

**TO ORDER**

Dial 86476  
Call (602) 431-6476

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

BREAKFAST | SERVED DAILY 630AM - 11AM

**Breakfast****HOT OATMEAL 19**

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

**FRESH FRUIT & YOGURT BOWL 19**

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

**SHORT STACK OF PANCAKES 24**

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

**BREAKFAST BURRITO 25**

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

**BREAKFAST BLT\* 25**

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

**ARIZONA GRAND CLASSIC BREAKFAST\* 26**

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

**AVOCADO TOAST 26**

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

**ARIZONA GRAND HUEVOS RANCHEROS\* 27**

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

**Kid's Breakfast****CEREAL 16****ONE EGG 16**

with Bacon or Sausage

**MINI PANCAKES 19**

with Chocolate Chips

**Drinks****JUICE 7 | MILK 7****FRESH BREWED COFFEE 4**

Espresso drinks are available in the Marketplace Café.

**Cocktails****GRAND MIMOSA 20**

Champagne, Orange Juice

**TRANSFUSION 20**

Titos Vodka, Grape Juice, Ginger Ale, Fresh Lime

**ORIGINAL BLOODY MARY 20**

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

**ORANGE CRANBERRY MIMOSA 20**

Freixenet Sparkling Rosé, Orange Juice, Cranberry Juice

**PINK DESERT MARGARITA 20**

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

All orders include a \$6 delivery fee and 22% gratuity.

\*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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ALL DAY DINING | SERVED DAILY 11AM - 10PM

**Starters****SALSA & GUACAMOLE 20**

Tortilla Chips (V/VG/GF)

**HUMMUS PLATTER 23**Tomato, Onion, Cucumber, Roasted Red Peppers,  
Olive Tapenade, Olive Oil Crostini (V/VG)**BURRATA & BASIL PESTO 26**

Tomato &amp; Cherry Pepper Relish, Focaccia (VG)

**LOBBY WINGS 25**Dry Brined Bone-In Chicken Wings,  
House-Made Hot Sauce, Ranch Dressing (GF)**Salads****CAESAR 23**Hearts of Romaine, Shaved Parmesan,  
Soft Focaccia, Caesar Dressing

Add Grilled Chicken 6 | Add Grilled Salmon\* 11

**ARUGULA & ANCIENT GRAIN 24**Farro, Dried Cranberry, Candied Pecan,  
Bleu Cheese, Lemon Vinaigrette (VG)

Add Grilled Chicken 6 | Add Grilled Salmon\* 11

**THE COBB 30**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\* 34**Arugula, Edamame, Cucumber,  
Avocado, Sesame, Pickled Red Onion,  
Crushed Peanuts, Spicy Mayo (GF)**Wood Fired Pinsa Romana****MARGHERITA 29**

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

**PEPPERONI & PEPPEROCINI 29**

San Marzano Tomato Sauce, Buffalo Mozzarella, Pecorino Romano

**BBQ CHICKEN 29**

Roasted Peppers, Red Onion, Buffalo Mozzarella, Cilantro Crema

**Burgers & Sandwiches**

Choose: French Fries, Sweet Potato Fries or Coleslaw

**THE BURGER\* 29**House Cheddar Bun, Lettuce, Tomato, Onion,  
Pickle, Aged Cheddar Cheese

Add Applewood Smoked Bacon 1

Veggie Burger Available Upon Request

**ARIZONA BURGER\* 31**House Cheddar Bun, Avocado, Roasted Poblano,  
Pepper Jack Cheese, Caramelized Onion**FRENCH DIP SANDWICH 29**Sliced Prime Rib, Swiss Cheese,  
Creamy Horseradish, Hoagie Bun, Au Jus**GRILLED CHICKEN SANDWICH 27**House Cheddar Bun, Mayo, Swiss Cheese, Avocado,  
Applewood Smoked Bacon, Lettuce, Tomato, Onion**THE CLUB 27**Jalapeño Cheddar Bread, Turkey Breast, Ham,  
Swiss Cheese, Applewood Smoked Bacon, Lettuce,  
Tomato, Onion, Mayo

