

Fred Harvey Tavern

Starters

Tortilla Chips and Salsa – \$5.50 / Add Guacamole- \$1.50 *V, GF, Veg*

Pub Sliders \$10.00 – Tender Pulled Pork, Lime Cilantro Slaw

Red Rock Wings \$10.25 – Crispy Wings tossed in a Sweet and Spicy Chipotle Plum Glaze

Tater Tot Nachos \$7.00 – Bacon, Pepper Jack Cheese Sauce, Pico De Gallo, Sour Cream, Guacamole

Sandwiches, Salads and More:

All Sandwiches and Wraps are served with Fries or Side Salad

Fred Harvey Burger \$13.00 – Half Pound Beef Patty, Cheddar Cheese, Bacon, Sliced Jalapeno

Crispy Onion Straws, Lettuce, Tomato, Smokehouse Aioli

Beyond Burger \$12.50 – Grilled Beyond Burger Patty, Lettuce, Tomato, Red Onion, Pickle, Garlic Aioli

Buffalo Chicken Wrap \$11.25 – Flour Tortilla, Breaded Chicken Strips, Shredded Lettuce, Tomato

Spicy Buffalo Cream Cheese

Chicken Caesar Wrap \$11.25 – Flour Tortilla, Grilled Chicken Breast, Romaine Lettuce, Asiago Cheese

Caesar Dressing

Turkey BLT \$12.00 – Ciabatta Roll, Shaved Turkey, Bacon, Lettuce, Tomato, Sweet & Tangy Cranberry Mayo

Spinach Salad \$13.00 – Spinach, Bacon, Sliced Red Onion, Hard Boiled Eggs, Spiced Pecan

Dried Cranberries, Grape Tomatoes, Smokey Ranch Dressing / **Add Grilled Chicken \$3.80**

Guinness Battered Fish and Chips \$14.00 – Beer Battered Fish, Coleslaw, House-Made Tartar Sauce

Harvey House Salad \$9.30 – Romaine Lettuce, Roasted Beets, Carrots, Sunflower Seeds

Serrano Grape Vinaigrette / **Add Grilled Chicken \$3.80** *GF*

Teriyaki Tofu Protein Bowl \$12.50 – Grilled Tofu, Roasted Garden Veggies, Ancient Grain Quinoa Blend

Teriyaki Sauce

Sweet Treats

Dreyer Ice Cream – \$3.80

Chocolate Chip Cookie Sundae \$4.50 – Fresh Baked Chocolate Chip Cookie finished with Vanilla Ice Cream

Chocolate Syrup, Whipped Cream and a Cherry

Kid Friendly Entrees

All Entrees are served with choice of Fries, Fresh Fruit, or Carrot Sticks

Cheeseburger \$5.50

Hot Dog \$4.50

Mac and Cheese \$4.50

Popcorn Chicken \$6.25

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

Fred's Tavern Beverage Offerings

Ice Cold Beers

16oz Draft Beers \$8.00

Rotating Seasonal Handle — Please ask your server
Hefeweizen, Blue Moon Brewing Co, Denver, CO
Pilsner, Grand Canyon Brewing Co, Williams, AZ

Kolsch, Mother Road Brewing Co, Flagstaff, AZ
Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ
Vanilla Cherry Porter, Historic Brewing Co, Flagstaff, AZ

16oz Domestic Beers \$6.50

Coors Light Lager, Golden, CO

Budweiser, St. Louis, MO

12oz Canned Beers \$7.50

Negro Modelo, Mexico

Phantom Ranch Hefeweizen, Lake Havasu, AZ

Alternative Canned Spirits \$6.00

White Claw, Black Cherry, Seltzer

Angry Orchard, Hard Apple Cider

Cocktails

3 Amigos Margarita \$10.00
Sauza Blue Tequila, Triple Sec, Sweet & Sour

John Wesley Powell \$12.00
Hendricks Gin, Lemon Juice, Simple Syrup

Gold Rush \$12.00
Bulleit Bourbon, Honey Syrup, Peach Schnapps

The Grand Canyon Mules

Grand Canyon Mule \$12.00
Western Son Vodka, Goslings Ginger Beer, Lime

Shriveled Apple Mule \$12.00
Jack Daniels Apple, Martinelli's Apple Cider, Ginger Beer, Lime
** ask your server about Xanterra's Shriveled Apple Program*

Indian Garden Mule \$12.00
Cucumber and Blueberry Vodkas, Ginger Beer, Lemon

Wine Offerings

Grand Canyon House Wines	\$8 / 32	Purple Heart, Red Blend, CA	\$48
Sonoma Cutrer, Russian River Ranches, CA	\$58	Ghost Pines, Cabernet, CA	\$61
Markham, Sauvignon Blanc, Napa Valley, CA	\$38	Arizona Stronghold, Cabernet, AZ	\$49
Conundrum, White Blend, CA	\$48	Irony Pinot Noir, Monterey, CA	\$42