

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

**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 2025.*

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

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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 GOTT SAUVIGNON BLANC 20 / 87
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 GOTT 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