

TO ORDER

Dial 86476
Call (602) 431-6476

THE LOBBY GRILL & BAR**Guest Suite Dining Menu**

BREAKFAST | SERVED DAILY 630AM - 11AM

Breakfast**HOT OATMEAL 14**

Pecans, Craisins, Brown Sugar *(V/VG/GF)*

FRESH FRUIT & YOGURT BOWL 14

Strawberries, Blueberries, Cantaloupe,
Pineapple, Honey, Granola *(VG/GF)*

SHORT STACK OF PANCAKES 19

Two Pancakes, Maple Syrup
Choice of Applewood Smoked Bacon or Breakfast Sausage

BREAKFAST BURRITO 20

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

BREAKFAST BLT* 20

Fried Egg, Arugula, Tomato, Red Wine Vinaigrette,
Aioli, House Cheddar Roll

ARIZONA GRAND CLASSIC BREAKFAST* 21

Two Eggs Any Style, Breakfast Potatoes
Choice of Applewood Smoked Bacon or Breakfast Sausage

AVOCADO TOAST 21

Smashed Avocado, Roma Tomato, Pickled Onion,
Arugula, Wheat Toast *(V/VG)*

ARIZONA GRAND HUEVOS RANCHEROS* 22

Fried Eggs, Chorizo, Black Beans,
Salsa Verde, Corn Tortillas *(GF)*

Kid's Breakfast**CEREAL 11**

Champagne, Orange Juice

ONE EGG 11

with Bacon or Sausage

MINI PANCAKES 14

with Chocolate Chips

Drinks**JUICE 5 | MILK 5****FRESH BREWED COFFEE 4**

Espresso drinks are available in the Marketplace Café.

Cocktails**GRAND MIMOSA 18**

Champagne, Orange Juice

TRANSFUSION 18

Titos Vodka, Grape Juice, Ginger Ale, Fresh Lime

ORIGINAL BLOODY MARY 18

Titos Vodka, House Bloody Mary Mix, Green Olives, Fresh Cut Lemon and Lime

ORANGE CRANBERRY MIMOSA 18

Freixenet Sparkling Rosé, Orange Juice, Cranberry Juice

PINK DESERT MARGARITA 18

Don Julio Blanco, Grand Gala Orange Liqueur, Fresh Citrus, Prickly Pear Float

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THE LOBBY GRILL & BAR**Guest Suite Dining Menu**

ALL DAY DINING | SERVED DAILY 11AM - 10PM

Starters**SALSA & GUACAMOLE 15**

Tortilla Chips (V/VG/GF)

HUMMUS PLATTER 17Tomato, Onion, Cucumber, Roasted Red Peppers,
Olive Tapenade, Olive Oil Crostini (V/VG)**BURRATA & BASIL PESTO 21**

Tomato & Cherry Pepper Relish, Focaccia (VG)

LOBBY WINGS 20Dry Brined Bone-In Chicken Wings,
House-Made Hot Sauce, Ranch Dressing (GF)**Salads****CAESAR 18**Hearts of Romaine, Shaved Parmesan,
Soft Focaccia, Caesar Dressing

Add Grilled Chicken 6 | Add Grilled Salmon* 11

ARUGULA & ANCIENT GRAIN 19Farro, Dried Cranberry, Candied Pecan,
Bleu Cheese, Lemon Vinaigrette (VG)

Add Grilled Chicken 6 | Add Grilled Salmon* 11

THE COBB 25Hearts of Romaine, Grilled Chicken Breast,
Bleu Cheese, Avocado, Tomato, Onion,
Hard Boiled Egg, Applewood Smoked Bacon,
Red Wine Vinaigrette (GF)**#1 AHI POKE SALAD* 29**Arugula, Edamame, Cucumber,
Avocado, Sesame, Pickled Red Onion,
Crushed Peanuts, Spicy Mayo (GF)**Wood Fired Pinsa Romana****MARGHERITA 24**

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

PEPPERONI & PEPPEROCINI 24

San Marzano Tomato Sauce, Buffalo Mozzarella, Pecorino Romano

BBQ CHICKEN 24

Roasted Peppers, Red Onion, Buffalo Mozzarella, Cilantro Crema

Burgers & Sandwiches

Choose: French Fries, Sweet Potato Fries or Coleslaw

THE BURGER* 24House Cheddar Bun, Lettuce, Tomato, Onion,
Pickle, Aged Cheddar Cheese

