

THE LOBBY GRILL & BAR

Breakfast Menu

Breakfast

HOT OATMEAL 13

Pecans, Craisins, Brown Sugar

FRESH FRUIT & YOGURT BOWL 14

Strawberries, Blueberries, Cantaloupe, Pineapple, Honey, Granola

SHORT STACK OF PANCAKES 16

Two Pancakes, Maple Syrup

Choice of Applewood Smoked Bacon or Breakfast Sausage

BREAKFAST BURRITO 18

Scrambled Eggs, Chorizo, Cheese, House Salsa, Breakfast Potatoes

ARIZONA GRAND CLASSIC BREAKFAST* 18

Two Eggs Any Style, Breakfast Potatoes

Choice of Applewood Smoked Bacon or Breakfast Sausage

ARIZONA GRAND HUEVOS RANCHEROS* 20

Fried Eggs, Chorizo, Black Beans, Salsa Verde, Corn Tortillas

Cocktails

GRAND MIMOSA 14

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

APPLE CIDER MIMOSA 14

Champagne, Apple Cider, Cinnamon

PALOMA 14

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

Drinks

JUICE 5 | MILK 5

FRESH BREWED COFFEE 4

Espresso drinks are available in the Marketplace Café

*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 10.18.22

THE LOBBY GRILL & BAR

All Day Dining Menu

Starters

SALSA & GUACAMOLE 14

Tortilla Chips

FRENCH ONION SOUP 12

Gruyere, Swiss, Croutons

HUMMUS PLATTER 16

Tomato, Onion, Cucumber, Roasted Red Peppers,
Olive Tapenade, Olive Oil Crostini

BAKED BRIE & SPICED HONEY 17

Marcona Almonds, Rosemary, Olive Oil Crostini

BUFFALO CAULIFLOWER 15

House-Made Hot Sauce, Fresh Herbs, Ranch Dressing

LOBBY WINGS 19

Dry Brined Bone-In Chicken Wings,
House-Made Hot Sauce, Ranch Dressing

Salads

CAESAR* 16

Hearts of Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Add Grilled Chicken 6 | Add Grilled Salmon 10

ARUGULA & ANCIENT GRAIN 17

Farro, Dried Cranberry, Candied Pecan, Bleu Cheese, Lemon Vinaigrette

Add Grilled Chicken 6 | Add Grilled Salmon 10

THE COBB 19

Hearts of Romaine, Grilled Chicken Breast, Applewood Smoked Bacon, Bleu Cheese,

Avocado, Tomato, Onions, Hard Boiled Egg, Red Wine Vinaigrette

Wood Fired Pinsa Romana

Roman Artisan Style Hand Pressed Pizza Dough

MARGHERITA 19

San Marzano Tomato Sauce, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil, Pecorino Romano

PEPPERONI & PEPPEROCINI 22

San Marzano Tomato Sauce, Buffalo Mozzarella, Pecorino Romano

MARINATED ARTICHOKE HEARTS 20

Extra Virgin Olive Oil, Buffalo Mozzarella, Mixed Olives, Crushed Chile, Green Goddess Dressing, Pecorino Romano

Burgers & Sandwiches

Choose: French Fries or Coleslaw or **Sub Side Salad 2**

THE BURGER* 22

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

Add Applewood Smoked Bacon 1

Veggie Burger Available Upon Request

THE CLUB 19

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

Choice of White or Wheat Bread

FRENCH DIP SANDWICH 23

Sliced Prime Rib, Swiss Cheese,
Creamy Horseradish, Hoagie Bun,
Au Jus

GRILLED CHICKEN SANDWICH 20

Ciabatta Roll, Mayo, Swiss Cheese,
Avocado, Applewood Smoked Bacon,
Lettuce, Tomato, Onion

