El Tovar

Local "Matador" Coffee

Drip Coffee $5
(Regular or Decaf)
Iced Coffee $5

Alternative Hot Beverages

Belgian Hot Chocolate $8

Hot Apple Cider $6

"Art of Tea" Hot Teas $6

Earl Grey Crème, Chamomile
English Breakfast, Lemon-Ginger
Mint Green, Orchid Oolong

Espresso Drinks

(Add $2 for Double Shots)

Espresso Shot $7
Americano $7
Cappuccino $8
Latte $8
White Mocha $9
Mocha $9

Choice of Flavored Syrups $1

Vanilla, Caramel
Sugar free Vanilla or Caramel
Coconut
Chai
Seasonal options

Pastries

Fruit Strudel Danish $8 (V)
A sweet fruit filling wrapped into a buttery laminated pastry baked with a traditional strudel style & finished with Powder Sugar Glaze.

Chocolate Croissant $8 (V)
A rich chocolate filling rolled into a Buttery Croissant baked until golden brown & finished with a Dark Chocolate Glaze.

Croissant $8 (V)
A classic Buttery, Crisp and Golden-Brown Croissant & finished with Powder Sugar glaze.

Blueberry Scones $8 (V)
A tender, buttery scone filled with sweet blueberries filled throughout the dough & dusted with White Chocolate Powder.

*** Chef's Daily Quiche** $14
A Golden, Flaky Pastry Crust filled with Creamy Egg Custard, Melted Cheese, Savory Ingredients, baked to perfection and served warm.

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* 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

Vegetarian and Gluten-free variations are available upon request, but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken. Allergen information for all food is available upon request.