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**Entrées****NEWYORK STRIP\* 63**

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

**GRILLED SALMON\* 41**

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

**HONEY LIME GLAZED CHICKEN 35**

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

**GRILLED CHICKEN & PESTO PASTA 34**

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

**Kid's All Day Dining****GRILLED CHEESE 17****HAM AND CHEESE 19**

Hot Sandwich

**HOT DOG 19****CHICKEN FINGERS 19****MAC & CHEESE 17****Desserts****CINNAMON SUGAR DONUT HOLES 20**

Chocolate & Salted Caramel Dipping Sauces

**LEMON BLUEBERRY CHEESECAKE 20**

Graham Cracker Crust, Sour Cream Gelato

**CHOCOLATE PECAN TOFFEE TORTE 20**

Bourbon Gelato

**Grand Cocktails****THE GRAND FASHION 20** 🍹

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

**ULTIMATE MARGARITA 20**

Lalo Tequila, Agave Nectar, Fresh Citrus, Gran Gala

**TRANSFUSION 20**

Titos Vodka, Grape Juice, Ginger Ale, Fresh Lime

**GRAND ALOHA 20**

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

**CACTUS COOLER 20**

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

**PINK DESERT MARGARITA 20**

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

**Beers****DRAFT BEERS 14** 🍹

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

**DOMESTIC BOTTLED BEERS 12**

Coors Light, Bud Light,  
Michelob Ultra, Miller Lite

**IMPORTED BOTTLED BEERS 13**

Corona, Heineken, Guinness,  
Stella Artois, Modelo Especial

**CRAFT BOTTLED BEERS 14**

Heineken Zero, Angry Orchard,  
Blue Moon White Ale, Four Peaks Hazy IPA

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**California Wines**

**HESS "SELECT" CHARDONNAY 17 / 66**

Monterey, California

**SONOMA CUTRER CHARDONNAY 22 / 86**

Sonoma, California

**JOEL GOTT SAUVIGNON BLANC 18 / 70**

Sonoma, California

**MEIOMI PINOT NOIR 20 / 78**

Russian River Valley, California

**JOEL GOTT CABERNET 20 / 78**

Napa Valley, California

**B.R. COHN "SILVER LABEL" CABERNET 19 / 74**

Sonoma, California

**CONUNDRUM RED BLEND 17 / 66**

California

**KUNDE ZINFANDEL 20 / 78**

Sonoma, California

**Northwest Coastal Wines**

**ERATH PINOT NOIR 20 / 78**

Dundee Hills, Oregon

**CHATEAU ST MICHELE RIESLING 17 / 66**

Columbia Valley, Washington

**Across the Globe Wines**

**MAISON NO. 9 MEDITERRANEE ROSE 19 / 74**

France

**LUNETTA PROSECCO 17 / 66**

Veneto, Italy

**BOTTEGA VINAIA PINOT GRIGIO 20 / 78**

Trentino, Italy

**TRAPICHE BY BROQUEL MALBEC 17 / 66**

Mendoza, Argentina

**KIM CRAWFORD SAUVIGNON BLANC 18 / 70**

Marlborough, New Zealand

**FREIXENET SPARKLING ROSÉ (187 ML) 18 / 68**

Veneto, Italy

**By the Bottle Wines**

**PATZ & HALL PINOT NOIR 96**

Sonoma Coast, California

**JORDAN CABERNET 155**

Alexander Valley, California

**AUSTIN HOPE GRENACHE 178**

Paso Robles, California

**GOLDENEYE PINOT NOIR 178**

Anderson Valley, California

**MOET & CHANDON "IMPERIAL" CHAMPAGNE 145**

Champagne, France

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