

E1 Tovar Lounge Beverage Menu

CANYON CRAFT COCKTAILS

Apple Spritz \$15

Aperol, Jack Apple
Prosecco, Club Soda

Espresso Martini \$15

Coffee & Vanilla-infused Vodka
Kahlua, Frangelico

Rum Gold Fashioned \$15

Miners Gold Rum, Sugar Cube
Orange Twist, Cherry, Bitters

Tovar-Tini \$14

Infused Gin & Vermouth Mix
Smoked Olive Juice, Smoked Olive

Prickly Pear Margarita \$13

Hornitos Reposado Tequila, Triple Sec
House-made Sour Mix, Prickly Pear Syrup

Cinnabourbon \$12

Bourbon, Sparkling Cider, Lemon Juice
Cinnamon Syrup, Bitters

Pumkin Patch Tea \$12

Brandy, Maple Syrup
Pumpkin Spice Tea, Star Anise

CANNED BEVERAGES

12oz \$7

Pilsner, Grand Canyon Brewing Co, Williams, AZ
IPA Jack Wagon, Historic Brewing Co, Flagstaff, AZ
Modelo, Especial, Mexico

White Claw

Black Cherry / Grapefruit

Angry Orchard

THE GRAND CANYON MULES

Garden Mule \$12

Cucumber and Blueberry Vodkas
Ginger Beer, Lemon

Kentucky Mule \$12

Maker's Mark Bourbon, Ginger Beer, Lime

Grand Canyon Mule \$12

Vodka, Ginger Beer, Lime

Arizona Mule \$12

Tequila, Ginger Beer, Lime

ICE COLD DRAFT BEER

16oz \$8

Pilsner, Grand Canyon Brewing Co, Williams, AZ

Sunday Driver, Mother Road Brewing Co, Flagstaff, AZ

Tower Station IPA, Mother Road Brewing Co, Flagstaff, AZ

Coors Light Lager, Golden, CO

Blue Moon Hefeweizen, Denver, CO

Prickly Pear IPA, Grand Canyon Brewing Co, Williams, AZ

Prickly Paradise Cider, 2 Towns Ciderhouse, Corvallis, OR

Amber Ale, Oak Creek Brewing, Sedona, AZ

NON-ALCOHOLIC BEVERAGES

12oz \$7

Free Wave Hazy IPA

Athletic Lite

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



El Tovar Lounge Menu



Chips & Salsa \$8

Corn Tortilla Chips, Served with Fresh made Tomato Salsa

Parmesan Truffle Fries \$8

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

Sonoran Crab Cake w Cactus Caviar \$13

Drizzled w a mildly Spiced Remoulade

El Tovar Vegetarian Chili \$11 *GF*

Stewed Kidney, Black & Garbanzo Bean Chili, Vegetables, Rice Cheddar Cheese, Red Onions w Green Chili Cornmeal Muffin

Lobster Roll \$24

Brioche Roll, Chunky Lobster Salad, Lettuce

Charcuterie Board \$24

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

Poached Camaron's \$15 *GF*

Seasoned Shrimp with Southwestern Cocktail Sauce

El Tovar Beef & Pork Chili \$12

Simmered Beef and Pork Loin Chili on bed of Steamed Rice Cheddar Cheese, Red Onions & Green Chili Cornmeal Muffin

Southwestern BBQ Pulled Pork Sandwich \$11

Slow Roasted BBQ Pulled Pork, House-Made Cole Slaw Toasted Brioche Bun, Kosher Pickle Spear

DESSERTS

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

El Tovar Apple Streusel Pie \$10

Granny Smith Apples, House Cinnamon Streusel Blend

Featured Crème Brulée \$9 *GF*

Chef's Featured Flavor Served Chilled & Bruléed to Order

Flourless Chocolate Cake \$9 *GF*

Grateful Spoon Gelato or Sorbet \$8 *GF*

Chocolate or Vanilla Gelato, Lemon or Raspberry Sorbet

CORDIALS

Hennessy VS Cognac \$14/Glass

Courvoisier VSOP Cognac \$12/Glass

Woodford Reserve \$12/Glass

Macallan 12 years \$18/Glass

Oban 14 years \$18/Glass

Hardy XO Cognac \$19/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.

