

THE LOBBY GRILL & BAR

Breakfast Menu

BREAKFAST

HOT OATMEAL 13

Pecans, Raisins, Brown Sugar

FRESH FRUIT AND YOGURT BOWL 14

Strawberries, Blueberries, Cantaloupe,
Pineapple, Honey, Granola

SHORT STACK OF PANCAKES 16

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

BREAKFAST BURRITO 18

Egg, Chorizo, Cheese, House Salsa,
Breakfast Potatoes

ARIZONA GRAND* CLASSIC BREAKFAST 18

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

ARIZONA GRAND* HUEVOS RANCHEROS 20

Black Beans, Corn Tortillas, Salsa Verde,
Chorizo, Fried Eggs

BREAKFAST COCKTAILS

GRAND MIMOSA 14

Wycliff Champagne and Orange Juice
Garnished with Luxardo Cherry

SOUTH MOUNTAIN BELLINI 14

Lunetta Prosecco and Fresh Peach Puree
garnished with Luxardo Cherry

ORIGINAL BLOODY MARY 14

Ménage à Trois Vodka, House Bloody Mary
Mix, Celery Stalk, Green Olives, Fresh Cut
Lemon and Lime

JUICE 5

MILK 5

FRESH BREWED COFFEE 4

Espresso drinks are available in the
Marketplace Cafe

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THE LOBBY GRILL & BAR

All Day Dining Menu

Starters

SALSA & GUACAMOLE 14

Warm Tortilla Chips

PUB BOARD 22

Salami, Beehive Hatch Chile Cheddar, Grain Mustard, Marcona Almonds, Pickles, Olives, Rustic Bread

LOBBY GRILL WINGS 19

Dry Brined Bone-In Wings, House-Made Hot Sauce, Ranch

BUFFALO CAULIFLOWER 15

House-Made Hot Sauce, Fresh Herbs, Ranch

SOUTHWEST HUMMUS 15

Charred Corn, Roasted Poblano, Tomato, Green Onion, Tortilla Chips

Burgers & Sandwiches

Choose: French Fries or Coleslaw

Sub Side Salad 2

THE BURGER* 22

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

Add Applewood Smoked Bacon 23

Veggie Burger Available Upon Request.

ARIZONA BURGER* 23

Brioche Bun, Roasted Poblano, Avocado, Pepper Jack Cheese, Carmelized Onion

THE CLUB 19

Turkey Breast, Applewood Smoked Bacon, Ham, Swiss Cheese, Tomato, Mayo

Choice of White or Wheat Bread

GRILLED CHICKEN SANDWICH 20

Ciabatta Roll, Applewood Smoked Bacon, Swiss Cheese, Avocado, Mayo

Salads

CAESAR* 16

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

Add Grilled Chicken 2

Add Grilled Salmon 10

ARUGULA & ANCIENT GRAIN 17

Farro, Dried Cranberry, Candied Pecan, Bleu Cheese, Lemon Vinaigrette

Add Grilled Chicken 2

Add Grilled Salmon 10

THE COBB 19

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

Entrées

STEAK FRITES* 38

Grilled Ribeye, Carmelized Onions, House Steak Sauce, Fries

GRILLED SALMON 32

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

ARIZONA GRAND CHICKEN POT PIE 24

Green Bean, Carrot, Corn, Peas, Pearl Onion, Puff Pastry

Dessert

CINNAMON SUGAR DONUT HOLES 10

Chocolate and Salted Caramel Dipping Sauces

WARM CAST IRON COOKIE 12

Chocolate Chunk Cookie with Caramel Ripple Gelato

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THE LOBBY BAR

Wine List

Wycliff Champagne	10 / 30
Lunetta Prosecco	11 / 34
Hess "Select" Chardonnay	12 / 38
Sonoma Cutrer	18 / 62
Saint M Riesling	12 / 38
Kim Crawford Sauvignon Blanc	14 / 46
Roth Sauvignon Blanc	14 / 46
Bottega Vinaia Pinot Grigio	16 / 54
Provisioner Arizona Rosé 	12 / 38
"Meiomi" Pinot Noir	16 / 54
Davis Bynum Pinot Noir	18 / 62
Erath "Resplendent" Pinot Noir	12 / 38
Liberty School Cabernet	13 / 42
Joel Gott Cabernet	16 / 54
B.R. Cohn "Silver Label" Cabernet	14 / 46
Catena Malbec	15 / 50
Matchbook "The Arsonist" Red Blend	18 / 62
Tenet "The Pundit" Syrah	14 / 46
Provisioner Arizona Red 	13 / 42
Highlands 41 Black Granite Red Blend	12 / 38
Kunde Zinfandel	16 / 54

By the Bottle

Patz and Hall Pinot Noir	80
Moet & Chandon "Imperial" Champagne	90
Jordan Cabernet	125
Goldeneye Pinot Noir	165

Arizona Local Selection 

Grand Cocktails 16

THE GRAND FASHION

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

APPLE MULE

Crown Apple Whiskey, Ginger Beer, Lime

WILD SAFFRON

Grey Goose Vodka, Pineapple Juice, Saffron Simple Syrup, Lemon Juice

ULTIMATE MARGARITA

Patron Silver, Patron Citronage, Agave Nectar, Fresh Citrus, Grand Gala

ITALIAN MARGARITA

Patron Silver, Patron Citronage, Agave Nectar, Fresh Citrus, Grand Gala, Amaretto di Saronno

ELECTRIC LEMONADE

Grey Goose Vodka, Chambord, Fresh Lemonade

PALOMA

Patron Silver, Lime Juice, Simple Syrup, Ruby Red Grapefruit, Lemon Lime Soda

Beers



DRAFT BEERS 11

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

DOMESTIC BOTTLED BEERS 9

Budweiser, Coors Light, Bud Light, Michelob Ultra, Miller Lite

IMPORTED BOTTLED BEERS 10

Corona, Heineken, Guinness, Stella Artois, Modelo Especial

CRAFT BOTTLED BEERS 9

Four Peaks 8th Street Ale, Angry Orchard, Blue Moon White Ale, Kaliber Non-Alcoholic, Four Peaks Hazy IPA