



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	\$5.50
Soup of the Day	\$5.75
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 Dressi	\$10.00
SALADS	
HARVEY HOUSE SALAD GF-V-VG Romaine Lettuce, Roasted Beets, Carrots, Cucumber, Pumpkin Seeds, Lime Vinaigrette	\$5.60
THE HIKER'S CHICKEN CAESAR Romaine Lettuce, Grilled Chicken Breast, Caesar Dressing, Parmesan Cheese, Croutons	\$13.50
SUPAI SPINACH SALAD GF Tuna Salad, Tomatoes, Spinach, Spiced Pecans, Dried Cranberries	\$11.00

GF Gluten Free V Vegetarian VG Vegan





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

BRIGHT ANGEL BURGER One Third Pound Arizona Grown Angus Beef*, Cheese, Bacon, Brioche Bun	\$12.25
BRIGHTY'S TURKEY BURGER One Third Pound Turkey Patty, Avocado, Pepperjack Cheese, Brioche Bun	\$11.50
HOUSE-MADE BLACK BEAN VEGGIE BURGER V-VG Black Bean Patty, Southwest Spices, Brioche Bun	\$9.50
SALMON BLT Grilled Coho Salmon Filet, Cherrywood Smoked Bacon, Lettuce, Tomato, Pesto Aioli, Sourdough B	\$14.00 Bread
PONDEROSA CHICKEN SANDWICH Grilled Chicken, Bacon, Cheddar Cheese, Lettuce, Tomato, Brioche Bun, Dijon Mustard	\$11.00

BRIGHT ANGEL PROTEIN BOWL GF- V- VG

\$12.00

Quinoa, Millet, Amaranth, Teff, Blackened Chick Peas, Carrots, Brussels Sprouts, Parsnips Avocado, Pumpkin Seeds, Lemon Tahini Dressing

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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.





BURGERS, SANDWICHES AND SUCH



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TRAIL FAVORITES	
KALE AND SWEET POTATO WRAP V Sweet Potato, Kale, Purple Cabbage, Avocado, Roasted Red Pepper Roasted Red Jalapeño Cream Cheese Spread, Spiced Pecans, Spinach Wrap	\$9.50
BRIGHT ANGEL REUBEN Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Marbled Rye	\$12.00
CANYON GRILL Grilled Turkey Breast, Ham, Swiss Cheese, Cheddar Cheese, Dijon Mustard, Lettuce Tomato, Onion, Pickle, Sourdough Bread	\$11.50
SONORAN VEGGIE QUESADILLA <i>V</i> Portabella Mushroom, Red and Green Peppers, Red Onion, Tomato, Monterey Jack Cheese Whole Wheat Tortilla, Salsa, Sour Cream, Guacamole, Corn Salsa Add Chicken \$3.50	\$11.50

PACKER'S STEW IN A SOURDOUGH BOWL House-made Stew Packed with Tender Beef Tips, Garden Vegetables, Sourdough Bread Bowl	\$10.00
CHILI CON CARNE Ground Beef, Tomatoes, Beans, Onions, Peppers, Cotija Cheese, Spices, Sourdough Bread Bowl Crèma, Onion	\$10.00
THREE SISTERS CHILI VG Squash, Corn and Pinto Bean Chili, Sourdough Bowl, Cotija Cheese, Lime	\$10.00

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House Made Bread Pudding <i>V</i>	\$5.25
Appeared on the 1945 Cleveland Union Terminal Café Menu	

Whipped Topping, Hot Caramel Sauce

French Cream Cheesecake \$5.85

Strawberry Compote

FLOURLESS CHOCOLATE LAVA CAKE GF \$6.50

Chocolate Cake, Molten Chocolate Center, Raspberry Sauce, Whipped Cream

CHEF'S CHOICE HOUSE-MADE COBBLER V \$4.75

Appeared on the 1940 La Posada Menu

Ask your server for today's flavor!

Dreyer's Grand Ice Cream, Low Fat Sherbet, or Sorbet V \$5.00

Canyon Crunch, Peanut Butter Cup, Mint Chip, Chocolate, Grand Vanilla, Strawberry

Rainbow Sherbet

Lemon Sorbet

ICE COLD DRAFT BEER

Make it a Flight of 4 of your favorite Brews for \$12.00

Premium Draft Beers 16 oz. \$8.00

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

NUT BROWN ALE, OAK CREEK BREWING 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		\$2.90
Black or Herbal Tea		\$2.80
Cappuccino	DOUBLE \$4.25	SINGLE \$3.50
ICED COFFEE		\$2.80
GLASS OF MILK 2% Chocolate or Soy		\$2.90
SOFT DRINKS Coke, Diet Coke, Sprite, Mr. Pibb, Blue Sky Root Beer Blue Sky Blood Orange, Iced Tea	r, Blue Sky Lemonade	\$2.80
Hot Chocolate		\$2.80

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