

Canyon Craft Cocktails

Prickly Pear Margarita <i>Hornitos Tequila Reposado, Patron Citronge, Sweet and Sour, Lime and Prickly Pear Syrup</i>	\$11.00
Miner’s Sarsaparilla <i>Bulleit Bourbon, Sarsaparilla</i>	\$11.00
Delilah’s Lemonade <i>A refreshing mix of Blueberry Vodka, Fresh Mint, Lemonade</i>	\$11.00
Canyon Side <i>Rum, Pomegranate Liqueur, Pineapple Juice, Almond Liquere</i>	\$12.00
Desert Martini <i>Hendrick’s Gin, Cucumber, Poblano</i>	\$12.00

The Grand Canyon Mules

*Sit back, relax, take in the view and let the World Famous
Grand Canyon Mules do the heavy lifting*

Grand Canyon Mule <i>Grand Canyon Vodka, Goslings Ginger Beer, Lime</i>	\$12.00
Shriveled Apple Mule <i>Jack Daniels Apple, Martinelli’s Apple Cider, Ginger Beer, Lime</i> <i>* Be sure to ask your server about Xanterra’s Shriveled Apple Program</i>	\$12.00
Indian Garden Mule <i>Cucumber and Blueberry Vodkas, Ginger Beer, Lime</i>	\$12.00

Ice Cold Draft Beer
Make it a Flight of 4 of your favorite Brews for \$12.00

16oz Local Draft Beers \$8.00

Scottsdale Blonde, Huss Brewing Co, Tempe, AZ	Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ	
Pilsner, Grand Canyon Brewing Co, Williams, AZ	Salt River Lager, Historic Brewing Co, Flagstaff, AZ	
Hefeweizen, Blue Moon Brewing Co, Denver, CO	Coors Light Lager, Golden, CO	\$6.50
Kolsch, Mother Road Brewing Co, Flagstaff, AZ	Budweiser, St. Louis, MO	\$6.50

Wine Offerings

Prosecco, La Marca, D.O.C., Italy, NV	8.50 / 37	Grand Canyon Merlot, California	8 / 32
Gerard Betrand Cote des Rose, France	42	Purple Heart Red Blend, California	12 / 48
Grand Canyon Pinot Grigio, California	8 / 32	Irony Pinot Noir, Monterey, California	42
Markham Sauvignon Blanc, California	38	Robert Mondavi, California	38
Conundrum White Blend, California	12 / 48	Grand Canyon Cabernet, California	8 / 32
Grand Canyon Chardonnay, California	8 / 32	Arizona Stronghold Cabernet, Wilcox AZ	49
Sonoma Cutrer RRR, Chardonnay, Sonoma	58	Louis Martini, Cabernet, Napa Valley, CA	75
J. Lohr Chardonnay, CA	39	Chimney Rock, Napa Valley, CA	135



TO BEGIN

Signature French Onion Soup Gratinée \$8.00

Chef's Soup du Jour \$8.85

Vegetarian Chili \$9.25

Onions, Longhorn Cheddar and Corn Muffins V

El Tovar Beef and Pork Chili \$11.00

Onions, Longhorn Cheddar and Corn Muffins

El Tovar House Salad \$9.50

Baby Organic Greens, Tomatoes, Julienne Jicama, Sliced Red Onion
Toasted Pine Nuts, Raspberries, Blackberries, Goat Cheese, Balsamic Vinaigrette GF, V

ENTRÉES

Traditional Navajo Taco \$17.50

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

Classic Caesar Salad \$9.25

Crisp Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing

Mediterranean Entrée Salad \$13.75

Chopped Romaine, Spinach, Artichoke Hearts, Kalamata Olives, Roasted Red Pepper
Red Onion, Feta Cheese, Avocado, Balsamic Dressing GF, V

Cilantro Lime Chicken Salad Sandwich \$14.00

Antibiotic Free, Cilantro Lime Chicken, Roasted Pepper, Lettuce
Tomato, Onion, Pickle Garnish, Toasted Twelve Grain Bread

*** French Onion Bacon Burger** \$15.25

House-Made Hamburger Patty*, French Onion Aioli, Caramelized Onions
Cherry Wood Smoked Bacon, Gruyere Cheese, Brioche Roll

*** Chicken Cordon Bleu Sandwich** \$15.50

Chicken Breast, Ham, Swiss Cheese, Dijonaise Sauce, Brioche Bun

*** Beyond Beef Vegetarian Burger** \$14.25

Vegetarian Patty, Umami Aioli, Lettuce, Tomato, Onion, Pickle Garnish

Classic Turkey Club Sandwich \$16.00

Roasted Turkey Breast, Thick Cut Bacon, Mayonnaise, Lettuce, Tomato
layered between Three Slices of Toasted Locally Produced Sourdough Bread

*** Sautéed Trout** \$29.50

Wild Caught Trout* Fillet, Roasted Jalapeño Cream Sauce
Roasted Red Pepper Rice, Chef's Choice Seasonal Vegetables GF

*** El Tovar Signature Beef Stroganoff** \$15.00

Arizona Grown Beef, Mushrooms, Egg Noodles, Sour Cream Garnish, Seasonal Vegetable

Angel Hair Pasta with Kale Pea Pesto \$13.00

Angel Hair Pasta, Kale Pea Pesto, Diced Tomato, Diced Red Onion
Artichoke Hearts, Goat Cheese, Garlic Toast

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.



ET Lunch 09/01/20