



WELCOME TO THE
HISTORIC HARVEY HOUSE CAFÉ
 AT THE BRIGHT ANGEL LODGE



Our Dining Philosophy

At Grand Canyon National Park Lodges, we believe that increasing the sustainability of natural systems is not just good business, it is the right thing to do. The Majority of our menu items feature sustainable ingredients, and in many cases are locally sourced. Sourcing locally along with recycling, composting and water management are a few of the ways we try to do our part to reduce the effects of global warming.

We are also committed to providing our guests with a variety of options to help promote a healthy lifestyle.

STARTERS AND SOUPS

CORN CHOWDER <i>V</i>	\$5.45
Roasted Corn, Green Chiles, Southwest Spices, Cream, Chives	
SOUP OF THE DAY	\$5.65
GUACAMOLE MONTEREY <i>GF- V- VG</i>	\$7.00
Tortilla Chips	
CARNITAS FLATBREAD	\$10.00
Grilled Flatbread, Pulled Pork, Cabbage, Avocado, Pico de Gallo, Chipotle Aioli, Cotija Cheese	
BUFFALO CHICKEN FLATBREAD	\$10.00
Grilled Flatbread, Chicken Breast, Lettuce, Tomato, Mild Buffalo Sauce, Bleu Cheese, Ranch Dressing	

SALADS

HARVEY HOUSE SALAD <i>GF- V- VG</i>	\$6.00
Romaine Lettuce, Roasted Beets, Carrots, Cucumber, Pumpkin Seeds, Lime Vinaigrette	
THE HIKER'S CHICKEN CAESAR	\$13.50
Romaine Lettuce, Grilled Chicken Breast, Caesar Dressing, Parmesan Cheese, Croutons	
SUPAI SPINACH SALAD <i>GF</i>	\$11.00
Tuna Salad, Tomatoes, Spinach, Spiced Pecans, Dried Cranberries	

GF Gluten Free V Vegetarian VG Vegan

Children 12 & under may enjoy half portion entrees at a discounted price.

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



BURGERS



All Burgers are garnished with Lettuce, Tomato, Onion, and Pickle
Served with your Choice of Side Salad, Root Vegetable Chips
Sweet Potato Wedges, French Fries
Gluten Free Buns/Bread Available

BRIGHT ANGEL BURGER

One Third Pound Arizona Grown Angus Beef*, Brioche Roll
Includes Bacon and your Choice of Cheese

\$12.50

BRIGHTY'S TURKEY BURGER

One Third Pound Turkey Patty, Avocado, Pepperjack Cheese
and Ranch Dressing Served on a Brioche Roll

\$11.50

HOUSE-MADE BLACK BEAN VEGGIE BURGER *V-VG*

Black Bean Patty, Southwest Spices, Brioche Bun

\$11.00

WRANGLER BISON BURGER

Half Pound Bison Patty, Lumberyard CentenniAle Beer Braised Onions
Roasted Red Jalapeño Cream Cheese Spread, Lettuce, Tomato, Brioche Bun

\$18.00



SOUTHWEST TRADITIONS



TRAILBLAZING FAJITAS

Southwest Spices, Onion, Tomatoes, Bell Peppers, Flour Tortillas, Guacamole, Sour Cream, Salsa
Southwestern Rice, Black Beans
Choose one: Boneless Chicken Strips, Tender Strips of Steak, Combination of Beef and Chicken

\$17.00

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HARVEY GIRL® TRADITIONS

Choice of Side Salad, House-made Tortilla Soup, or Soup of the Day



HARVEY HOUSE STRIP STEAK *GF* **\$22.00**
8 oz. Boneless Strip Steak, Sautéed Mushrooms, Onions, Potato, Seasonal Vegetables

ROASTED VEGGIE WHITE CHEDDAR MAC AND CHEESE *V* **\$13.00**
Roasted Broccoli, Red and Yellow Peppers, Mushrooms, Elbow Pasta, White Cheddar Sauce