Add Applewood Smoked Bacon 1

Veggie Burger Available Upon Request

ARIZONA BURGER* 26

House Cheddar Bun, Avocado, Roasted Poblano,

FRENCH DIP SANDWICH 24Sliced Prime Rib, Swiss Cheese,
Creamy Horseradish, Hoagie Bun, Au Jus**GRILLED CHICKEN SANDWICH 22**House Cheddar Bun, Mayo, Swiss Cheese, Avocado,
Applewood Smoked Bacon, Lettuce, Tomato, Onion**THE CLUB 22**

Jalapeño Cheddar Bread, Turkey Breast, Ham,

*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.

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Entrées**NEWYORK STRIP* 58**

12 oz. Gold Canyon Certified Angus Beef,
 Arugula, Red Wine Vinaigrette,
 French Fries, Chimichurri (GF)

GRILLED SALMON* 36

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

HONEY LIME GLAZED CHICKEN 30

Street Corn Polenta, Crispy Tortilla,
 Cilantro Crema, Cotija Cheese (GF)

GRILLED CHICKEN & PESTO PASTA 29

Cavatappi, Zucchini, Squash, Blistered Tomato,
 Pesto, Pecorino

Kid's All Day Dining**GRILLED CHEESE 12****HAM AND CHEESE 14**

Hot Sandwich

HOT DOG 14**CHICKEN FINGERS 14****MAC & CHEESE 12****Desserts****CINNAMON SUGAR DONUT HOLES 15**

Chocolate & Salted Caramel Dipping Sauces


LEMON BLUEBERRY CHEESECAKE 15

Graham Cracker Crust, Sour Cream Gelato

CHOCOLATE PECAN TOFFEE TORTE 15

Bourbon Gelato

Grand Cocktails**THE GRAND FASHION 18**

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

ULTIMATE MARGARITA 18

Lalo Tequila, Agave Nectar, Fresh Citrus, Gran Gala

TRANSFUSION 18

Titos Vodka, Grape Juice, Ginger Ale, Fresh Lime

GRAND ALOHA 18

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


CACTUS COOLER 18

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

PINK DESERT MARGARITA 18

Don Julio Blanco, Gran Gala Orange Liqueur,
 Fresh Citrus, Prickly Pear Float

Beers**DRAFT BEERS 12**


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

DOMESTIC BOTTLED BEERS 10

Coors Light, Bud Light,


IMPORTED BOTTLED BEERS 11

Corona, Heineken, Guinness,
 Stella Artois, Modelo Especial

CRAFT BOTTLED BEERS 12

Heineken Zero, Angry Orchard,

Ask about selection of seasonal and local craft beers.

Arizona Local Selection 

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California Wines

HESS "SELECT" CHARDONNAY 15 / 56

Monteray, California

JOEL GOTT CABERNET 18 / 68

Napa Valley, California

SONOMA CUTRER CHARDONNAY 20 / 76

Sonoma, California

B.R. COHN "SILVER LABEL" CABERNET 17 / 64

Sonoma, California

JOEL GOTT SAUVIGNON BLANC 16 / 60

Sonoma, California

CONUNDRUM RED BLEND 15 / 56

California

MEIOMI PINOT NOIR 18 / 68

KUNDE ZINFANDEL 18 / 68

Northwest Coastal Wines

ERATH PINOT NOIR 18 / 68

Dundee Hills, Oregon

CHATEAU ST MICHELE RIESLING 15 / 56

Across the Globe Wines

MAISON NO. 9 MEDITERRANEE ROSE 17 / 64

France

LUNETTA PROSECCO 15 / 56

Veneto, Italy

BOTTEGA VINAIA PINOT GRIGIO 18 / 68

Trentino, Italy

TRAPICHE BY BROQUEL MALBEC 15 / 56

Mendoza, Argentina

KIM CRAWFORD SAUVIGNON BLANC 16 / 60

Marlborough, New Zealand

By the Bottle Wines

PATZ & HALL PINOT NOIR 86

Sonoma Coast, California

JORDAN CABERNET 145

Alexander Valley, California

AUSTIN HOPE GRENACHE 168

Paso Robles, California

GOLDENEYE PINOT NOIR 168

Anderson Valley, California