

TO ORDER

Dial 86476
 Call (602) 431-6476

THE LOBBY GRILL

GUEST SUITE DINING | BREAKFAST MENU

Served Daily 6:30am - 11:00am

Cocktails

GRAND MIMOSA 20

Korbel Champagne, Orange Juice

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

PEACH BELLINI 20

Korbel Champagne, Peach Puree

APEROL SPRITZ 20

Lunetta Prosecco, Aperol, Club Soda

Breakfast

SMOKED SALMON BAGEL 26

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

AVOCADO TOAST 26

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 19

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

SHORT STACK OF PANCAKES 24

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

HOT OATMEAL 19

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

CINNAMON SUGAR DONUT HOLES 19

Chocolate & Raspberry Dipping Sauces

MADE-TO-ORDER OMELETS 29

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

LG BREAKFAST GRILLED CHEESE* 25

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

GRAND CLASSIC BREAKFAST* 26

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

GRAND HUEVOS RANCHEROS* 27

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

BREAKFAST BURRITO 25

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

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.

All orders include a \$5 delivery fee and 22% gratuity.

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Served Daily 11:00am - 10:00pm

Dessert First

CINNAMON SUGAR DONUT HOLES 20
Chocolate & Salted Caramel Dipping Sauces

THREE SCOOPS GELATO 19
Ask about our seasonal flavors.

LEMON BLUEBERRY CHEESECAKE 20
Graham Cracker Crust, Sour Cream Gelato

CHOCOLATE RASPBERRY ENTREMET 20
Hazelnut Crust, Almond Macaron, Raspberry Sorbet

Appetizers

SALSA & GUACAMOLE 20
Tortilla Chips (V/VG/GF)

HUMMUS PLATTER 23
Tomato, Onion, Cucumber, Roasted Red Peppers,
Olive Tapenade, Olive Oil Crostini (V/VG)

LOBBY WINGS 25
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 29

Ask your server about today's flatbread.

PEPPERONI & PEPPERONCINI 29
San Marzano Tomato Sauce, Buffalo Mozzarella, Pecorino Romano

MARGHERITA 29
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* 31
House Cheddar Bun, Avocado, Roasted Poblano,
Pepper Jack Cheese, Caramelized Onion

THE BURGER* 29
House Cheddar Bun, Lettuce, Tomato, Onion,
Pickle, Aged Cheddar Cheese

Add Applewood Smoked Bacon 1
Veggie Burger Available Upon Request

GRILLED CHICKEN SANDWICH 27
House Cheddar Bun, Swiss Cheese, Avocado,
Applewood Smoked Bacon, Lettuce, Tomato, Onion, Mayo

WARM PORCHETTA SANDWICH 28
Hoagie Roll, Roasted Pork Belly and Loin, Arugula,
Red Wine Vinaigrette, Fontina Cheese, Aioli Verde

FRENCH DIP SANDWICH 29
Hoagie Roll, Sliced Prime Rib, Swiss Cheese,
Creamy Horseradish, Au Jus

THE CLUB 27
Jalapeño Cheddar Bread, Turkey Breast, Ham,
Swiss Cheese, Applewood Smoked Bacon,
Lettuce, Tomato, Onion, Mayo

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Salads

ARUGULA & ANCIENT GRAIN 24

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

Add Grilled Chicken **6** | Add Grilled Salmon* **11**

CAESAR SALAD 23

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

Add Grilled Chicken **6** | Add Grilled Salmon* **11**

#1 AHI POKE SALAD* 34

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

THE COBB 30

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

Entrées

NEWYORK STRIP* 63

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

GRILLED SALMON* 41

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

ENLIGHTENED CHICKEN PICATTA 39

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

GRILLED CHICKEN & PESTO PASTA 34

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

Kid's All Day Dining

GRILLED CHEESE 17

Served with French Fries

HOT DOG 19

Served with French Fries

HAM AND CHEESE 19

Hot Sandwich
Served with French Fries

CHICKEN FINGERS 19

Served with French Fries

MAC & CHEESE 17

Grand Cocktails

THE GRAND FASHION 20 🍹

Copper City Rye Whiskey,
Agave Nectar, Angostura Bitters

PINK DESERT MARGARITA 20

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

GRAND ALOHA 20

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

ARIZONA SKY 20

LALO Tequila, Orange Juice, Lime, Strawberry Purée

ULTIMATE MARGARITA 20

LALO Tequila, Agave Nectar, Fresh Citrus, Gran Gala

CACTUS COOLER 20

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

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

RASPBERRY FIZZ 20

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

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Beers


DOMESTIC BOTTLED BEERS 12

Coors Light, Bud Light,
 Michelob Ultra, Miller Lite

IMPORTED BOTTLED BEERS 13

Corona, Heineken, 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

Red Wines

BOTTEGA VINAIA PINOT GRIGIO 20 / 78

Trentino, Italy

DIORA PINOT NOIR 19 / 74

Monterey, California

KIM CRAWFORD SAUVIGNON BLANC 18 / 70

Marlborough, New Zealand

MEIOMI PINOT NOIR 20 / 78

Russian River Valley, California

JOEL GOTT SAUVIGNON BLANC 18 / 70

Sonoma, California

JOEL GOTT CABERNET 20 / 78

Napa Valley, California

HESS "SELECT" CHARDONNAY 17 / 66

Monterey, California

JUGGERNAUT CABERNET 19 / 74

California

SONOMA CUTRER CHARDONNAY 22 / 86

Sonoma, California

CONUNDRUM RED BLEND 18 / 70

California

CHATEAU STE MICHELE RIESLING 17 / 66

Columbia Valley, Washington

KUNDE ZINFANDEL 20 / 78

Sonoma, California

MAISON NO. 9 MEDITERRANEE ROSÉ 19 / 74

France

TRAPICHE BY BROQUEL MALBEC 17 / 66

Argentina

By the Bottle

PATZ & HALL PINOT NOIR 96

Sonoma Coast, California

GOLDENEYE PINOT NOIR 178

Anderson Valley, California

JORDAN CABERNET 155

Alexander Valley, California

FRANK FAMILY VINEYARDS CHARDONNAY 170

Napa Valley, California

MOET & CHANDON**"IMPERIAL" CHAMPAGNE 145**

Champagne, France

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