

Harvey House Specialities

3 Amigos Margarita Traditional	\$9.00
Additional Flavors: Spicy Jalapeño and Cilantro, Cucumber Basil, Very Berry	
High Desert Sangria	\$9.00
Orange and Lime, Triple Sec, Mesquite Honey, Pinot Noir, Brandy	
Pomegranate Manhattan	\$10.00
Grand Canyon Whiskey, Pomegranate Liqueur, Fresh Rosemary, Bordeaux Cherry	
Arizona Sunrise	\$8.00
Tequila and Orange Juice, Grenadine	
Canyon Breeze	\$8.00
Vodka, Cranberry, Pineapple Juice	
Cactus Lemonade	\$10.00
Vodka, Lemonade, Limoncello, Prickly Pear Syrup	

Wine Selection

	GLASS		BOTTLE
Purple Heart Red Blend	\$12.00		\$42.00
Conundrum White Blend	\$12.00		\$42.00
Grand Canyon Private Label	\$8.00		\$28.00
Chardonnay, Merlot, Cabernet Sauvignon White Zinfandel, Pinot Gris			
Grand Canyon Millennium Label	\$8.00		\$31.00
Sparkling Wine			
Sustainable Packaged Wines	1/2 Liter		\$16.00
Pinot Grigio, Riesling, Malbec			
	1 Liter		\$26.75



★★★★

Fred Harvey[®] BURGER

ICE COLD DRAFT BEER

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

Premium Draft Beers 16oz

Cherry Pie Hole Porter, Historic Brewing Company, Flagstaff, AZ	\$8.00
Devil's Ale, SanTan Brewing Company, Chandler, AZ	\$8.00
Tower Station IPA, Mother Road Brewing Company, Flagstaff, AZ	\$8.00
Pilsner, Grand Canyon Brewing Company, Williams, AZ	\$8.00
Hazy Angel IPA, Lumberyard Brewing Company, Flagstaff, AZ	\$8.00
Hefeweizen, SanTan Brewing Company, Chandler, AZ	\$8.00
Seasonal, Samuel Adams, Boston, MA	\$8.00
Coors Light Lager	16 oz. \$6.50
Angry Orchard Hard Cider <i>GF</i>	12 oz. can \$6.00

Soups and Salads

House-made Corn Chowder \$6.00
Roasted Corn, Green Chiles, Southwest Spices, Cream

Soup of the Day \$6.00

Fred Harvey House Salad *GF, V, VG* \$7.00
Romaine Lettuce, Roasted Beets, Carrots, Cucumber, Toasted Pumpkin Seeds
Lime Vinaigrette

The Hiker's Chicken Caesar \$14.00
Romaine Lettuce, Grilled Chicken, Caesar Dressing, Grated Parmesan
Cheese Croutons

Spinach Salad \$11.00
Sliced Ahi Tuna, Spiced Pecan, Dried Cranberries, Tomatoes and Cotija Cheese
Serrano Grape Dressing

Chips & Salsa \$5.50
Add Guacamole \$1.50

Guacamole Monterey *GF, V, VG* \$6.50
Tortilla Chips

GF Gluten Free V Vegetarian VG Vegan

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

Burgers

*All Burgers are garnished with Lettuce, Tomato, Onion, and Pickle
Choice of Side Salad, Fries, Root Vegetable Chips, Tater Tots, Sundried Tomato, Mac & Cheese
Sweet Potato Fries, Grilled Corn with Lime Butter and Cotija Cheese
Gluten Free Buns/Bread Available
Add Poutine \$2.00*

Fred Harvey Burger	\$13.50
1/3 lb. Angus Beef Patty, Choice of Cheese, Bacon, Toasted Brioche Bun Add another Patty \$4.00	
Prime Burger	\$22.00
1/2 lb. Tri Blend, Black Garlic Aioli, Thick Cut Bacon Sharp White Cheddar, Lettuce, Heirloom Tomato and Onion Toasted Everything Bun	
Elk Burger	\$18.00
1/3 lb. Elk Burger, Cheddar, Bacon, Peach Bourbon Chutney Toasted Everything Bun	
Teddy Roosevelt Burger	\$17.00
1/2 lb. Bison Burger, Blackened, White Cheddar Cheese, Bourbon Bacon Jam Toasted Everything Bun	
Edge Of the Canyon Burger	\$16.00
1/3 lb. Lamb Burger, Feta Cheese, Pickled Onions, Tzatziki and Pico de Gallo Toasted Brioche Bun	
Pretzel Burger	\$16.00
1/3 lb. Beef Patty, Montreal Steak Seasoning, Beer Cheese, Crispy Onions Salted Pretzel Bun	
Turkey Burger	\$14.00
1/3 lb. Turkey Burger, Harissa Aioli, Feta Cheese and Pickled Onions Toasted Everything Bun	
Ponderosa Chicken Sandwich	\$11.00
Fried or Grilled Chicken Breast, Served with Bacon, Cheddar, Hoisin Ketchup Toasted Brioche Bun	
Beyond Burger	\$11.00
1/3 lb. Beyond Beef Patty, Prickly Pear BBQ, Pepper Jack Cheese, Crispy Onions Fried Avocado, Toasted Everything Bun	

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Harvey Girl Traditions

*Choice of Side Salad, House Made Corn Chowder or Soup Du Jour

Strip Steak* GF \$22.50
Hand Cut, Arizona 8oz Boneless Strip Steak, Topped with Sweet Garlic Compound Butter

Trailblazing Fajitas \$17.50
Grilled Onion, Tomatoes and Bell Peppers, Sour Cream, Salsa, Guacamole
Cheddar Cheese, Flour Tortillas, includes Southwestern Rice and Black Beans,
Add Steak \$1.00
Combo Chicken and Steak \$2.00

Steel Head Trout* \$15.00
Trout Fillet Lightly Dusted and Pan Fried, Lemon Cilantro Butter, Rice
and Seasonal Vegetables

Chicken Monterey GF \$14.50
Grilled Chicken Breast topped with Mild Enchilada Sauce and Melted Cheddar Cheese
Served with Southwest Rice and Black Beans

Santa Fe Spaghetti* \$12.50
Angel Hair Pasta, Italian Meatballs, Roasted Tomatoes, Parmesan Cheese, Garlic Toast

Desserts

Make Your Dessert a la Mode for an Additional \$2.00

Ice Cream Sandwich \$6.00
Whipped Topping and Stout Chocolate Sauce

French Cream Cheesecake \$6.00
Cheesecake, Strawberry Compote

Flourless Chocolate Lava Cake \$7.00
Warm Chocolate Cake with Molten Chocolate Center, Raspberry Sauce, Whipped Cream

Ice Cream, Low Fat Sherbet, or Sorbet \$5.00

Beverages

Coffee \$2.90

Black or Herbal Tea \$2.90

Cappuccino Double \$4.25 Single \$3.50

Iced Coffee \$3.50

Glass of Milk \$2.90
2% Chocolate or Soy

Soft Drinks \$2.90
Coke, Diet Coke, Sprite, Mr. Pibb, Lemonade, Iced Tea

Hot Chocolate \$2.90

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