

Canyon Craft Cocktails

Prickly Pear Margarita <i>Hornitos Tequila Reposado, Patron Citronge, Prickly Pear Syrup</i>	\$11.00
Desert Martini <i>Hendricks Gin, Cucumber, Poblano</i>	\$12.00
Elzada Clover <i>Bombay Sapphire, Raspberry, egg whites</i>	\$13.00
Miner’s Sarsaparilla <i>Bulleit Bourbon, Sasparilla</i>	\$11.00
Ellsworth Kolb <i>Brandy, Amaretto, Clove, Cinnamon</i>	\$11.00

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>* 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

16oz Local Draft Beers \$8.00

Winter Lager, Boston Beer Co, Boston, MA	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

16oz Domestic Beers \$6.50

Coors Light Lager, Golden, CO	Budweiser, St. Louis, MO
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Wine By the Glass Offerings

La Marca, Prosecco, D.O.C., Italy, NV	9	Orin Swift, 8 years in the dessert, Red Blend, CA	16
Grand Canyon Pinot Grigio, California	8	Purple Heart Red Blend, California	12
Conundrum White Blend, California	12	ZD, Pinot Noir, Carneros California	15
Grand Canyon Chardonnay, California	8	Grand Canyon Cabernet, California	8

Bottle Offerings

La Marca, Prosecco, D.O.C., Italy, NV	37	Orin Swift, 8 years in the dessert, Red Blend, CA	75
Gerard Bertrand Cote des Rose, France	42	Purple Heart Red Blend, California	48
Grand Canyon Pinot Grigio, California	32	ZD Pinot Noir, Carneros, California	65
Markham Sauvignon Blanc, California	38	Irony Pinot Noir, Monterey, California	42
Conundrum White Blend, California	48	Chimney Rock, Cabernet, Napa Valley, CA	135
Sonoma Cutrer RRR, Chardonnay, Sonoma	58	Louis Martini, Cabernet, Napa Valley, CA	75
J. Lohr Chardonnay, CA	39	Grand Canyon Cabernet, California	32
Grand Canyon Chardonnay, California	32	Grand Canyon Merlot, California	32



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

Classic Caesar Salad \$9.25
Crisp Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing

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

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 Bun

*** Chicken Cordon Bleu Sandwich** \$15.50
Chicken Breast, Ham, Swiss Cheese, Dijon 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* Filet, Roasted Jalapeño Cream Sauce
Roasted Red Pepper Rice, Seasonal Vegetables GF

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

Fettuccini Pasta with Alfredo and Pesto \$15.00
Fettuccini Pasta, Basil-Pesto, House-Made Alfredo, Sun Dried Tomatoes
Pine Nuts, Artichoke Hearts, Shaved Parmesean, 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 10/08/20