	Organic Mix Greens, Grilled Chicken Breast, Black Beans, Corn, Grape Tomato, Sweet Potato, Green Chile & Avocado Cream Drizzle	
Market Salad Organic Greens, Heirloom Cherry Tomatoes, Sliced Cucumbers, Aged Cheese, Spiced Pecans, & Lime Vinaigrette	7.95	Sublime Spinach Salad	7.50
		Fresh Spinach Topped with Jicama, Dried Cranberries, Spiced Pistachios, & Cotija Cheese, tossed with Raspberry Vinaigrette	
	Soup & Salad Combo	13.00	
	A Cup of Soup & Choice of Market, Arizona Room Southwest Salad with Chicken, or Sublime Spinach Salad		



GRAND CANYON FAVORITES



Free Range Bison & Arizona Beef Chili with Black Beans	9.25
Heritage Tacos White Corn Tortillas with Pork Carnitas & Achiote Chicken, Jalapeño Lime Slaw, Avocado Crema, & Roasted Tomato Salsa	10.50



HOMESTEAD VEGETARIAN ENTREES



Green Chile Corn Tamale with Lime Crème Sauce, Spanish Rice & Seasonal Vegetables	9.25
Oven Roasted Native Squash Zucchini with Grain and Heirloom Bean Stuffing topped with Pepperjack Cheese, Fire Roasted Corn Salsa, & Chipotle Crème	12.55

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.



AZ Lunch 10.18



FROM OUR GRILL



Achiote Marinated Chicken with Lime Crème Sauce, Spanish Rice & Seasonal Vegetables	14.55
Blackened Salmon Fusilli 6 oz. Filet with Fresh Garden Veggies with Roasted Tomato Cream Sauce Served with Garlic Toast	15.65



SANDWICHES

choice of one side



Turkey on Marbled Rye with Swiss Cheese, Sliced Avocado, Cilantro Mayo, Leaf Lettuce, Tomato, Onion, & a Pickle Spear	12.30
*Southwestern Angus Burger A Third Pound Burger with Pepperjack Cheese, Fire Roasted Tomato Aioli, & Green Chile Guacamole on a Toasted Brioche Roll	13.90
Salmon BLT Served on Sourdough Bread with Salmon, Bacon, Lettuce, Tomato, & Pesto Aioli	13.80
1/3 lb. Bison Burger Served on a Brioche Roll with Roasted Poblano Aioli, with a slice of Sharp Cheddar Cheese	14.25
BBQ Brisket Sandwich with Chipotle BBQ, Leaf Lettuce, Tomato, & Onion on a Brioche Roll & a Pickle Spear	12.55

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 2.95

Flan A Traditional Egg Custard with Caramelized Sugar, Topped with Whipped Cream	6.50
Tres Leche Cake A Light Sponge Cake Soaked in Milk, Evaporated and Condensed Milk	7.50
Rice Pudding Creamy Rice Pudding with Cinnamon and Nutmeg, Topped with Whipped Cream	5.00
Miniature Apple Pie Served in a Cast Iron Skillet	7.00
Mexican Chocolate Brownie Chocolate Brownie with a hint of Cinnamon, Topped with Whipped Cream	6.25
Dreyer's Ice Cream Vanilla, Chocolate, Strawberry, Mint Chip, or Peanut Butter Cup	5.00
Dreyer's Low Fat Sherbet or Sorbet Rainbow Sherbet, Raspberry, or Lemon Sorbet	5.00



BEVERAGES



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

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