ICE COLD DRAFT BEER

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

Premium Draft Beers 160z

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 GF	12 oz. can \$6.00	
Harvey House Specialities		
3 Amigos Margarita Traditional Additional Flavors: Spicy Jalapeño and Cucumber, Very Berry	\$9.00	
High Desert Sangria Orange and Lime, Triple Sec, Mesquite Honey, Pinot Noir, Brandy	\$9.00	
Pomegranate Manhattan Grand Canyon Whiskey, Pomegranate Liqueur, Fresh Rosemary, Bordeaux Cl	\$10.00 herry	
Arizona Sunrise Tequila and Orange Juice, Grenadine	\$8.00	

Canyon Breeze

\$8.00

Vodka, Cranberry, Pineapple Juice

Cactus Lemonade \$10.00

Vodka, Lemonade, Limoncello, Prickly Pear Syrup





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.

To Start:

Soups and Salads

House-made Corn Chowder Roasted Corn, Green Chiles, Southwest Spices, Cream	\$6.00
Soup of the Day	\$6.00
Fred Harvey House Salad <i>GF</i> , <i>V</i> , <i>VG</i> Romaine Lettuce, Roasted Beets, Carrots, Cucumber, Toasted Pumpkin Seeds Lime Vinaigrette	\$6.50
The Hiker's Chicken Caesar Romaine Lettuce, Grilled Chicken, Caesar Dressing, Grated Parmesan Cheese Croutons	\$13.00
Spinach Salad Sliced Ahi Tuna, Spiced Pecan, Dried Cranberries, Tomatoes and Cotija Cheese Serrano Grape Dressing	\$11.00
Chips & Salsa Add Guacamole \$1.50	\$5.50
Guacamole Monterey <i>GF</i> , <i>V</i> , <i>VG</i> Tortilla Chips	\$6.50



Burgers

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

Fred Harvey Burger 1/3 lb. Angus Beef Patty, Choice of Cheese, Bacon, Toasted Brioche Bun Add another Patty \$4.00	\$12.50
Prime Burger 1/2 lb. Tri Blend, Black Garlic Aioli, Thick Cut Bacon Sharp White Cheddar, Lettuce, Heirloom Tomato and Onion Toasted Everything Bun	\$22.00
Elk Burger 1/3 lb. Elk Burger, Cheddar, Bacon, Peach Bourbon Chutney Toasted Everything Bun	\$18.00
Teddy Roosevelt Burger 1/2 lb. Bison Burger, Blackened, White Cheddar Cheese, Bourbon Bacon Jam Toasted Everything Bun	\$17.00
Edge Of the Canyon Burger 1/3 lb. Lamb Burger, Feta Cheese, Pickled Onions, Tzatziki and Pico de Gallo Toasted Brioche Bun	\$16.00
Pretzel Burger 1/3 lb. Beef Patty, Montreal Steak Seasoning, Beer Cheese, Crispy Onions Salted Pretzel Bun	\$16.00
Sunrise on the Canyon Burger* 1/3 lb. Beef Patty, Cheddar Cheese, Bacon, Fried Egg, Pickled Onions Toasted English Muffin	\$15.00
Turkey Burger 1/3 lb. Turkey Burger, Harissa Aioli, Feta Cheese, Pickled Onions Toasted Everything Bun	\$14.00
Ponderosa Chicken Sandwich Fried or Grilled Chicken Breast, Served with Bacon, Cheddar, Hoisin Ketchup Toasted Brioche Bun	\$11.00
Beyond Burger 1/3 lb. Beyond Beef Patty, Prickly Pear BBQ, Pepper Jack Cheese, Crispy Onions	\$9.25



GF Gluten Free V Vegetarian VG Vegan

Fried Avocado, Toasted Everything Bun

Train Depot Specials

Three Sisters Chili Squash, Corn, and Pinto Bean Chili Served in a Sourdough Bread Bowl with Cotija Cheese	\$10.00
Chili Con Carne Served in a Sourdough Bread Bowl, Cotija Cheese, Diced Onion	\$11.00
Packers Stew House-made Hearty Stew, Beef Tips, Garden Vegetables Served in a Sourdough Bread Bowl	\$12.00
Guinness Battered Fish and Chips Beer Battered Fish, Cole Slaw, Fries, House-Made Tartar Sauce	\$14.00
Desserts	
Make Your Dessert a la Mode for an Additional \$2.00	
Ice Cream Sandwich Whipped Topping and Warm Stout Chocolate Sauce	\$6.00
French Cream Cheesecake Strawberry Compote	\$6.00
Flourless Chocolate Lava Cake Warm Chocolate Cake with Molten Chocolate Center Raspberry Sauce and Whipped Cream	\$7.00
Ice Cream, Low Fat Sherbet or Sorbet	\$5.00
Winter Warmers	
Steamer 29 Kahlua, Irish Cream, Cognac, Coffee, Whipped Cream, Drizzled with Grand Marnier	\$10.00
Ferriers Breakfast Makers Mark, Grand Marnier, Orange Bitters, Coffee, Whipped Cream Drizzled with Molasses	\$10.00
Irish Coffee	\$9.00

Coffee, Irish Whiskey, Sugar, Whipped Cream, Green Crème de Menthe