



Charcuterie Board with Artisan Cheeses \$18.95

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

Shrimp Cocktail \$14.95 *GF*

Colossal Shrimp, Lemon Wedge, Southwestern Cocktail Sauce

El Tovar Beef & Pork Chili \$ 11.95

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

El Tovar Vegetarian Chili \$ 10.95 *GF*

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

Pulled Pork Sandwich \$10.95

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

Parmesan Truffle Fries \$7.95

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

Chips & Salsa \$7.95

Corn Tortilla Chips, Served with Fresh made Tomato Salsa

DESSERTS

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

Homestyle Apple Streusel Pie \$ 9.95

Granny Smith Apples, House Cinnamon Streusel Blend

Featured Crème Brûlée \$ 8.95 *GF*

Chef's featured flavor served chilled, brûléed to order

Flourless Chocolate Cake \$8.95

*Served on a Wafer Thin Blonde Brownie Crust *GF**

Grateful Spoon Gelato \$ 8.00 *GF*

Chocolate, Vanilla, Gelato Lemon Sorbet, Raspberry Sorbet

CORDIALS

Hennessy VS Cognac \$14.00 glass

Courvoisier VSOP Cognac \$12.00 glass

Woodford Reserve \$12.00 glass

Macallan 12 years \$18.00 glass

Oban 14 years \$18.00 glass

Hardy XO Cognac \$19.00 glass

** 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.





CANYON CRAFT COCKTAILS

Espresso Martini <i>Coffee & Vanilla infused Vodka</i> <i>Komora, Frangelico</i>	\$15.00	Prickly Pear Margarita <i>Hornitos Reposado Tequila , Patron Citronge</i>	\$13.00
Cranberry Bourbon Sour <i>Makers Mark, Lemon Juice, Cranberry Juice</i> <i>Maple Syrup, Orange Bitters</i>	\$14.00	Ellsworth Kolb <i>Brandy, Amaretto, Clove, Cinnamon</i>	\$12.00
El Tovar 75 <i>Beefeater, Pama, Sparkling Wine</i> <i>Fresh Orange Juice, Limoncello</i>	\$13.00	Hot Buttered Rum <i>Captain Morgan Spiced Rum, Nutmeg</i>	\$11.00

THE GRAND CANYON MULES

Garden Mule <i>Cucumber and Blueberry Vodkas, Ginger Beer, Lemon</i>	\$12.00	Grand Canyon Mule <i>Western Son Vodka, Goslings Ginger Beer, Lime</i>	\$12.00
Kentucky Mule <i>Maker's Mark Bourbon, Ginger Beer, Lime</i>	\$12.00	Shriveled Apple Mule <i>Jack Daniels Apple, Martinelli's Apple Cider, Ginger Beer, Lime</i> <i>* ask your server about Xanterra's Shriveled Apple Program</i>	\$12.00

ICE COLD DRAFT BEER

16oz Draft Beers \$8.00

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

CANNED BEVERAGES

12oz Craft Beers \$7.50	White Claw \$6.00 <i>Black Cherry / Grapefruit</i>
Pilsner, Grand Canyon Brewing Co, Williams, AZ	Angry Orchard \$6.00
Hazy IPA, Jack Wagon, Historic Brewing Co, Flagstaff, AZ	Athletic Hazy IPA \$6.00
Modelo, Especial, Mexico	Athletic Lite \$6.00

(Drinking Alcoholic Beverages including Distilled Spirits, Beer and Wine during Pregnancy can cause Birth Defects.)