THE RIVER RUNNER **\$15.50**
Boneless Trout Fillet, Dusted in Seasoned Flour, Citrus Butter, Rice, Seasonal Vegetables

SANTA FE SPAGHETTI **\$12.50**
Meatballs, Marinara or Meat Sauce, Smoked Mozzarella Cheese, Roasted Tomato, Pesto Garnish
Garlic Toast, Parmesan Cheese

BRAISED BONELESS BEEF SHORT RIBS *GF* **\$15.00**
Ju Lié, Potato, Chef's Choice Vegetables

Bright Angel Protein Bowl *GF, V, VG* **\$12.00**
Quinoa, Millet, Kaniwa, Amaranth, Teff, Blackened Chick Peas, Carrots, Brussels Sprouts
Parsnip, Avocado, Pumpkin Seeds, Lemon Tahini Dressing

Sonoran Veggie Quesadilla *V* **\$11.50**
Wheat Tortilla, Monterey Jack Cheese, Cheddar Chees, Sautéed Tomato, Onion, Peppers
Mushrooms, Tomato Salsa, Sour Cream
Add Grilled Chicken \$2.00

CHICKEN MONTEREY *GF* **\$14.50**
Grilled Chicken Breast, Enchilada Sauce, Cheddar Cheese, Southwest Rice, Black Beans

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DESSERTS

Make your Dessert à la mode for an additional \$3.00



HOUSE MADE BREAD PUDDING <i>V</i> Whipped Topping, Hot Caramel Sauce	\$5.25
FRENCH CREAM CHEESECAKE Strawberry Compote	\$6.00
FLOURLESS CHOCOLATE LAVA CAKE <i>GF</i> Chocolate Cake, Molten Chocolate Center, Raspberry Sauce, Whipped Cream	\$6.50
CHEF'S CHOICE HOUSE-MADE COBBLER <i>V</i> Ask your server for today's flavor!	\$4.75
DREYER'S GRAND ICE CREAM, LOW FAT SHERBET, OR SORBET <i>V</i> Canyon Crunch, Peanut Butter Cup, Mint Chip, Chocolate, Grand Vanilla, Strawberry Rainbow Sherbet Lemon Sorbet	\$3.75

ICE COLD DRAFT BEER
Make it a Flight of 4 of your favorite Brews for \$9.00

PREMIUM DRAFT BEERS	16 oz.	\$6.75
LAGER CERVEZA PACIFICO, CUIDAD DE MEXICO	NUT BROWN ALE, OAK CREEK BREWING COMPANY, SEDONA, AZ	
PILSNER, GRAND CANYON BREWING COMPANY, WILLIAMS, AZ	TOWER STATION IAP, MOTHER ROAD BREWING COMPANY, FLAGSTAFF, AZ	
HEFEWEIZEN, SANTAN BREWING COMPANY, CHANDLER, AZ	PIE HOLE PORTER, HISTORIC BREWING COMPANY, WILLIAMS, AZ	
CENTENNALE, LUMBER YARD BREWING COMPANY, FLAGSTAFF, AZ	COORS LIGHT LAGER	16 oz. \$5.50
	ANGRY ORCHARD HARD CIDER <i>GF</i>	12 oz. can \$4.75

BEVERAGES

CHILLED ORANGE JUICE	12 oz. \$4.00	8 oz. \$2.50
CHILLED FRUIT JUICE Apple, Grapefruit, Cranberry, V8, or Tomato	12 oz. \$3.75	8 oz. \$2.50
100% RAINFOREST ALLIANCE COFFEE		\$2.50
BLACK OR HERBAL TEA		\$3.00
CAPPUCCINO	DOUBLE \$4.25	SINGLE \$3.50
ICED COFFEE		\$3.00
GLASS OF MILK 2% Chocolate or Soy		\$3.00
SOFT DRINKS Coke, Diet Coke, Sprite, Mr. Pibb, Blue Sky Root Beer, Blue Sky Lemonade Blue Sky Blood Orange, Iced Tea		\$3.00
Hot CHOCOLATE		\$3.00

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