

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>	
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

Dunkel, Hero, Firetruck Co, Tucson, AZ	Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ
Hefeweizen, Blue Moon Brewing Co, Denver, CO	Vanilla Cherry Porter, Historic Brewing Co, Flagstaff, AZ
Pilsner, Grand Canyon Brewing Co, Williams, AZ	Fat Tire, New Belgium Brewing Co, Fort Collins, CO

16oz Domestic Beers \$6.50

Coors Light Lager, Golden, CO

Sparkling Wines

1/2 Bottles

Moet Imperial, Brut, Champagne	130	Chandon, Brut, Sparkling, California	34
La Marca, Prosecco, D.O.C., Italy, NV	10 / 42	Mount Veeder, Cabernet, Napa Valley	40
14 Hands, Brut, Sparkling, Washington, NV	9 / 37	Perrier Jouët, Grand Brut, Champagne	60

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	Frog's Leap, Zinfandel, Napa Valley	85
Markham, Sauvignon Blanc, Napa Valley	11/43	Arizona Stronghold Cabernet, Arizona	49
Conundrum, White Blend, California	13 / 53	Grand Canyon, Pinot Grigio, California	9 / 37
Willamette Valley Vineyards, Pinot Gris, Oregon	46	Grand Canyon, Cabernet, California	9 / 37
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

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

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.





SOUPS & SALADS

House-Made Soup of the Day \$10.25

Signature French Onion Soup Gratinée \$8.00

El Tovar Wedge Salad \$9.50

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

Beefsteak Tomato & Onion \$12.95 GF, V

Beefsteak Tomatoes, Balsamic Vinaigrette
Red Onions, Danish Blue Cheese

Classic Caesar Salad \$11.50

Crisp Romaine, Shaved Parmesan Cheese
Croutons, Caesar Dressing

CLASSIC STARTERS

Shrimp Cocktail \$14.95 GF

Southwestern Cocktail Sauce

Crab Stack \$18.75 GF

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

Bruschetta \$12.95 VG

Grilled Artisan Bread, Roasted Garlic
Roasted Tomatoes, Capers, Kalamata Olives

Artisan Cheese and Meat Board \$18.25

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

CHEF'S RECOMMENDATION

Braised Lamb Shank \$36.95 GF

Braised Lamb Shank, Southwestern Pasilla Sauce
Corn & Cotija Polenta, Chef's Choice Vegetable

* Atlantic Salmon Tostada \$34.50

6oz. Seared Filet, Avocado & Corn Salsa
Spanish Rice, Chef's Choice Vegetable

* Bone-in Blackened Beef Ribeye \$49.50 GF

14oz. Bone-in Blackened, Chimichurri Cream
Yukon Gold Mashed Potatoes, Chef's Choice Vegetable

* New York Strip Steak \$43.50 GF

10oz. Strip, Picante Blue Cheese Butter
Smashed Potatoes, Chef's Choice Vegetable

Oven Roasted Half Duck a l'Orange \$40.95

Herbed Orange Glaze, Lemon Goat Cheese
Mashed Potato, Chef's Choice Vegetable

PASTA

Creamy Chicken Piccata \$26.50

Antibiotic Free Chicken, Linguine
Lemon Caper Cream Sauce, Chef's Choice Vegetable

Pasta Puttanesca \$24.50 V

House-Made Black Olive & Caper Tomato Sauce
Linguini Pasta, Shaved Parmesan, Garlic Toast

GARDEN ENTRÉES

Additional Protein available at Extra Charges.

Stuffed Portabella Mushroom \$25.50 GF, VG

Roasted Vegetables, Savory Spinach Puree
Smokey Romesco Sauce
Kalamata Wild Rice, Chef's Choice Vegetables

Garden Salad \$15.50 GF, V

Mixed Greens, Fresh Bell Peppers
Red Onion, Tomato, Cucumber, Radish
Goat Cheese, Lemon Champagne Vinaigrette

Mediterranean Entrée Salad \$15.00 GF, VG

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

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