

#### **APPETIZER**

### **Chips & Salsa** \$7.95

Corn Tortilla Chips, Served with Fresh made Tomato Salsa

#### Parmesan Truffle Fries \$7.95

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

# El Tovar Vegetarian Chili \$10.95 GF

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



### Cheese & Meat Board \$19.95

Chef's Selection of Three Gourmet Cheeses, Crackers Specialty Meat, Roasted Nuts, Fruit Jam

### Shrimp Cocktail \$14.95 GF

Colossal Shrimp, Lemon Wedge Southwestern Cocktail Sauce Toasted Brioche Bun and Kosher Pickle Spear

### El Tovar Beef & Pork Chili \$11.95

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

### Pulled Pork Sandwich \$10.95

Slow Roasted Pulled Pork Verde House-Made Southwestern Cole Slaw

### **DESSERTS**

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

#### Featured Crème Brulée \$ 8.95 GF

Chef's featured flavor served chilled, bruléed to order

Flourless Chocolate Cake \$8.95 GF

### Homestyle Apple Streusel Pie \$ 9.95

Granny Smith Apples, House Cinnamon Streusel Blend

# Grateful Spoon Gelato \$8.00 GF

Chocolate, Vanilla, Gelato Lemon Sorbet, Raspberry Sorbet

# CORDIALS

Hennessy VS Cognac \$14.00/Glass
Courvoisier VSOP Cognac \$12.00/Glass
Woodford Reserve \$12.00/Glass

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

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

GF Gluten Free V Vegetarian VG Vegan

# **CANYON CRAFT COCKTAILS**

Espresso Martini	\$15.00	Prickly Pear Margarita	\$13.00
Coffee & Vanilla infused Vodka		Hornitos Reposado Tequila , Patron Citron	ge
Komora, Frangelico			
Cranberry Bourbon Sour	\$14.00	Ellsworth Kolb	\$12.00
Makers Mark, Lemon Juice, Cranberry Juice	71.00	Brandy, Amaretto, Clove, Cinnamon	
Maple Syrup, Orange Bitters		Hot Buttered Rum	\$11.00
El Tovar 75	\$13.00	Captain Morgan Spiced Rum, Nutmeg	
Beefeater, Pama, Sparkling Wine			

# THE GRAND CANYON MULES

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

# ICE COLD DRAFT BEER

#### 16oz Draft Beers \$8.00

Pilsner, Grand Canyon Brewing Co, Williams, AZ	Hefeweizen, Blue Moon Brewing Co, Denver, CO
Amber Ale, Mother Road Brewing Co, Flagstaff, AZ	Prickly Pear IPA, Grand Canyon Brewing Co, Williams, AZ
Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ	Prickly Pearadise Cider, 2 Towns Ciderhouse, Corvallis, OR
Coors Light Lager, Golden, CO	Pan American Stout, Wanderlust Brewing Co, Flagstaff, AZ

# CANNED BEVERAGES

\$7.00

12oz Craft Beers

Fresh Orange Juice, Limoncello

Pilsner, Grand Canyon Brewing Co, Williams, AZ
IPA Jack Wagon, Historic Brewing Co, Flagstaff, AZ
Modelo, Especial, Mexico

Angry Orchard

White Claw

Black Cherry / Grapefruit

Non-Alcoholic Beverages

Free Wave Hazy IPA

Athletic Lite



ET Lounge Menu Spring 2023