

THE LOBBY GRILL & BAR

Breakfast

HOT OATMEAL 15

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

FRESH FRUIT & YOGURT BOWL 17

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

SHORT STACK OF PANCAKES 21

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

BLUEBERRY YUZU PANCAKES 24

Fresh Blueberries, Yuzu Honey Ricotta, Powdered Sugar

CINNAMON SUGAR DONUT HOLES 17

Chocolate & Raspberry Dipping Sauces

GRAND CLASSIC BREAKFAST* 23

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

BREAKFAST GRILLED CHEESE SANDWICH* 22

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

SMOKED SALMON BAGEL 23

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

AVOCADO TOAST 23

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

Add Smoked Salmon 6

Add 1 Egg 6 Add 2 Eggs 8

BISCUITS & GRAVY 22

House Made Buttermilk Biscuits, Jalapeño Sausage Gravy

Add 1 Egg 6 Add 2 Eggs 8

BREAKFAST BURRITO 22

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

CHILAQUILES VERDES* 24

Black Beans, Fried Eggs, Pico de Gallo, Shredded Cheese, Chipotle Crema, Tortilla Chips

MADE-TO-ORDER OMELETS 25

Choice of Three:

Applewood Smoked Bacon, Sausage, Chorizo, Tavern Ham, Cheddar, Bell Peppers, Mushroom, Tomato, Onion, Arugula, Spinach

Served with Breakfast Potatoes

Additional Ingredient \$0.50

Cocktails

GRAND MIMOSA 20

Korbel Champagne, Orange Juice

MIMOSA FLIGHT 38

Korbel Champagne
Ask about our Seasonal Flavors

ORIGINAL BLOODY MARY 20

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

ESPRESSO MARTINI 20

Stoli Vanilla Vodka, Espresso, Kahlua, Baileys

IRISH COFFEE 20

Jameson, Coffee, Brown Sugar

GRAND SPRITZ 20

St. Germain, Fresh Citrus, Peach Nectar, Lunetta Prosecco, Club Soda, Mint

Drinks

JUICE 6

MILK 6

FRESH BREWED COFFEE 6

Espresso drinks are available in the Marketplace Café

THE LOBBY GRILL & BAR

Dessert First

CINNAMON SUGAR DONUT HOLES 17

Chocolate & Salted Caramel Dipping Sauces

WARM CAST IRON COOKIE 17

Chocolate Chunk Cookie & Caramel Ripple Gelato

THREE SCOOPS GELATO 17

Ask about our Seasonal Flavors

RUM RAISIN PUMPKIN BREAD PUDDING 17

Vanilla Bean Gelato & Maple Butterscotch Sauce

GRAND CITRUS BUTTER CAKE 17

Vanilla Bean Gelato, Candied Pecan, Rum Sauce

GRAND BLACK FOREST CAKE 17

Vanilla Anglaise & Cherry Coulis

Pinsa Flatbreads

Roman Artisan-Style Hand-Pressed Pizza Dough

PEPPERONI & PEPPERONCINI 26

San Marzano Tomato Sauce, Mozzarella, Pecorino Romano

MARGHERITA 26

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

CHEF'S WHIM 26

Ask your Server about Today's Flatbread

Burgers & Sandwiches

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

ARIZONA BURGER* 28

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

BIG BLEU BURGER* 28

Applewood Smoked Bacon, Creamy Bleu Cheese, Caramelized Onions, Arugula, House Made Cheddar Bun

THE BURGER* 26

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

Add Applewood Smoked Bacon 1

Veggie Burger Available Upon Request

FRENCH DIP SANDWICH 27

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

GARLIC HERB CHICKEN SANDWICH 26

Applewood Smoked Bacon, Fontina Cheese, Garlic Herb Butter, Aioli Verde, Tomato, Red Onion, House Made Cheddar Bun

TURKEY RACHEL 24

Swiss Cheese, Cranberry Russian Dressing, Green Apple Coleslaw, Grilled Sourdough

THE CLUB 26

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

Appetizers

SALSA & GUACAMOLE 17

Tortilla Chips (V/GF)

FRENCH ONION SOUP 16

Melted Swiss, Crostini

BAKED RICOTTA 21

Fig Jam, Pistachios, Thyme, Lemon Zest, Crostini (VG)

