

THE ARIZONA ROOM AT THE BRIGHT ANGEL LODGE

The Arizona Room is not just the name of the restaurant, but the inspiration behind its cuisine. This newly enhanced dining experience tells the epicurean story about the native ingredients, flavors, and history of Arizona and its people with an emphasis on heritage/heirloom ingredients ranging from Green Chile to Tepary Beans. These indigenous foods are more colorful and more nutritious. Whenever possible, these specialty items are sourced from Arizona family farms and ranches and Native American businesses. Supporting small farms and artisan producers is good for Arizona, and using their products is good for the consumer. Our culinary team combines these ingredients with the freshest and most sustainable meats, fish, and produce available, creating a delicious, educational, and memorable dining experience.

Founded in 1990, The Green Restaurant Association, an international nonprofit organization, has pioneered the Green Restaurant® movement as the leading voice within the industry, encouraging restaurants to green their operations using transparent, science-based certification standards. With its turnkey certification system, the GRA has made it accessible for thousands of restaurants to become more environmentally sustainable in Energy, Water, Waste, Food, Chemicals, Disposables, & Building.

We are proud to be one of the first to receive the Green Restaurant Association 3 Star certification in Arizona.

Hickman's Family Farms, Buckeye
Arizona Stronghold Winery, Camp Verde
Local Alternative, Flagstaff
Tortilla Lady, Flagstaff
Desert Diamond Distributor, Kingman
Wholesum Harvest Produce, Nogales
Farm Fresh Company, Phoenix

Holsum Bakery, Phoenix
Thumb Butte Distillery, Prescott
Lumberyard Brewing Company, Flagstaff
Miedema Produce, Surprise
Arizona Distillery, Tempe
JBS Arizona Grown Beef, Tolleson
Cheri's Desert Harvest, Tuscon

Sun Orchard Juicery, Tempe
Grateful Spoon Gelato, Phoenix
Franklin Food Cream Cheese, Casa Grande
Crocketts Honey, Tempe
Laura's Granola, Tempe
Desert Diamond Distillery, Kingman
College Street Brewing Company, Lake Havasu City
The Mother Road Brewery, Flagstaff

Grand Canyon Brewing, Williams
Klein Pickles, Phoenix
Lehi Valley Trading Co., Mesa
AIPC - American Italian Pasta Co., Yuma
Arizona Gunslinger Hot Sauce, Mesa
Grimmway Farms, Yuma
Taylor Farms, Yuma
Church Brothers, Yuma

SMALL PLATES & STARTERS

Arizona Sliders Arizona Grown Beef, Green Chiles, Grilled Onions, & Cheddar on Brioche Rolls	9.50
Heritage Tacos White Corn Tortillas with Pork Carnitas & Achiote Chicken, Jalapeño Lime Slaw, Avocado Crème, & Roasted Tomato Salsa	10.50
House Made Tortilla Soup Vegetarian & Gluten Free	5.95
Poblano Cheddar Soup with Cheddar Cheese & Sour Cream	5.95
Free Range Bison & Arizona Beef Chili with Black Beans	9.25

KNIFE & FORK SALADS

Market Salad Organic Greens, Heirloom Cherry Tomatoes, Cucumbers, Aged Cheese, Spiced Pecans, & Lime Vinaigrette	Full 14.95 Half 7.95
Arizona Room Southwest Salad with Chicken Organic Mix Greens, Grilled Chicken Breast, Black Beans, Corn, Grape Tomato, Sweet Potato, Green Chile & Avocado Cream Drizzle	Full 14.95 Half 7.50
Sublime Spinach Salad Baby Spinach topped with Jicama, Dried Cranberries, Spiced Pistachios, & Cotija Cheese, tossed with Raspberry Vinaigrette	Full 13.35 Half 7.50
AZ Room Wedge Salad Iceberg lettuce, Heirloom Cherry Tomatoes, Black Beans, Corn, Chopped Egg, Chopped Bacon, Diced Red Onion, Bleu Cheese Dressing	Full 13.35 Half 7.25





HOMESTEAD VEGETARIAN ENTREES



Green Chile Corn Tamales 15.30
with Lime Crème Sauce, Spanish Rice & Seasonal Vegetables

Oven Roasted Native Squash 15.85
Zucchini with Grain & Heirloom Bean Stuffing topped with Pepperjack Cheese, Fire Roasted Corn Salsa, & Chipotle Crème & Southwestern Rice

Arizona Grown Prime Rib
Au Jus, Baked Potato, & Seasonal Vegetables
8 oz. cut 26.35 | 12 oz. cut 33.35



FROM OUR GRILL



Achiote Marinated Chicken 21.00
with Lime Crème Sauce, Spanish Rice & Seasonal Vegetables

