

# El Tovar

## El Tovar Beef & Pork Chili \$ 11.00

*Slow Simmered Beef and Pork Loin Chili, Rice  
Cheddar Cheese, Red Onions & Corn Tortilla Chips.*

## El Tovar Vegetarian Chili \$ 9.25

*Stewed Kidney, Black, and Garbanzo Bean Chili, Vegetables, Rice  
Cheddar Cheese, Red Onions & Corn Tortilla Chips.*

## Shrimp Cocktail \$14.95 *GF*

*Colossal Shrimp, Lemon Wedge, Southwestern Cocktail Sauce*

## Charcuterie Board with Artisan Cheeses \$18.25

*Chef's Selection of Three Gourmet Cheeses, Specialty Meat, Roasted Nuts, Fruit Jam*

## Pulled Pork Sandwich \$8.95

*Slow Roasted Pulled Pork, House-Made Lemon Pepper Cole Slaw  
Toasted Brioche Bun and Kosher Pickle Spear*

## Parmesan Truffle Fries \$7.25

*Crispy-Coated French Fried Potatoes, Dusted with Parmesan Cheese  
Truffle Seasoning, Roasted Garlic Aioli and Chipotle Ketchup*

## Chips & Salsa \$7.25

*Corn Tortilla Chips, Served with Fresh made Tomato Salsa*



## Desserts

*(Desserts are prepared using common equipment that processes Peanuts and Tree nuts)*

### Featured Crème Brûlée \$ 8.25

*Chef's featured Crème Brûlée served chilled, brûléed to order*

### Flourless Chocolate Cake \$ 8.25

*Chocolate Torte, Blonde Brownie Crust *GF**

### Homestyle Apple Streusel Pie \$ 9.25

*Granny Smith Apples, House Cinnamon Streusel Crusted*

### Grateful Spoon Gelato \$ 8.00

*Chocolate, Vanilla, Gelato Lemon Sorbet, Raspberry Sorbet*

## Cordials

Hennessy VS Cognac \$15.00 glass  
Courvoisier VSOP Cognac \$14.00 glass  
Woodford Reserve \$12.00 glass

Macallan 12 years \$18.00 glass  
Oban 14 years \$18.00 glass  
Hardy XO Cognac \$19.00 glass

*GF: Gluten Free*

*Ask your Server for additional Dietary or Allergen Requests*

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



## Canyon Craft Cocktails

Prickly Pear Margarita <i>Hornitos Reposado Tequila, Patron Citronge</i>	\$11.00
Desert Martini <i>Hendrick Gin, Cucumber, Poblano</i>	\$12.00
Emery's Bourbon Sour <i>Bulleit Bourbon, Pomegranate Liqueur Simple Syrup, Lemon</i>	\$12.00
Ellsworth Kolb <i>Brandy, Amaretto, Clove, Cinnamon</i>	\$11.00

## The Grand Canyon Mules

Grand Canyon Mule <i>Western Son Vodka, Ginger Beer, Lime</i>	\$12.00
Shriveled Apple Mule <i>Jack Daniels Apple, Martinelli's Apple Cider Ginger Beer, Lime</i>	\$12.00
Indian Garden Mule <i>Cucumber and Blueberry Vodka, Ginger Beer, Lemon</i>	\$12.00
Kentucky Mule <i>Maker's Mark Bourbon, Ginger Beer, Lime</i>	\$12.00

## Wine By Varietals

Sonoma Cutrer, Chardonnay, Russian River Ranches	63	Chimney Rock, Cabernet, Napa Valley	146
J. Lohr, Arroyo Seco, Monterey, Chardonnay	11 / 44	Heitz Cellars, Cabernet, Martha's Vineyard, Oakville	340
Grand Canyon, Chardonnay, California	9 / 37	Arizona Stronghold Cabernet, Arizona	49
Frog's Leap, Sauvignon Blanc, Napa Valley	14 / 57	Mount Veeder, Cabernet, Napa Valley	18 / 80
Markham, Sauvignon Blanc, Napa Valley	43	Grand Canyon, Pinot Grigio, California	9 / 37
Conundrum, White Blend, California	13 / 53	Grand Canyon, Cabernet, California	9 / 37
Willamette Valley Vineyards, Pinot Gris, Oregon	46	ZD, Pinot Noir, Carneros	16 / 75
Gerard Bertrand, Cote des Roses, Rose, France	47	Robert Mondavi, Pinot Noir, California	38
Grand Canyon, White Zinfandel, California	8 / 32	Erath, Pinot Noir, Oregon	59
Rombauer, Merlot, Napa Valley	78	Hahn, Pinot Noir, California	11/47
Grand Canyon, Merlot, California	9 / 37	Purple Heart, Red Blend, California	13 / 53
Ferrari-Carrano, Merlot, Sonoma County	59	Piattelli, Reserve Malbec, Mendoza	10 / 40

## Iced Cold Draft Beer

### 16 oz Draft Beers \$ 8.00

Dunkel, Hero, Firetruck Co, Tucson, AZ
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
Fat Tire, New Belgium Brewing Co, Fort Collins, CO

### 16 oz Domestic Beers \$ 6.50

Coors Light Lager, Golden, CO

### Canned Beverages

White Claw <i>Black Cherry/ Grapefruit</i>	\$6.00
Angry Orchard	\$6.00

