

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>	
Elzada Clover	\$13.00
<i>Bombay Sapphire Gin, Raspberry, Egg Whites</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>	
Indian Garden Mule	\$12.00
<i>Cucumber and Blueberry Vodkas, Ginger Beer, Lime</i>	
Kentucky Mule	\$12.00
<i>Maker's Mark Bourbon, Ginger Beer, Lime</i>	
Arizona Mule	\$12.00
<i>Cuervo Gold Tequila, Prickly Pear, Ginger Beer, Lime</i>	

Ice Cold Draft Beer

16oz 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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Sparkling Wines

La Marca, Prosecco, D.O.C., Italy, NV	9 / 37	Nicolas Feuillatte, Brut Reserve, France, NV	78
Domaine Chandon, Rose, CA, NV	13 / 52	Iron Horse, Blanc de Blanc, Green Valley, CA, 2017	58
Roederer Estate, Anderson Valley, CA, NV	61	Dom Perignon, Brut, France, 2008	265

Wine By the Glass

Van Duzer, Riesling, Ribbon Ridge, OR	9	Purple Heart Red Blend, CA	12
El Tovar, Pinot Gris, OR	11	ZD, Pinot Noir, Carneros, CA	15
Arizona Stronghold Tazi, White Blend, AZ	11	Louis Martini, Cabernet, Napa Valley, CA	17
Arizona Stronghold, Dayden, Rose, AZ	10	J. Lohr Seven Oaks, Cabernet, Paso Robles, CA	12
J. Lohr, Chardonnay, Arroyo Seco Monterey, CA	10	Ravenswood, Old Vine Zinfandel, Lodi, CA	10

Bottle Offerings

Van Duzer, Riesling, Ribbon Ridge, OR	35	Purple Heart Red Blend, CA	48
Gerard Bertrand Cote des Roses, Rose, France	42	Domain Drouhin, Pinot Noir, Dundee Hills, OR	95
El Tovar, Pinot Gris, OR	48	ZD, Pinot Noir, Carneros, CA	65
Arizona Stronghold, Dayden, Rose, AZ	40	Irony, Pinot Noir, Monterey, CA	42
Bonterra, Sauvignon Blanc, CA	41	Chimney Rock, Cabernet, Napa Valley, CA	135
Arizona Stronghold, Tazi, White Blend, AZ	44	Louis Martini, Cabernet, Napa Valley, CA	75
Conundrum, White Blend, CA	48	J. Lohr, Seven Oaks, Cabernet, Paso Robles, CA	46
Beringer PR, Chardonnay, Napa Valley, CA	83	Ravenswood, Old Vine Zinfandel, Lodi, CA	42
J. Lohr, Chardonnay, Arroyo Seco Monterey, CA	39	Rombauer, Merlot, Napa Valley, CA	73



TO BEGIN

Shrimp Cocktail \$14.95

Signature French Onion Soup Gratinée \$8.00

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

El Tovar Beef and Pork Chili \$11.00
Onions, Cheddar, 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 \$9.00
Crisp Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing V

Caprese Salad \$12.95
Mozzarella, Tomato, Basil, Balsamic Glaze 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

*** Surf and Turf Burger** \$20.95
House-Made Beef Patty* & Crab Cake*, Roasted Jalapeño Aioli
Lettuce, Tomato, Brioche Bun

*** Sautéed Trout** \$30.00
Wild Caught Trout* Filet, Seasoned Corn Meal, Roasted Jalapeño
Cream Sauce, Roasted Red Pepper Rice, Seasonal Vegetable GF

Harvest Salad \$15.50
Mixed Greens, Butternut Squash, Golden Beets, Granny Smith Apples
Goat Cheese, Candied Pecans, Honey Champagne Vinaigrette GF, V

*** French Onion Bacon Burger** \$16.00
House-Made Beef Patty*, French Onion Aioli, Caramelized Onions
Cherry Wood Smoked Bacon, Gruyere Cheese, Brioche Bun

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

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

Fettuccini Alfredo-Basil-Pesto \$15.00
Fettuccini Pasta, House-Made Alfredo-Basil-Pesto, Roasted Tomatoes
Pine Nuts, Artichoke Hearts, Shaved Parmesean, Garlic Toast V

*** Cilantro Lime Chicken Salad Sandwich** \$14.50
Antibiotic Free* Cilantro Lime Chicken, Roasted Pepper, Lettuce
Tomato, Onion, Pickle Spear, Ciabatta Roll

*** Beyond Beef Vegetarian Burger** \$14.50
Vegetarian Patty*, Umami Aioli, Lettuce, Tomato, Onion, Pickle Spear V

Mediterranean Entrée Salad \$14.00
Chopped Romaine, Spinach, Artichoke Hearts, Kalamata Olives, Roasted Red Pepper
Red Onion, Feta Cheese, Avocado, Balsamic Dressing GF, V

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.

