

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>	
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, Lemon</i>	
Kentucky Mule	\$12.00
<i>Maker's Mark Bourbon, Ginger Beer, Lime</i>	

Ice Cold Draft Beer

16oz Draft Beers \$8.00

Rotating Seasonal, Boston Beer Co, Boston, MA
 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

Sparkling Wines

Moet Imperial, Brut, Champagne	130
La Marca, Prosecco, D.O.C., Italy, NV	10 / 42
14 Hands, Brut, Sparkling, Washington, NV	9 / 37

1/2 Bottles

Chandon, Brut, Sparkling, California	34
Perrier Jouët, Grand Brut, Champagne	60
Simi, Cabernet, Alexander Valley	39
King Estate, Pinot Noir, Willamette Valley	43

Wine By Varietals

Sonoma Cutrer, Chardonnay, Russian River Ranches	63	Chimney Rock, Cabernet, Napa Valley	146
Rodney Strong, Chalk Hill, Chardonnay	47	Rutherford Hill, Cabernet, Napa Valley	97
J. Lohr, Arroyo Seco, Monterey, Chardonnay	11 / 44	Mount Veeder, Cabernet, Napa Valley	18 / 80
Grand Canyon, Chardonnay, California	9 / 37	Heitz Cellars, Cabernet, Martha's Vineyard, Oakville	340
Frog's Leap, Sauvignon Blanc, Napa Valley	14 / 57	Grand Canyon, Cabernet, California	9 / 37
Markham, Sauvignon Blanc, Napa Valley	43	ZD, Pinot Noir, Carneros	16 / 75
Willamette Valley Vineyards, Pinot Gris, Oregon	46	Robert Mondavi, Pinot Noir, California	38
Grand Canyon, Pinot Grigio, California	9 / 37	Erath, Pinot Noir, Oregon	59
Conundrum, White Blend, California	13 / 53	Irony, Pinot Noir, Monterey	11 / 47
Gerard Bertrand, Cote des Roses, Rose, France	47	Purple Heart, Red Blend, California	13 / 53
Grand Canyon, White Zinfandel, California	8 / 32	Piattelli, Reserve Malbec, Mendoza	10 / 40
Rombauer, Merlot, Napa Valley	78	J. Lohr South Ridge Syrah Paso Robles, 2017	38
Ferrari-Carrano, Merlot, Sonoma County	59	Seghesio, Old Vine Zinfandel, Sonoma	79
Grand Canyon, Merlot, California	9 / 37	Five H, Syrah, Columbia Valley	51



TO BEGIN



Shrimp Cocktail \$14.95

Southwestern Cocktail Sauce

Crab Stack \$17.50

Lump Blue Crabmeat, Avocado, Cucumber, Southwestern Campechana Sauce, Tortilla Strips

El Tovar Wedge Salad \$9.50

Iceberg Lettuce, Bacon Crumbles, Tomato, Gorgonzola Cheese
Peppercorn Ranch Dressing, Croutons

Beefsteak Tomato & Onion \$12.95

Beefsteak Tomatoes, Balsamic Vinaigrette, Red Onions, Danish Blue Cheese

Bruschetta \$12.95

Grilled Artisan Bread, Roasted Garlic, Roasted Tomatoes, Capers, Kalamatan Olives, Fresh Basil

Artisan Cheese and Meat Board \$17.50

Chef's Choice of Three Gourmet Cheeses, Specialty Meat, Roasted Nuts

Classic Caesar Salad \$10.50

Crisp Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing

*** House-made Soup of the Day** \$9.75

Signature French Onion Soup Gratinée \$8.00

ENTRÉES

Braised Lamb Shank \$36.95

Braised Lamb Shank, Southwestern Tomato-Pepper Sauce
Brown Butter Mashed Potato, Chef's Choice Vegetable GF

*** Wild Caught Alaskan Salmon** \$33.00

6oz. Seared Filet, Cilantro Lime Cream Sauce
Roasted Poblano & Black Bean Rice, Chef's Choice Vegetable GF

Roasted Half Duck \$30.50

Half Roasted Duck, Port-Plum Demi, Roasted Red Potato
Chef's Choice Vegetable GF

*** Prime New York Strip Steak** \$41.50

10oz Strip, Blueberry-Pinot Noir Sauce
Fingerling Potatoes, Chef's Choice Vegetable GF

*** Peppercorn Crusted Prime Filet** \$47.50

6oz Filet, Brandy Cream Sauce, Chef's Choice
Vegetable, Brown Butter Mashed Potatoes GF

Chicken El Tovar \$26.00

Antibiotic Free Chicken Breasts, Fettuccini, Mushroom Sherry Sauce
Wilted Spinach, Chef's Choice Vegetable

Stuffed Portabella Mushroom \$25.50

Quinoa & Poblano Stuffing, Ranchero Sauce, Cheddar Cheese,
Pumpkin Seed & Lime Wild Rice, Chef's Choice Vegetable V

Fettuccini Alfredo-Basil-Pesto \$24.50

Fettuccini Pasta, House-Made Alfredo Basil-Pesto, Sun Dried Tomatoes
Pine Nuts, Artichoke Hearts, Shaved Parmesan, Garlic Toast V

Autumn Salad \$15.50

Mixed Baby Greens, Butternut Squash, Granny Smith Apples
Walnuts, Goat Cheese, Fig & Balsamic Dressing GF, V

Mediterranean Entrée Salad \$14.00

Chopped Romaine, Spinach, Artichoke Hearts, Kalamata Olives, Roasted Red Pepper
Red Onion, Feta Cheese, 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.