

THE LOBBY GRILL & BAR

Breakfast Menu

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)*

Cocktails

GRAND MIMOSA 15

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 17

Freixenet Sparkling Rosé, Orange Juice, Cranberry Juice

PINK DESERT MARGARITA 18

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

Drinks

JUICE 5 | MILK 5

FRESH BREWED COFFEE 4

Espresso drinks are available in the Marketplace Café

THE LOBBY GRILL & BAR

All Day Dining Menu

Starters

SALSA & GUACAMOLE 15

Tortilla Chips (V/VG/GF)

FRENCH ONION SOUP 13

Gruyere, Swiss, Croutons

HUMMUS PLATTER 17

Tomato, Onion, Cucumber, Roasted Red Peppers,
Olive Tapenade, Olive Oil Crostini (V/VG)

BURRATA & BASIL PESTO 21

Tomato & Cherry Pepper Relish, Focaccia (VG)

AHI TUNA & CRAB TOWER* 25

Tomato, Avocado, Micro Basil, Sriracha Aioli (GF)

LOBBY WINGS 20

Dry 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 19

Farro, Dried Cranberry, Candied Pecan,
Bleu Cheese, Lemon Vinaigrette (VG)

Add Grilled Chicken 6 | Add Grilled Salmon* 11

THE COBB 25

Hearts 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

Pinsa is a healthier alternative to pizza. It has 48% less sugar, 85% less fat, and no cholesterol.

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* 24

House 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,
Pepper Jack Cheese, Caramelized Onion

FRENCH DIP SANDWICH 24

Sliced 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,
Swiss Cheese, Applewood Smoked Bacon, Lettuce,
Tomato, Onion, Mayo

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

Desserts

CINNAMON SUGAR DONUT HOLES 15

Chocolate & Salted Caramel Dipping Sauces

WARM CAST IRON COOKIE 15

Chocolate Chunk Cookie, Caramel Ripple Gelato

LEMON BLUEBERRY CHEESECAKE 15

Graham Cracker Crust, Sour Cream Gelato

CHOCOLATE PECAN TOFFEE TORTE 15

Bourbon Gelato

*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 09.28.23

THE LOBBY GRILL & BAR

California Wines

HESS "SELECT" CHARDONNAY 15 / 56
Monterey, California

SONOMA CUTRER CHARDONNAY 20 / 76
Sonoma, California

JOEL GOTT SAUVIGNON BLANC 16 / 60
Sonoma, California

MEIOMI PINOT NOIR 18 / 68
Russian River Valley, California

JOEL GOTT CABERNET 18 / 68
Napa Valley, California

B.R. COHN "SILVER LABEL" CABERNET 17 / 64
Sonoma, California

CONUNDRUM RED BLEND 15 / 56
California

KUNDE ZINFANDEL 18 / 68
Sonoma, California

Northwest Coastal Wines

ERATH PINOT NOIR 18 / 68
Dundee Hills, Oregon

CHATEAU ST MICHELE RIESLING 15 / 56
Columbia Valley, Washington

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

FREIXENET SPARKLING ROSÉ (187 ML) 18 / 68
Veneto, Italy

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

MOET & CHANDON "IMPERIAL" CHAMPAGNE 135
Champagne, France

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,
Michelob Ultra, Miller Lite

IMPORTED BOTTLED BEERS 11
Corona, Heineken, Guinness,
Stella Artois, Modelo Especial

CRAFT BOTTLED BEERS 12
Heineken Zero, Angry Orchard,
Blue Moon White Ale, Four Peaks Hazy IPA

Ask about selection of seasonal and local craft beers.

Arizona Local Selection 