

THE LOBBY GRILL & BAR

Full Service Menu

STARTERS

SALSA & GUACAMOLE 14

Served with Warm Tortilla Chips

BUFFALO WINGS 19

One Dozen Bone-In Chicken Wings
Served with Buffalo Sauce and Ranch

BURGERS & SANDWICHES

CHOOSE: HAND CUT FRIES OR COLESLAW

THE BURGER* 22

Brioche Bun, Aged Cheddar Cheese, Lettuce,
Tomato, Onion, Pickles

Add Applewood Smoked Bacon 23

Veggie Burger Available Upon Request.

THE CLUB 19

Turkey Breast, Applewood Smoked Bacon,
Ham, Swiss Cheese, Tomato, Mayo

Choice of White or Wheat Bread

GRILLED CHICKEN SANDWICH 20

Brioche Bun, Applewood Smoked Bacon,
Aged Cheddar Cheese, Avocado, Mayo

TUNA SALAD SANDWICH 18

Albacore Tuna, Celery, Onion, Pickles, Mayo

Choice of White or Wheat Bread

BLT SANDWICH 17

Applewood Smoked Bacon, Tomato, Lettuce, Mayo

Choice of White or Wheat Bread

SALADS

CAESAR SALAD 16

Hearts of Romaine, Shaved Reggiano,
Focaccia Croutons

Add Grilled Chicken 18

THE COBB SALAD 19

Hearts of Romaine, Grilled Chicken Breast,
Applewood Smoked Bacon, Bleu Cheese,
Avocado, Tomato, Scallions, Hard Boiled Egg,
Creamy Herb Dressing

DESSERT

HOUSE-MADE DONUT HOLES 10

Cinnamon Sugar Topping

Served with Chocolate Dipping Sauce
and Salted Caramel

KIDS MENU

CHICKEN FINGERS 12

Served with Hand Cut Fries and BBQ Sauce

HOT DOG 12

Served with Hand Cut Fries

GRILLED CHEESE 10

Cheddar Cheese on White Bread
Served with Hand Cut Fries

MACARONI AND CHEESE 10



PASTA MARINARA 10

*Arizona State Health Department requires us to inform you: These items can be served raw or undercooked. Consuming raw or undercooked poultry, meats, eggs, seafood and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Personal checks not accepted.

Updated 8.26.21


THE LOBBY BAR

WINE LIST

- Wyckliff Champagne 10 / 30
- Lunetta Prosecco 11 / 34
- Hess “*Select*” Chardonnay 12 / 38
- Sonoma Cutrer 18 / 62
- Maddalena Riesling 12 / 38
- Kim Crawford Sauvignon Blanc 14 / 46
- Roth Sauvignon Blanc 14 / 46
- Bottega Vinaia Pinot Grigio 16 / 54
- Provisioner Arizona Rosé 12 / 38 
- “Meiomi” Pinot Noir 16 / 54
- Davis Bynum Pinot Noir 18 / 62
- Erath “*Resplendent*” Pinot Noir 12 / 38
- Liberty School Cabernet 13 / 42
- Joel Gott Cabernet 16 / 54
- B.R. Cohn “*Silver Label*” Cabernet 14 / 46
- Catena Malbec 15 / 50
- Matchbook “*The Arsonist*” Red Blend 18 / 62
- Tenet “*The Pundit*” Syrah 14 / 46
- Provisioner Arizona Red 13 / 42 
- M. Chapoutier Cotes-Du-Rhone Red Blend 12 / 38
- Opaque Paso Robles Zinfandel 16 / 54

BY THE BOTTLE

- Patz and Hall Pinot Noir 80
- Moet & Chandon “*Imperial*” Champagne 90
- Jordan Cabernet 125
- Goldeneye Pinot Noir 165

Arizona Local Selection 

GRAND COCKTAILS 16

THE GRAND FASHION

Iconic Cocktail Honey Spice, Angostura Bitters, Copper City Rye Whiskey

APPLE MULE

Jim Beam Apple Whiskey, Ginger Beer, Lime

WILD SAFFRON

Grey Goose Vodka, Pineapple Juice, Saffron Simple Syrup, Lemon Juice

ULTIMATE MARGARITA

Patron Silver, Patron Citronage, Agave Nectar, Fresh Citrus, Grand Gala

ITALIAN MARGARITA

Patron Silver, Patron Citronage, Agave Nectar, Fresh Citrus, Grand Gala, Amaretto di Saronno

MINE CART

Copper City Bourbon, Patron Citronage, Citrus Juice

ELECTRIC LEMONADE

Grey Goose Vodka, Chambord, Fresh Lemonade

PALOMA

Patron Silver, Lime Juice, Simple Syrup, Ruby Red Grapefruit, Lemon Lime Soda

BEERS

DRAFT BEERS 11

Bud Light

Four Peaks Kilt Lifter

Perfectly Balanced Amber. Arizona's Favorite!

San Tan 1920 Lager

Southwestern Style Craft Beer from Chandler, Arizona

Four Peaks Hop Knot

India Pale Ale Brewed Locally in Arizona

DOMESTIC BOTTLED BEERS 9

Budweiser, Coors Light, Bud Light,

Michelob Ultra, Miller Lite

IMPORTED BOTTLED BEERS 10

Corona, Heineken, Dos Equis Lager, Guinness, Stella Artois, Modelo Especial

CRAFT BOTTLED BEERS 9

Four Peaks 8th Street Ale, Angry Orchard, Blue Moon White Ale, Kaliber Non-Alcoholic

Ask about selection of seasonal and local craft beers

THE LOBBY GRILL & BAR

Breakfast Menu

BREAKFAST

HOT OATMEAL 13

Served with Pecans, Raisins,
and Brown Sugar

FRESH FRUIT AND YOGURT BOWL 14

Strawberries, Blueberries, Cantaloupe,
Pineapple, Honey, and Granola

SHORT STACK OF PANCAKES 16

Two Pancakes, Maple Syrup

*Choice of Applewood Smoked Bacon or
Breakfast Sausage*

BREAKFAST BURRITO 18

Egg, Chorizo, Cheese, House Mild Salsa,
and Breakfast Potatoes

ARIZONA GRAND *

CLASSIC BREAKFAST 18

Two Eggs Any Style, Breakfast Potatoes

*Choice of Applewood Smoked Bacon or
Breakfast Sausage*

BREAKFAST CEREAL 10

*Choice of Cocoa Puffs, Lucky Charms,
Cheerios, Honey Nut Cheerios, and
Cinnamon Toast Crunch*

BREAKFAST COCKTAILS

GRAND MIMOSA 14

Wycliff Champagne and Orange Juice
Garnished with Luxardo Cherry

SOUTH MOUNTAIN BELLINI 14

Lunetta Prosecco and Fresh Peach
Puree garnished with Luxardo Cherry

ORIGINAL BLOODY MARY 14

Ménage à Trois Vodka, House Bloody
Mary Mix, Celery Stalk, Green Olives,
Fresh Cut Lemon and Lime

BOTTLED JUICE 5

MILK 5

FRESH BREWED COFFEE 4

*Espresso drinks are available in the
Marketplace Cafe*

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