AZ Grown Filet Mignon of Beef 34.80
Bourbon, Pearl Onion, & Mushroom Demi-Glace, Oven Roasted Potatoes, & Seasonal Vegetable

Baby Back Ribs 28.30
Full Rack with Chipotle BBQ Sauce, Oven Roasted Potatoes, & Seasonal Vegetables

Center Cut Pork Chop 23.35
6 oz. with Prickly Pear BBQ Sauce, Southwestern Rice, & Seasonal Vegetables

Arizona Grown Ribeye Steak 29.70
8 oz. with Arizona Steak Butter, Oven Roasted Potatoes, & Seasonal Vegetables

Sustainable Salmon Filet 27.10
6 oz. with Heirloom Tomato Salsa, Ancient Heritage Grain Pilaf, & Seasonal Vegetables

Sustainable Crusted Rainbow Trout 24.00
8 oz. with Cornmeal Crust, Chipotle Orange Glaze, Spanish Rice & Seasonal Vegetables

Arizona Shrimp Scampi 26.20
Angel Hair Pasta with Shrimp, Scampi Sauce, Diced Green Chiles, Pico de Gallo, & Asiago Cheese & Served with Garlic Toast

Chef's Daily Feature Market Price

Children 12 & under may enjoy half portion entrees at a discounted price.
Ask your server about our gluten free options

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





HIGH DESERT DESSERTS

Make any dessert a la mode for 2.95



Flan A Traditional Egg Custard with Caramelized Sugar, Topped with Whipped Cream	6.50
Tres Leche Cake A Light Sponge Cake Soaked in Milk, Evaporated Milk and Condensed Milk	7.50
Rice Pudding Creamy Rice Pudding with Cinnamon and Nutmeg, Topped with Whipped Cream	5.00
Miniature Apple Pie Served in a Cast Iron Skillet	7.00
Mexican Chocolate Brownie Chocolate Brownie with a hint of Cinnamon, Topped with Whipped Cream	6.25
Dreyer's Ice Cream Vanilla, Chocolate, Strawberry, Mint Chip, or Peanut Butter Cup	5.00
Dreyer's Low Fat Sherbet or Sorbet Rainbow Sherbet, Raspberry, or Lemon Sorbet	5.00



BEVERAGES



Soft Drinks, Lemonade, or Iced Tea with refills	2.90
1 Liter Sparkling Water	8.00
100% Rainforest Alliance Coffee or Hot Tea	2.90
Iced Coffee	2.90
Milk or Soy Milk	2.90





ARIZONA ROOM SPECIALTIES



3 Amigos Margarita Traditional	8.60
Additional Flavors: Make it a Spicy & Nice Jalapeño and Cilantro, Cucumber Basil or Very Berry	9.50
Canyon Cosmo	9.50
The classic recipe made with Thumb Butte Vodka & a Splash of Prickly Pear Syrup	
High Desert Sangria	9.25
Let this cool you while you enjoy the view. Fresh Orange & Lime muddled with Triple Sec, Orange & Cranberry Juice Finished with Pinot Noir	
Pomegranate Manhattan	9.50
Grand Canyon Whiskey, Pomegranate Liqueur with Fresh Rosemary & a Bordeaux Cherry	
Steamer 29	9.60
Like our Old Steam Engine 29 this will keep you going all day Kahula, Irish Cream, Cognac and Organic Coffee, Topped with Whipped Cream and Drizzled with Grand Marnier	
Ferriers Breakfast	9.60
You need to be tough to be a Ferrier, Makers Mark, Grand Marnier, a Dash of Orange Bitters, Organic Coffee, Topped with Whipped Cream and Drizzled with Molasses	



FEATURED DRAFT BEERS OF ARIZONA



16 oz. | 6.75

Grand Canyon Brewing Company, Flagstaff, AZ - Pilsner

Mother Road Brewing Company, Flagstaff, AZ - Tower Station IPA

College Street Brewing Company, Lake Havasu City, AZ - Sweet Devil Stout

FEATURED WINE OF ARIZONA

Arizona Stronghold Vineyards

Lies between the Dragoon & Chiricahua mountains.

These wines are uniquely Arizona & reflect the appreciation for the uniqueness of the Arizona earth.

Ask Your Server for our Full Wine List



FEATURED LIQUORS OF ARIZONA



Copper City Bourbon, Arizona Distilling Company, Tempe

Gold Miner Agave Rum, Desert Diamond Distillery, Kingman

Thumb Butte Vodka, Thumb Butte Distillery, Prescott

Thumb Butte Western Sage Gin, Thumb Butte Distillery, Prescott

Grand Canyon Whiskey, Canyon Diablo Spirits, Flagstaff