AVOCADO HUMMUS 21

Sunflower Seeds, Red Chili Oil, Parsley, Grilled Pita (V)

COWBOY PRETZEL BITES 19

Bacon, Jalapeños, Stone Ground Mustard, Asiago

LOBBY WINGS 24

Dry Brined Bone-In Chicken Wings (GF)

Choice of House Made Hot Sauce or Asian Firecracker

Served with Ranch or Blue Cheese Dressing

Salads

ARUGULA & ANCIENT GRAIN 21

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

Add Grilled Chicken 6 | Add Grilled Salmon* 11

CAESAR SALAD 20

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

Add Grilled Chicken 6 | Add Grilled Salmon* 11

#1 AHI POKE SALAD* 30

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

THE COBB 27

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

Entrées

GRILLED SALMON* 38

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

ENLIGHTENED CHICKEN 34

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

CENTER CUT FILET* 74

8 oz. Gold Canyon Certified Angus Beef, Crispy Tri Colored Potatoes, Goddess Broccolini, Smoked Tomato Butter

GRILLED CHICKEN PASTA 34

Pesto, Chèvre Cream Sauce, Grilled Yellow Squash, Roasted Tomatoes, Cavatappi

VEGETARIAN FARRO 31

Toasted Farro, Squash, Roasted Tomato, Arugula, Pistachio, Feta Cheese, Balsamic

*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.

THE LOBBY GRILL & BAR

Grand Cocktails

CHAMPION FASHIONED 20

by Lisette

Bulleit Bourbon, Lavender Syrup, Brown Sugar Syrup, Almond, Chocolate Bitters

Smoke Your Old Fashioned 3

GRAND FASHIONED 20

Copper City Whiskey, Simple Syrup, Angostura Bitters

Smoke Your Old Fashioned 3

ULTIMATE MARGARITA 20

LALO Tequila, Simple Syrup, Fresh Citrus, Gran Gala

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

SUNSET MULE 20

LALO Tequila, Mango Nectar, Pineapple Juice, Fresh Citrus, Regatta Ginger Beer

GRAND ALOHA 20

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

PALM ROYALE 20

Bacardi Rum, Simple Syrup, Fresh Citrus, Lunetta Prosecco, Angostura Bitters

CANYON COOLER 20

Tito's Vodka, Fresh Citrus, Simple Syrup, Ginger

Beers

DRAFT BEERS 14

Papago Orange Blossom, Four Peaks Bad Birdie,  Four Peaks Hop Knot, Dos Equis Lager

Ask about selection of seasonal and local craft beers.

DOMESTIC BOTTLED BEERS 13

Coors Light, Bud Light, Michelob Ultra, Miller Lite

IMPORTED BOTTLED BEERS 14

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

CRAFT BOTTLED BEERS 14

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

White Wines

BOTTEGA VINAIA PINOT GRIGIO 22 / 75

Trentino, Italy

KIM CRAWFORD SAUVIGNON BLANC 20 / 67

Marlborough, New Zealand

JOEL GOTTL SAUVIGNON BLANC 20 / 67

Sonoma, California

HESS "SELECT" CHARDONNAY 19 / 63

Monterey, California

SONOMA CUTRER CHARDONNAY 24 / 83

Sonoma, California

CHATEAU STE MICHELLE RIESLING 19 / 63

Columbia Valley, Washington

HAMPTON WATER ROSÉ 24 / 71

France

Red Wines

DIORA PINOT NOIR 21 / 78

Monterey, California

MEIOMI PINOT NOIR 22 / 75

Russian River Valley, California

JOEL GOTTL CABERNET 22 / 75

Napa Valley, California

JUGGERNAUT CABERNET 21 / 78

California

CONUNDRUM RED BLEND 20 / 74

California

TERRA D'ORO ZINFANDEL 22 / 78

Amador, California

TRAPICHE BY BROQUEL MALBEC 19 / 63

Argentina

By the Bottle

PATZ & HALL PINOT NOIR 98

Sonoma Coast, California

GOLDENEYE PINOT NOIR 170

Anderson Valley, California

JORDAN CABERNET 159

Alexander Valley, California

FRANK FAMILY VINEYARDS CHARDONNAY 169

Napa Valley, California

MOET & CHANDON

"IMPERIAL" CHAMPAGNE 147

Champagne, France