

El Tovar

El Tovar Beef & Pork Chili \$ 11.00

*Slow Simmered Beef and Pork Loin Chili, Rice
Cheddar Cheese, Red Onions & Corn Tortilla Chips.*

El Tovar Vegetarian Chili \$ 9.25

*Stewed Kidney, Black, and Garbanzo Bean Chili, Vegetables, Rice
Cheddar Cheese, Red Onions & Corn Tortilla Chips.*

Shrimp Cocktail \$14.95 *GF*

Colossal Shrimp, Lemon Wedge, Southwestern Cocktail Sauce

Charcuterie Board with Artisan Cheeses \$17.50

Chef's Selection of Three Craft-Made Cheeses, Dried Fruits, Nuts, Dalmatia Fig Jam

Pulled Pork Sandwich \$8.95

*Slow Roasted Pulled Pork, House-Made Lemon Pepper Cole Slaw
Toasted Brioche Bun and Kosher Pickle Spear*

Parmesan Truffle Fries \$7.25

*Crispy-Coated French Fried Potatoes, Dusted with Parmesan Cheese
Truffle Seasoning, Roasted Garlic Aioli and Chipotle Ketchup*

Chips & Salsa \$7.25

Corn Tortilla Chips, Served with Fresh made Tomato Salsa



Desserts

(Desserts are prepared using common equipment that processes Peanuts and Tree nuts)

Featured Crème Brulée \$ 8.25

Chef's featured Crème Brulée served chilled, bruléed to order

Flourless Chocolate Cake \$ 8.25

*Chocolate Torte, Blonde Brownie Crust *GF**

Homestyle Apple Streusel Pie \$ 8.25

Granny Smith Apples, House Cinnamon Streusel Crusted

Grateful Spoon Gelato \$ 7.25

Chocolate, Vanilla, Gelato Lemon Sorbet, Raspberry Sorbet

Cordials

Hennessy VS Cognac \$15.00 glass
Courvoisier VSOP Cognac \$14.00 glass
Woodford Reserve \$12.00 glass

Macallan 12 years \$18.00 glass
Oban 14 years \$18.00 glass
Hardy XO Cognac \$19.00 glass

GF: Gluten Free

Ask your Server for additional Dietary or Allergen Requests

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



Canyon Craft Cocktails

Prickly Pear Margarita <i>Hornitos Reposado Tequila, Patron Citronge</i>	\$11.00
Desert Martini <i>Hendrick Gin, Cucumber, Poblano</i>	\$12.00
Emery's Bourbon Sour <i>Bulleit Bourbon, Pomegranate Liqueur Simple Syrup, Lemon</i>	\$12.00
Ellsworth Kolb <i>Brandy, Amaretto, Clove, Cinnamon</i>	\$11.00

The Grand Canyon Mules

Grand Canyon Mule <i>Western Son Vodka, Ginger Beer, Lime</i>	\$12.00
Shriveled Apple Mule <i>Jack Daniels Apple, Martinelli's Apple Cider Ginger Beer, Lime</i>	\$12.00
Indian Garden Mule <i>Cucumber and Blueberry Vodka, Ginger Beer, Lemon</i>	\$12.00
Kentucky Mule <i>Maker's Mark Bourbon, Ginger Beer, Lime</i>	\$12.00

Wine By Varietals

Chateau Ste. Michelle, Chardonnay, Columbia Valley	40	Duckhorn, Merlot, Napa Valley	130
Sonoma Cutrer, Chardonnay, Russian River Ranches	63	Chimney Rock, Cabernet, Napa Valley	146
J. Lohr, Arroyo Seco, Monterey, Chardonnay	11 / 44	Heitz Cellars, Cabernet, Martha's Vineyard, Oakville	340
Grand Canyon, Chardonnay, California	9 / 37	Arizona Stronghold Cabernet, Arizona	49
Ghost Pines Cabernet Sauvignon, California	61	Mount Veeder, Cabernet, Napa Valley	18 / 80
Frog's Leap, Sauvignon Blanc, Napa Valley	14 / 57	Grand Canyon, Cabernet, California	9 / 37
Markham, Sauvignon Blanc, Napa Valley	43	ZD, Pinot Noir, Carneros	16 / 75
Conundrum, White Blend, California	13 / 53	Robert Mondavi, Pinot Noir, California	38
Willamette Valley Vineyards, Pinot Gris, Oregon	46	Erath, Pinot Noir, Oregon	59
Gerard Bertrand, Cote des Roses, Rose, France	47	Irony, Pinot Noir, Monterey	11 / 47
Grand Canyon, White Zinfandel, California	8 / 32	Purple Heart, Red Blend, California	13 / 53
Rombauer, Merlot, Napa Valley	78	Piattelli, Reserve Malbec, Mendoza	10 / 40
Ferrari-Carrano, Merlot, Sonoma County	59	Five H, Syrah, Columbia Valley	51
Grand Canyon, Merlot, California	9 / 37		

Iced Cold Draft Beer

16 oz Draft Beers \$ 8.00

Dunkel, Hero, Firetruck Co, Tucson, AZ
Hefeweizen, Blue Moon Brewing Co, Denver, CO
Pilsner, Grand Canyon Brewing Co, Williams, AZ
Kolsch, Mother Road Brewing Co, Flagstaff, AZ
Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ
Vanilla Cherry Porter, Historic Brewing Co, Flagstaff, AZ

16 oz Domestic Beers \$

Coors Light Lager, Golden, CO
Budweiser, St. Louis, MO

Canned Beverages

White Claw <i>Black Cherry/ Grapefruit</i>	\$6.00
Angry Orchard	\$6.00

