



WELCOME TO THE HISTORIC HARVEY HOUSE CAFÉ AT THE BRIGHT ANGEL LODGE



Our Dining Philosophy

At Grand Canyon National Park Lodges, we believe that increasing the sustainability of natural systems is not just good business, it is the right thing to do. The Majority of our menu items feature sustainable ingredients, and in many cases are locally sourced. Sourcing locally along with recycling, composting and water management are a few of the ways we try to do our part to reduce the effects of global warming.

> We are also committed to providing our guests with a variety of options to help promote a healthy lifestyle.

STARTERS AND SOUPS

CORN CHOWDER V Roasted Corn, Green Chiles, Southwest Spices, Cream, Chives	\$5.45
Soup of the Day	\$5.65
GUACAMOLE MONTEREY GF-V-VG Tortilla Chips	\$7.00
CARNITAS FLATBREAD Grilled Flatbread, Pulled Pork, Cabbage, Avocado, Pico de Gallo, Chipotle Aioli, Cotija Cheese	\$10.00
BUFFALO CHICKEN FLATBREAD Grilled Flatbread, Chicken Breast, Lettuce, Tomato, Mild Buffalo Sauce, Bleu Cheese, Ranch Dres	\$10.00 ssing
SALADS	
HARVEY HOUSE SALAD <i>GF- V- VG</i> Romaine Lettuce, Roasted Beets, Carrots, Cucumber, Pumpkin Seeds, Lime Vinaigrette	\$6.00
THE HIKER'S CHICKEN CAESAR Romaine Lettuce, Grilled Chicken Breast, Caesar Dressing, Parmesan Cheese, Croutons	\$13.50
SUPAI SPINACH SALAD GF	\$11.00

Tuna Salad, Tomatoes, Spinach, Spiced Pecans, Dried Cranberries

GF Gluten Free V Vegetarian VG Vegan

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

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









All Burgers are garnished with Lettuce, Tomato, Onion, and Pickle Served with your Choice of Side Salad, Root Vegetable Chips Sweet Potato Wedges, French Fries *Gluten Free Buns/Bread Available*

BRIGHT ANGEL BURGER One Third Pound Arizona Grown Angus Beef*, Brioche Roll Includes Bacon and your Choice of Cheese	\$12.50
BRIGHTY'S TURKEY BURGER One Third Pound Turkey Patty, Avocado, Pepperjack Cheese and Ranch Dressing Served on a Brioche Roll	\$11.50
HOUSE-MADE BLACK BEAN VEGGIE BURGER <i>V- VG</i> Black Bean Patty, Southwest Spices, Brioche Bun	\$11.00

Wrangler Bison Burger	\$18.00
Half Pound Bison Patty, Lumberyard CentenniAle Beer Braised Onions	
Roasted Red Jalapeño Cream Cheese Spread, Lettuce, Tomato, Brioche Bun	







\$17.00

TRAILBLAZING FAJITAS Southwest Spices, Onion, Tomatoes, Bell Peppers, Flour Tortillas, Guacamole, Sour Cream, Salsa Southwestern Rice, Black Beans Choose one: Boneless Chicken Strips, Tender Strips of Steak, Combination of Beef and Chicken

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HARVEY HOUSE STRIP STEAK <i>GF</i> 8 oz. Boneless Strip Steak, Sautéed Mushrooms, Onions, Potato, Seasonal Vegetables	\$22.00
ROASTED VEGGIE WHITE CHEDDAR MAC AND CHEESE <i>V</i> Roasted Broccoli, Red and Yellow Peppers, Mushrooms, Elbow Pasta, White Cheddar Sauce	\$13.00
THE RIVER RUNNER Boneless Trout Fillet, Dusted in Seasoned Flour, Citrus Butter, Rice, Seasonal Vegetables	\$15.50
SANTA FE SPAGHETTI Meatballs, Marinara or Meat Sauce, Smoked Mozzarella Cheese, Roasted Tomato, Pesto Garnish Garlic Toast, Parmesan Cheese	\$12.50
BRAISED BONELESS BEEF SHORT RIBS <i>GF</i> Ju Lié, Potato, Chef's Choice Vegetables	\$15.00
Bright Angel Protein Bowl <i>GF, V, VG</i> Quinoa, Millet, Kaniwa, Amaranth, Teff, Blackened Chick Peas, Carrots, Brussels Sprouts Parsnip, Avocado, Pumpkin Seeds, Lemon Tahini Dressing	\$12.00
Sonoran Veggie Quesadilla V Wheat Tortilla, Monterey Jack Cheese, Cheddar Chees, Sautéed Tomato, Onion, Peppers Mushrooms, Tomato Salsa, Sour Cream Add Grilled Chicken \$2.00	\$11.50
CHICKEN MONTEREY <i>GF</i> Grilled Chicken Breast, Enchilada Sauce, Cheddar Cheese, Southwest Rice, Black Beans	\$14.50

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Santa Fe Make your Dessert à la mode for an additional \$3.00	Santa Fe
HOUSE MADE BREAD PUDDING V Whipped Topping, Hot Caramel Sauce	\$5.25
FRENCH CREAM CHEESECAKE Strawberry Compote	\$6.00
FLOURLESS CHOCOLATE LAVA CAKE <i>GF</i> Chocolate Cake, Molten Chocolate Center, Raspberry Sauce, Whipped Cream	\$6.50
CHEF'S CHOICE HOUSE-MADE COBBLER V Ask your server for today's flavor!	\$4.75
DREYER'S GRAND ICE CREAM, LOW FAT SHERBET, OR SORBET V Canyon Crunch, Peanut Butter Cup, Mint Chip, Chocolate, Grand Vanilla, Strawberry Rainbow Sherbet Lemon Sorbet	\$3.75

ICE COLD DRAFT BEER Make it a Flight of 4 of your favorite Brews for \$12.00

PREMIUM DRAFT BEERS

LAGER CERVEZA PACIFICO, CUIDAD DE MEXICO PILSNER, GRAND CANYON BREWING COMPANY, WILLIAMS, AZ HEFEWEIZEN, SANTAN BREWING COMPANY, CHANDLER, AZ CENTENNIALE, LUMBER YARD BREWING COMPANY, FLAGSTAFF, AZ

16 oz.	\$8.00	
Nut Brown Ale, Oak Creek Brew	VING COMPANY,	Sedona, AZ
Tower Station IPA, Mother Road Brewing Company, Flagstaff, AZ		
Scottsdale Blonde, German Style Kolsch - Huss Brewing Company, Tempe, AZ		
Coors Light Lager	16 oz.	\$6.50
Angry Orchard Hard Cider GF	12 oz. can	\$6.00

BEVERAGES

Chilled Orange Juice	12 oz. \$4.00	8 oz. \$2.50
CHILLED FRUIT JUICE Apple, Grapefruit, Cranberry, V8, or Tomato	12 oz. \$3.75	8 oz. \$2.50
100% Rainforest Alliance Coffee		\$2.50
Black or Herbal Tea		\$3.00
Cappuccino	DOUBLE \$4.25	SINGLE \$3.50
Iced Coffee		\$3.00
GLASS OF MILK 2% Chocolate or Soy		\$3.00
SOFT DRINKS Coke, Diet Coke, Sprite, Mr. Pibb, Blue Sky Root Beer, Blue Sky Lemonade Blue Sky Blood Orange, Iced Tea		\$3.00
Hot Chocolate		\$3.00

