Our Dining Philosophy

At the El Tovar Dining Room it is our passion to bring our guests the best possible dining experience while honoring the traditions that Fred Harvey brought to the great west. We embrace the opportunity to be stewards of this beautiful place and we strive to take care of it. We work with local vendors who provide protein and dairy as well as custom made fine china. It is our pleasure to bring you the best of old and new, from classically prepared dishes, breads and desserts all made in house.

Founded in 1990, The Green Restaurant Association, an international nonprofit organization, has pioneered the Green Restaurant movement as the leading voice within the restaurant industry, encouraging restaurants to green their operations using transparent, science based certification standards.

The El Tovar is proud to have achieved a three star Green Restaurant certification.

The Story of El Tovar

When the Santa Fe railroad first reached the Grand Canyon in 1901, construction was immediately begun on a first class hotel to accommodate travelers. Built of Native boulders and Oregon pine, the majestic, 100–room hotel opened January 14, 1905. It was named El Tovar in honor of Spanish explorer Pedro de To-bar, who had led the first expedition to Hopi Indian country in 1540.

The Fred Harvey Company was the logical choice to run the new El Tovar as Fred Harvey had been building and operating outstanding facilities for food and rest along the Santa Fe route since 1876.

Nothing was spared in making El Tovar one of the great hotels of its era. The building was completely equipped with electric lights powered by its own steam generator. Railroad tank cars brought fresh water for the hotel from Del Rio, 120 miles away. Fresh fruit and vegetables were grown in greenhouses on the premises. The hotel even had its own dairy. The most important single consideration, however, was to extend genuine hospitality and the utmost courtesy to the new Hotel’s guest.

Xanterra Parks and Resorts purchased the Fred Harvey Company in 1968 and this tradition has been strictly maintained to this day. We hope that you enjoy your visit to this historic hotel.
# Canyon Craft Cocktails

Add a Q Drink, a Premium All Natural Carbonated Mixer to any Cocktail for $3.00

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Prickly Pear Margarita</strong></td>
<td>$10.00</td>
</tr>
<tr>
<td>Hornitos Tequila, Patron Citronge, Sweet and Sour, Lime, Prickly Pear Syrup</td>
<td></td>
</tr>
<tr>
<td><strong>Steamer 29</strong></td>
<td>$10.50</td>
</tr>
<tr>
<td>Kahlua St. Brandon’s Irish Cream, Hennessey Cognac, Organic Coffee Whipped Cream and drizzled with Grand Marnier</td>
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<tr>
<td><strong>Miners’ Sarsaparilla</strong></td>
<td>$10.00</td>
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<tr>
<td>Bulleit Whiskey, Real Maine Sarsaparilla</td>
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</tr>
<tr>
<td><strong>Whitewater Spritzer</strong></td>
<td>$ 9.50</td>
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<tr>
<td>Vodka, Blueberries, Vanilla, Champagne</td>
<td></td>
</tr>
<tr>
<td><strong>Red Rock Jalisco</strong></td>
<td>$10.50</td>
</tr>
<tr>
<td>Tequila, Watermelon, Fresh Mint</td>
<td></td>
</tr>
<tr>
<td><strong>Ferrier’s Breakfast</strong></td>
<td>$10.50</td>
</tr>
<tr>
<td>Makers Mark, Grand Marnier, Orange Bitters, Organic Coffee, Whipped Cream and drizzled with Molasses</td>
<td></td>
</tr>
<tr>
<td><strong>North of the Boarder</strong></td>
<td>$ 9.50</td>
</tr>
<tr>
<td>Sauza Tequila, Campari, Grapefruit Juice and a splash of Soda</td>
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<tr>
<td><strong>Canyon Side</strong></td>
<td>$ 9.50</td>
</tr>
<tr>
<td>Light Rum, Pomegranate, Lime and Pineapple Juice, Orgeat</td>
<td></td>
</tr>
<tr>
<td><strong>Arancione Negroni</strong></td>
<td>$10.25</td>
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<tr>
<td>Campari, Gin, Sweet Vermouth, Nielsen Massey Pure Orange Extract</td>
<td></td>
</tr>
<tr>
<td><strong>Pomegranate Manhattan</strong></td>
<td>$ 9.50</td>
</tr>
<tr>
<td>Grand Canyon Whiskey, Pomegranate Liqueur, Fresh Rosemary, Bordeaux Cherry</td>
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</tbody>
</table>

