

TO ORDER

Dial 86476
 Call (602) 431-6476

THE LOBBY GRILL

GUEST SUITE DINING | BREAKFAST MENU

Served Daily 6:30am - 11:00am

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.

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GUEST SUITE DINING | ALL DAY MENU

Served Daily 11:00am - 10:00pm

Starters**SALSA & GUACAMOLE 20**

Tortilla Chips (V/VG/GF)

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

Tomato & Cherry Pepper Relish, Focaccia (VG)

LOBBY WINGS 25Dry 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 24Farro, Dried Cranberry, Candied Pecan,
Bleu Cheese, Lemon Vinaigrette (VG)

Add Grilled Chicken 6 | Add Grilled Salmon* 11

THE COBB 30Hearts 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* 29House Cheddar Bun, Lettuce, Tomato, Onion,
Pickle, Aged Cheddar Cheese

Add Applewood Smoked Bacon 1

Veggie Burger Available Upon Request

ARIZONA BURGER* 31House 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 STE MICHELE RIESLING 17 / 66

Columbia Valley, Washington

Across the Globe Wines

MAISON NO. 9 MEDITERRANEE ROSÉ 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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