

THE LOBBY GRILL & BAR

Cocktails

GRAND MIMOSA 18

Korbel Champagne, Orange Juice

MIMOSA FLIGHT 32

Korbel Champagne

Ask about our Seasonal Flavors

ORIGINAL BLOODY MARY 18

Tito's Vodka, Zing Zang Bloody Mary Mix,
Green Olives, Fresh Cut Lemon and Lime

ESPRESSO MARTINI 18

Stoli Vanilla Vodka, Espresso, Kahlua, Baileys

PEACH BELLINI 18

Korbel Champagne, Peach Puree

APEROL SPRITZ 18

Lunetta Prosecco, Aperol, Club Soda

Breakfast

SMOKED SALMON BAGEL 21

Everything Bagel, Smoked Salmon, Tomato,
Onion, Capers and Whipped Cream Cheese

AVOCADO TOAST 21

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

Add Smoked Salmon 6

Add 1 Egg 6 Add 2 Eggs 8

FRESH FRUIT & YOGURT BOWL 14

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

SHORT STACK OF PANCAKES 19

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

HOT OATMEAL 14

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

CINNAMON SUGAR DONUT HOLES 15

Chocolate & Raspberry Dipping Sauces

MADE-TO-ORDER OMELETS 24

Choice of Applewood Smoked Bacon, Sausage,
Chorizo, Tavern Ham, Cheddar, Bell Peppers,
Tomato, Onion, Arugula
Served with Breakfast Potatoes

LG BREAKFAST GRILLED CHEESE* 20

Fried Egg, Choice of Applewood Smoked Bacon or
Tavern Ham, Swiss and Cheddar, Rustic White Bread
Served with Breakfast Potatoes

GRAND CLASSIC BREAKFAST* 21

Two Eggs Any Style, Choice of Applewood Smoked
Bacon or Breakfast Sausage
Served with Breakfast Potatoes *(GF)*

GRAND HUEVOS RANCHEROS* 22

Fried Eggs, Chorizo, Black Beans,
Salsa Verde, Pico de Gallo, Micro Cilantro,
Corn Tortillas *(GF)*

BREAKFAST BURRITO 20

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

Drinks

JUICE 5 | MILK 5

FRESH BREWED COFFEE 4

Espresso drinks are available in the Marketplace Café

THE LOBBY GRILL & BAR

Dessert First

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 RASPBERRY ENTREMET 15

Hazelnut Crust, Almond Macaron, Raspberry Sorbet

THREE SCOOPS GELATO 14

Ask about our seasonal flavors.

Appetizers

SALSA & GUACAMOLE 15

Tortilla Chips (V/VG/GF)

HUMMUS PLATTER 17

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

COWBOY PRETZEL BITES 18

Applewood Smoked Bacon
& Kilt Lifter Beer Cheese Dip

CEVICHE 23

Shrimp, Lime, Cucumber, Tomato, Pickled Onion,
Avocado, Carrot Salpicon, Chili Oil (GF)

AHI TUNA TOWER* 25

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

LOBBY WINGS 20

Dry Brined Bone-In Chicken Wings,
Choice of House-Made Hot Sauce or Asian Firecracker,
Served with Ranch or Blue Cheese Dressing (GF)

Pinsa Flatbreads

Roman Artisan-Style Hand-Pressed Pizza Dough

CHEF'S WHIM 24

Ask your server about today's flatbread.

PEPPERONI & PEPPERONCINI 24

San Marzano Tomato Sauce, Buffalo Mozzarella, Pecorino Romano

MARGHERITA 24

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

Burgers & Sandwiches

Choice of Seasoned Waffle Fries, Sweet Potato Fries, or Apple Horseradish Coleslaw

ARIZONA BURGER* 26

House Cheddar Bun, Avocado, Roasted Poblano,
Pepper Jack Cheese, Caramelized Onion

THE BURGER* 24

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

Add Applewood Smoked Bacon 1
Veggie Burger Available Upon Request

GRILLED CHICKEN SANDWICH 22

House Cheddar Bun, Swiss Cheese, Avocado,
Applewood Smoked Bacon, Lettuce, Tomato, Onion, Mayo

WARM PORCHETTA SANDWICH 23

Hoagie Roll, Roasted Pork Belly and Loin, Arugula,
Red Wine Vinaigrette, Fontina Cheese, Aioli Verde