## Ice Cold Draft Beer

*Make it a Flight of 4 of your favorite Brews for $9.50*

<table>
<thead>
<tr>
<th>Beer</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Draft Beers</td>
<td>16 oz.</td>
</tr>
<tr>
<td><strong>Lager Cerveza Pacifico Clara, Ciudad De Mexico</strong></td>
<td>Nut Brown Ale - Oak Creek Brewing Company, Sedona, AZ</td>
</tr>
<tr>
<td><strong>Pilsner - Grand Canyon Brewing, Williams, AZ</strong></td>
<td>Tower Station IPA - Mother Road Brewing Company, Flagstaff, AZ</td>
</tr>
<tr>
<td><strong>Hefeweizen - SanTan Brewing Company, Chandler, AZ</strong></td>
<td>Pie Hole Porter - Historic Brewing Company, Williams, AZ</td>
</tr>
<tr>
<td><strong>CentenniALE Red - Lumberyard Brewery, Flagstaff, AZ</strong></td>
<td>Coors Lite Lager</td>
</tr>
<tr>
<td></td>
<td>16 oz.</td>
</tr>
<tr>
<td></td>
<td>$6.00</td>
</tr>
</tbody>
</table>
TO BEGIN

Signature French Onion Soup Gratînée  $8.00
An El Tovar tradition, Sourdough Crouton, Melted Gruyere Cheese

El Tovar Vegetarian Chili
Onions, Longhorn Cheddar and Corn Muffins  V  $9.25

Chef’s Soup du Jour  $7.50

Arizona Grown Beef and Pork Loin Chili
Onions, Longhorn Cheddar and Corn Muffins  $11.00

SALAD

El Tovar House Salad
Baby Organic Greens, Tomatoes, Julienne Jicama, Sliced Red Onion
Toasted Pine Nuts, Raspberries, Blackberries, Goat Cheese, Balsamic Vinaigrette  GF $9.50

Classic Caesar Salad
Crisp Romaine, Shaved Parmesan Cheese, House-made Croutons, Caesar Dressing  $8.75

Soup and Salad
Choice of a cup of Soup du Jour, Veggie or Beef and Pork Chili and choice of Salad  $14.50

GF  Gluten Free
Children 12 and under may enjoy half portion entrees at a discounted price.
Any special dietary needs ask your server for assistance.
*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.
SANDWICHES
Choice of Salad du Jour, Fresh Fruit Salad, Pickled Vegetable Chips or Organic Green Salad

Gluten Free Bread Available
Substitute French Fries $2.00

French Onion Bacon Burger
House-made Hamburger Patty, French Onion Aioli, Caramelized Onions
Cherry Wood Smoked Bacon, Gruyere Cheese, Brioche Roll $15.00

Classic Turkey Club Sandwich
Roasted Nitrate Free Turkey Breast, Thick Cut, Hormone and Antibiotic Free Bacon, Mayonnaise, Lettuce,
Tomato layered between 3 Slices of toasted Locally Produced Sourdough Bread $16.00

Cilantro Lime Chicken Salad Sandwich
Antibiotic Free, Cilantro Lime Chicken, Roasted Pepper, Lettuce
Tomato, Onion, Pickle Garnish, Toasted 12 Grain Bread $13.00

12-Grain Santa Fe Sandwich
Avocado Hummus, Grilled Portobello Mushroom, Arugula
Grilled Red Onion, Tomato, Roasted Red Bell Peppers, Locally Produced 12-Grain Bread V $13.00

Caprese Sliders
Two Slider Brioche Toasted Buns, Fresh Mozzarella, Tomato, Pesto, Balsamic Glaze $9.50

Grilled Rachel Sandwich
Pastrami, Swiss Cheese, Cole Slaw, Russian Dressing, Marbled Rye Bread $14.00

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ET Lunch Spring 2019
ENTREES

Traditional Navajo Taco
Choice of Seasoned Arizona Grown Ground Beef with Pinto and Black Beans or Vegetarian Chili
Fresh Hand-made Fry Bread, Shredded Cheddar, Red Onion, Fresh Tomato, Chopped Lettuce
House-made Guacamole, Sour Cream, Fresh Salsa  $12.50

Poached Salmon
Alaskan Wild Caught Salmon* Fillet, Lemon Dill Crème Fraiche
Roasted Red Pepper Rice, Chef’s Choice Seasonal Vegetables  GF  $25.50

Angel Hair Pasta with Kale Pea Pesto
Tomato, Red Onion, Artichoke Hearts, Goat Cheese, Garlic Toast  $13.00
add Antibiotic Free, Sliced Marinated Chicken Breast or Tofu  $5.00
add Sustainably Farmed Jumbo Shrimp  $8.50

Nicoise Salad
Boston Lettuce, Red Potato, Green Beans, Hard Boiled Egg
Dijon Vinaigrette, Tomato, Radish, Olives  $13.50
add Tuna, Sliced Marinated Chicken Breast or Tofu  $5.00

El Tovar Signature Beef Stroganoff
Arizona Grown Beef, Button Mushrooms, Egg Noodles, Chef’s Choice Seasonal Vegetable  $15.00

