

El Tovar Lounge Beverage Menu

CANYON CRAFT COCKTAILS

Arizona Outlaw \$18
John Shaw Mesquite Smoked Whiskey
Campari, Sweet Vermouth, Angostura Bitters

Golden Hour \$15
White Rum, Limoncello, Disaronno
Lemon, Gold Luster Dust

French Martini \$15
Vodka, Chambord, Pineapple, Raspberry, Lemon Twist

Espresso Martini \$15
Espresso & Vanilla-infused Vodka
Coffee Liqueur, Frangelico

Cucumber-Basil Martini \$14
Hendricks, Lemon, Basil Syrup, Cucumber

Elderflower Whiskey Sour \$14
Whiskey, Elderflower Liqueur
House-Made Sour Mix, Lemon Twist

Prickly Pear Margarita \$13
House Silver Tequila, Triple Sec
House-made Sour Mix, Prickly Pear Syrup

Italian Greyhound \$13
Gin, Aperol, Grapefruit, Simple Syrup, Lime

CANNED BEVERAGES

\$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 & Blueberry Vodka
Ginger Beer, Lemon

Kentucky Mule \$12
Bourbon, Ginger Beer, Lime

Grand Canyon Mule \$12
Tito's 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 Drive, Mother Road Brewing Co, Flagstaff, AZ

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

Coors Light Lager, Golden, CO

Blue Moon, 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 BEERS

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 \$9.50

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

Sonoran Crab Cake w Cactus Caviar \$16

Drizzled w a mildly-spiced Remoulade

Poached Camarones \$16 *GF*

Seasoned Shrimp with Southwestern Cocktail Sauce

Charcuterie Board \$24

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

Lobster Roll \$22

Brioche Roll, Chunky Lobster Salad, Lettuce

Southwestern BBQ Pulled Pork Sandwich \$15

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

El Tovar Beef & Pork Chili \$13

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

El Tovar Vegetarian Chili \$12 *GF*

Stewed Kidney, Black & Garbanzo Bean Chili, Vegetables, Rice

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 Add Häagen-Dazs Vanilla Ice Cream for \$4

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*

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.

