

Canyon Craft Cocktails

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

The Grand Canyon Mules

Grand Canyon Mule	\$12.00
<i>Western Son Vodka, Goslings Ginger Beer, Lime</i>	
Shriveled Apple Mule	\$12.00
<i>Jack Daniels Apple, Martinelli's Apple Cider, Ginger Beer, Lime</i>	
<i>* ask your server about Xanterra's Shriveled Apple Program</i>	
Garden Mule	\$12.00
<i>Cucumber and Blueberry Vodkas, Ginger Beer, Lemon</i>	
Kentucky Mule	\$12.00
<i>Maker's Mark Bourbon, Ginger Beer, Lime</i>	

Ice Cold Draft Beer

16oz Draft Beers \$8.00

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

16oz Domestic Beers \$6.50

Coors Light Lager, Golden, CO

Sparkling Wines

Moet Imperial, Brut, Champagne	130	Chandon, Brut, Sparkling, California	34
La Marca, Prosecco, D.O.C., Italy, NV	10 / 42	King Estate, Pinot Noir, Willamette Valley	43
14 Hands, Brut, Sparkling, Washington, NV	9 / 37	Perrier Jouët, Grand Brut, Champagne	60

1/2 Bottles

Wine By Varietals

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
Frog's Leap, Sauvignon Blanc, Napa Valley	14 / 57	Mount Veeder, Cabernet, Napa Valley	18 / 80
Markham, Sauvignon Blanc, Napa Valley	43	Grand Canyon, Pinot Grigio, California	9 / 37
Conundrum, White Blend, California	13 / 53	Grand Canyon, Cabernet, California	9 / 37
Willamette Valley Vineyards, Pinot Gris, Oregon	46	ZD, Pinot Noir, Carneros	16 / 75
Gerard Bertrand, Cote des Roses, Rose, France	47	Robert Mondavi, Pinot Noir, California	38
Grand Canyon, White Zinfandel, California	8 / 32	Erath, Pinot Noir, Oregon	59
Rombauer, Merlot, Napa Valley	78	Hahn, Pinor Noir, California	11/47
Grand Canyon, Merlot, California	9 / 37	Purple Heart, Red Blend, California	13 / 53
Ferrari-Carrano, Merlot, Sonoma County	59	Piattelli, Reserve Malbec, Mendoza	10 / 40





SOUPS & STARTERS

House-Made Soup of the Day \$ 9.00

Signature French Onion Soup Gratinée \$8.00

Shrimp Cocktail \$14.95 GF
Southwestern Cocktail Sauce

Vegetarian Chili \$9.25 V
Onions, Cheddar, Corn Muffins

El Tovar Beef and Pork Chili \$11.00
Onions, Cheddar, Corn Muffins

STARTER SALADS

El Tovar Wedge Salad \$9.50
Iceberg Lettuce, Bacon Crumbles, Tomato
Gorgonzola Cheese, Peppercorn Ranch Dressing, Croutons

Beefsteak Tomato & Onion \$12.95 GF, V
Beefsteak Tomatoes, Balsamic Vinaigrette
Red Onions, Danish Blue Cheese

Classic Caesar Salad \$10.00
Crisp Romaine, Shaved Parmesan Cheese
Croutons, Caesar Dressing

CHEF'S RECOMMENDATION

Traditional Navajo Taco \$17.50
Arizona Grown Ground Beef, Pinto & 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

Salmon Amandine \$ 24.00 GF
Salmon Fillet, Toasted Almonds, Garlic-Lemon Butter
Roasted Red Pepper Rice, Seasonal Vegetable

* French Onion Bacon Burger \$16.75
House-Made Beef Patty*, French Onion Aioli, Caramelized Onions
Cherry Wood Smoked Bacon, Gruyere Cheese, Brioche Bun

Cajun Grilled Cheese Sandwich \$14.50
Grilled Sourdough, Cajun Butter, Dijon Mustard, Sharp Cheddar & Pepper jack Cheese
Andouille Sausage, Spinach & Roasted Red Peppers with Choice of Side

Southwest Chicken Club Sandwich \$16.00
Grilled Chicken Breast, Bacon, Pepper jack Cheese, Avocado, Lettuce
Tomato, Jalapeño Aioli, Brioche Bun

Cilantro Lime Chicken Salad Sandwich \$15.25
Antibiotic Free Cilantro Lime Chicken, Roasted Pepper, Lettuce
Tomato, Onion, Pickle Spear, Ciabatta Roll

House-Made Quiche \$14.50
Soup of the Day or Side Salad

* Additional Protein available for Extra Charges.

PASTA

El Tovar Signature Beef Stroganoff \$15.00
Arizona Grown Beef, Mushrooms, Egg Noodles
Sour Cream Garnish, Seasonal Vegetable

Pasta Puttanesca \$15.00 V
House-Made Black Olive & Caper Tomato Sauce
Linguini Pasta, Shaved Parmesan, Garlic Toast

GARDEN ENTRÉES

Garden Salad \$15.50 GF, V
Mixed Greens, Fresh Bell Peppers
Red Onion, Tomato, Cucumber, Radish
Goat Cheese, Lemon Champagne Vinaigrette

Mediterranean Entrée Salad \$15.00 GF, V
Chopped Romaine, Spinach, Artichoke Hearts
Kalamata Olives, Roasted Red Pepper
Red Onion, Feta Cheese, Balsamic Dressing

Beyond Beef Vegetarian Burger \$15.25 V
Vegetarian Patty, Umami Aioli, Lettuce
Tomato, Onion, Pickle Spear

GF Gluten Free V Vegetarian VG Vegan

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