FRENCH DIP SANDWICH 24

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

THE CLUB 22

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

Salads

ARUGULA & ANCIENT GRAIN 19

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

Add Grilled Chicken 6 | Add Grilled Salmon* 11

CAESAR SALAD 18

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

Add Grilled Chicken 6 | Add Grilled Salmon* 11

#1 AHI POKE SALAD* 29

Arugula, Edamame, Cucumber, Avocado, Sesame,
Pickled Red Onion, Crushed Peanuts, Spicy Mayo (GF)

THE COBB 25

Hearts of Romaine, Grilled Chicken Breast, Bleu Cheese,
Avocado, Tomato, Onion, Hard Boiled Egg,
Applewood Smoked Bacon, Red Wine Vinaigrette (GF)

Entrées

NEWYORK STRIP* 58

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

ENLIGHTENED CHICKEN PICATTA 34

Marinated Grilled Artichoke, Parsley Farro Salad, Tomato,
Focaccia Crumbs, Lemon Caper Vinaigrette, Caper Berries

GRILLED SALMON* 36

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

GRILLED CHICKEN & PESTO PASTA 29

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

THE LOBBY GRILL & BAR

Grand Cocktails

THE GRAND FASHION 18

Copper City Rye Whiskey,
Agave Nectar, Angostura Bitters

GRAND ALOHA 18

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

ULTIMATE MARGARITA 18

LALO Tequila, Agave Nectar, Fresh Citrus, Gran Gala

Add Flavor: Prickly Pear, Kiwi, Mango,
Guava, Strawberry 4

PINK DESERT MARGARITA 18

LALO Tequila, Gran Gala Orange Liqueur,
Fresh Citrus, Prickly Pear Float

ARIZONA SKY 18

LALO Tequila, Orange Juice, Lime, Strawberry Purée

CACTUS COOLER 18

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

RASPBERRY FIZZ 18

Hendrick's Gin, Chambord, Lemon,
Lime, Vanilla, Topped with Korbel Champagne

Beers

DRAFT BEERS 12

Four Peaks Kilt Lifter, Four Peaks Bad Birdie,
Four Peaks Hop Knot, Dos Equis Lager

Ask about selection of seasonal and local craft beers.


DOMESTIC BOTTLED BEERS 10

Coors Light, Bud Light,
Michelob Ultra, Miller Lite

IMPORTED BOTTLED BEERS 11

Corona, Heineken, Heineken Zero,
Guinness, Stella Artois, Modelo Especial

CRAFT BOTTLED BEERS 12

Angry Orchard Hard Cider, Blue Moon White Ale,
Four Peaks Hazy IPA 

White Wines

BOTTEGA VINAIA PINOT GRIGIO 18 / 68

Trentino, Italy

KIM CRAWFORD SAUVIGNON BLANC 16 / 60

Marlborough, New Zealand

JOEL GOTT SAUVIGNON BLANC 16 / 60

Sonoma, California

HESS "SELECT" CHARDONNAY 15 / 56

Monterey, California

SONOMA CUTRER CHARDONNAY 20 / 76

Sonoma, California

CHATEAU STE MICHELE RIESLING 15 / 56

Columbia Valley, Washington

MAISON NO. 9 MEDITERRANEE ROSÉ 17 / 64

France

Red Wines

DIORA PINOT NOIR 17 / 64

Monterey, California

MEIOMI PINOT NOIR 18 / 68

Russian River Valley, California

JOEL GOTT CABERNET 18 / 68

Napa Valley, California

JUGGERNAUT CABERNET 17 / 64

California

CONUNDRUM RED BLEND 16 / 60

California

KUNDE ZINFANDEL 18 / 68

Sonoma, California

TRAPICHE BY BROQUEL MALBEC 15 / 56

Argentina

By the Bottle

PATZ & HALL PINOT NOIR 86

Sonoma Coast, California

GOLDENEYE PINOT NOIR 168

Anderson Valley, California

JORDAN CABERNET 145

Alexander Valley, California

FRANK FAMILY VINEYARDS CHARDONNAY 160

Napa Valley, California

MOET & CHANDON

"IMPERIAL" CHAMPAGNE 135

Champagne, France