ARIZONA BURGER* 23

Brioche Bun, Roasted Poblano,
Avocado, Pepper Jack Cheese,
Carmelized Onion

Entrées

STEAK FRITES* 38

Grilled Ribeye, Carmelized Onions,
House Steak Sauce, Fries

GRILLED SALMON 32

Cous Cous, Tomato, Onion, Cucumber,
Feta Cheese, Olive Tapenade Vinaigrette

ARIZONA GRAND CHICKEN POT PIE 24

Green Bean, Carrot, Corn, Peas,
Pearl Onion, Puff Pastry

CAST IRON BAKED PENNE 26

Sausage and Mushroom Ragu,
Mozzarella, Crushed Chile

Desserts

CINNAMON SUGAR DONUT HOLES 10

Chocolate and Salted Caramel Dipping Sauces

WARM CAST IRON COOKIE 12

Chocolate Chunk Cookie with Caramel Ripple Gelato

PUMPKIN CHOCOLATE MARBLE CHEESECAKE 12

Oreo Cookie Crust, Salted Caramel Sauce

CHOCOLATE BANANA CREAM PIE 12

Peanut Butter Cookie Crust, Dark Chocolate Sauce

THE LOBBY GRILL & BAR

California Wines

HESS "SELECT" CHARDONNAY 12 / 38

Monterey, California

SONOMA CUTRER CHARDONNAY 18 / 62

Sonoma, California

JOEL GOTT SAUVIGNON BLANC 14 / 46

Sonoma, California

PICKET FENCE PINOT NOIR 16 / 55

Russian River Valley, California

JOEL GOTT CABERNET 16 / 54

Napa Valley, California

B.R. COHN "SILVER LABEL" CABERNET 14 / 46

Sonoma, California

CONUNDRUM RED BLEND 12 / 43

California

KUNDE ZINFANDEL 16 / 54

Sonoma, California

Northwest Coastal Wines

ERATH PINOT NOIR 12 / 38

Dundee Hills, Oregon

CHATEAU ST MICHELE RIESLING 12 / 38

Columbia Valley, Washington

Across the Globe Wines

MAISON NO. 9 MEDITERRANEE ROSE 15 / 55

France

LUNETTA PROSECCO 11 / 34

Veneto, Italy

BOTTEGA VINAIA PINOT GRIGIO 16 / 55

Trentino, Italy

TRIPACHE BY BROQUEL MALBEC 12 / 43

Mendoza, Argentina

KIM CRAWFORD SAUVIGNON BLANC 14 / 46

Marlborough, New Zealand

By the Bottle Wines

BENZIGER MERLOT 48

Sonoma County, California

PATZ & HALL PINOT NOIR 80

Sonoma Coast, California

JORDAN CABERNET 125

Alexander Valley, California

AUSTIN HOPE GRENACHE 135

Paso Robles, California

GOLDENEYE PINOT NOIR 165

Anderson Valley, California

TENET "THE PUNDIT" SYRAH 56

Columbia Valley, Washington

MOET & CHANDON "IMPERIAL" CHAMPAGNE 90

Champagne, France

Grand Cocktails

THE GRAND FASHION 16 

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

THE TROPICAL HEAT 16

Captain Morgan Rum, Grenadine,
Muddled Jalapeño, Orange Juice,
Pineapple Juice, Kraken Rum Float

ULTIMATE MARGARITA 16

Don Julio Blanco, Patron Citronage,
Agave Nectar, Fresh Citrus, Grand Gala

GRAND ALOHA 16

Stoli Vanilla Vodka, Prickly Pear Nectar,
Orange Juice, Pineapple Juice, Amaretto Float

CACTUS COOLER 16

Deep Eddy's Grapefruit Vodka, Prickly Pear Nectar,
Fresh Lemonade, Soda Water

PUMPKIN SPICE MILK PUNCH 16

Titos, Kaluha, Half & Half, Pumpkin Spice Syrup

APPLE MULE 16

Crown Apple Whiskey, Ginger Beer, Lime

Beers

DRAFT BEERS 11 

Four Peaks Kilt Lifter, Four Peaks Golden Lager,
Four Peaks Hop Knot, Dos Equis Lager

DOMESTIC BOTTLED BEERS 9

Coors Light, Bud Light,
Michelob Ultra, Miller Lite

IMPORTED BOTTLED BEERS 10

Corona, Heineken, Guinness,
Stella Artois, Modelo Especial

CRAFT BOTTLED BEERS 9

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

Ask about selection of seasonal and local craft beers

Arizona Local Selection 