Chef’s Daily Feature
Market Price

Chef’s Signature House-made Quiche
Organic Green Salad or Soup du Jour  $14.50
Vegetarian Option Available

BEVERAGES

Organic Aztec Roast Coffee  $3.50
Regular or Decaffeinated with refill
Twinings Organic Hot Tea  $3.50
Iced Tea or Flavored Tea  $3.50
Cold Brew Coffee  $3.50

Assorted Coca-Cola Products  $3.50
Iced Tea Ask your server for Featured Flavors  $3.50
Espresso or Americano  $4.50
Cappuccino, Latte or Mocha  $4.50
El Tovar Belgian Hot Chocolate  $4.50

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Mimbreño China

The Santa Fe Railway is celebrated in print, song and film as the railroad that opened the great south west, stretching from the Great Lakes to the Pacific Ocean. The Santa Fe Railway brought civilization to some of the most spectacular scenery on the continent. Along with the railroad came the legendary Fred Harvey Company, operator of the Santa Fe’s meal stops, hotels and dining cars. Almost from its beginning, the Santa Fe accepted the identity of the old west as its own. Its stations, timetables and trains reflected the Spanish and Indian cultures that so fascinated the rest of the country.

Mary E. J. Colter was a pioneer who served both the Santa Fe and the Fred Harvey Trading Company as designer and Indian art expert. Mary Colter combed museums for suitably authentic designs, deciding finally on motifs from the ancient tribe of the Mimbres Valley.

Little is known even today about the Mimbretos, but their pottery was superb. The carefully formed earthenware was decorated with stylized representations of the creatures of water, sky and land. Sophisticated geometric borders and the skillful use of low-fire earthtone glazes created a unique style that appealed greatly to both Mary Colter and the Santa Fe.

The Onondaga Pottery Company produced Mimbreño China from 1936 to 1970, exclusively for the Santa Fe Dining Car Department. It was used on all dining cars until the end of service in 1971, whereupon it became even more highly coveted in the collector’s market. Today, it is exceedingly rare. Through a special agreement with the AT&SF Railway, the HR Coors company is recreating this historic china to the same high standards laid down by Mary Colter.

Our Mimbreño dining set is the same hotel grade, vitreous china used on the Santa Fe dining cars, and all wares carry the elaborate Santa Fe back stamp. El Tovar Dining Room uses the Black and Gray color scheme. You can take home a piece of history today, by purchasing Mimbreño China from our gift shop.

Murals

The murals on the El Tovar dining room walls reflect these customs of four Indian tribes: Hopi-Praying to Hahay’ mana, Mother of all Kachina: Central figure is beseeching Ha-hai-mana for a good harvest; Kachina on the left will carry the message to the gods. Girl offers Piki bread to Kachina and the boy is holding a melon, which symbolizes good crops. Water jug holds holy water to bless the people.

Apache-Sun Rise Dance: The two young girls have just reached puberty and will dance all night. During this puberty dance, the four mountain spirit dancers on the right will put scars on the wrists of the girls, showing that they are now mature and ready for marriage. Two figures on the left are a drummer and a singer.

Mohave-Bird Dance or Harvest Dance: Bird dancer and singer are shown on the right. The two girls on the left are giving thanks for a good harvest, while the birds clean the fields to show the gods that there has been no waste.

Navajo-Feather Dance: The Navajo Kachina ‘Yah-bits-hi, is depicted as an old man in a mask on the right. The singer in the center of the picture has strings attached to his drumsticks so the feathers dance in time to his drumming. The two kneeling figures are making the offering while a spectator, on the left, looks on.

Sandpaintings

According to the Navajo religion, the Universe is a very delicately balanced thing. If this balance is upset, some disaster – usually an illness will result. To restore the balance and harmony means performing one of many Navajo chants or ways. These complex ceremonies involve the use of herbs, prayers, songs and sand paintings. The sand painting is done in a careful and sacred manner, according to the ancient knowledge of the art.

Father Sky and Mother Earth – Father Sky and Mother Earth appear in many sand paintings throughout most of the Navajo Ways, including the Shooting Way, Mountain Way and Blessing Way. They are involved because of their strength and all-pervading importance. In the body of Mother Earth are the four sacred plants – corn, beans, squash and tobacco and in the body of Father Sky are the constellations, including the Milky Way, the sun and the moon.

Arrow People (Taken from the Shooting Chant) – The four arrow people in this sand painting are guardian figures. Their main function is to give added protection to the sand painting ceremony in which they appear. The arrows they carry represent the arrows that the Sun used in the sky; arrows too powerful to be entrusted to any hands but his own. Their clothes and ornamentation may differ from painting to painting depending on the purpose of the specific ceremony. The foundation on which they stand are rainbows.