

Cocktails

THE LOBBY GRILL & BAR

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

GRAND BREEZE 20

Tito's Vodka, Cranberry Juice, Grapefruit Juice

APEROL SPRITZ 20

Lunetta Prosecco, Aperol, Club Soda

Drinks

JUICE 6 | MILK 6

FRESH BREWED COFFEE 5

Espresso drinks are available in the Marketplace Café

Breakfast

SMOKED SALMON BAGEL 22

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

AVOCADO TOAST 22

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 16

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

SHORT STACK OF PANCAKES 20

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

HOT OATMEAL 14

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

GRAND pop tart 16

Ask about our seasonal flavors.

CINNAMON SUGAR DONUT HOLES 16

Chocolate & Raspberry Dipping Sauces

MADE-TO-ORDER OMELETS 24

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

BREAKFAST GRILLED CHEESE SANDWICH* 21

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

GRAND CLASSIC BREAKFAST* 22

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

GRAND HUEVOS RANCHEROS* 23

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

BREAKFAST BURRITO 21

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

*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 16

Chocolate & Salted Caramel Dipping Sauces

WARM CAST IRON COOKIE 16

Chocolate Chunk Cookie, Caramel Ripple Gelato

THREE SCOOPS GELATO 16

Ask about our seasonal flavors.

LEMON BLUEBERRY CHEESECAKE 16

Graham Cracker Crust, Sour Cream Gelato

CHOCOLATE RASPBERRY ENTREMET 16

Hazelnut Crust, Almond Macaron, Raspberry Sorbet

GRAND pop tart 16

Ask about our seasonal flavors.

Appetizers

SALSA & GUACAMOLE 16

Tortilla Chips (V/VG/GF)

HUMMUS PLATTER 18

Tomato, Onion, Cucumber, Roasted Red Peppers,
Olive Tapenade, Olive Oil Crostini (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* 27

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

LOBBY WINGS 22

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 25

Ask your server about today's flatbread.

PEPPERONI & PEPPERONCINI 25

San Marzano Tomato Sauce, Fresh Mozzarella, Pecorino Romano

MARGHERITA 25

San Marzano Tomato Sauce, Fresh 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* 27

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

THE BURGER* 25

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

Add Applewood Smoked Bacon 1
Veggie Burger Available Upon Request

GRILLED CHICKEN SANDWICH 24

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

WARM PORCHETTA SANDWICH 24

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

FRENCH DIP SANDWICH 25

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

THE CLUB 23

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

Salads

ARUGULA & ANCIENT GRAIN 20

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

Add Grilled Chicken 6 | Add Grilled Salmon* 11

CAESAR SALAD 19

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 26

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

Entrées

CENTER CUT FILET* 72

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

ENLIGHTENED CHICKEN 34

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

GRILLED SALMON* 38

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

GRILLED CHICKEN & PESTO PASTA 30

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

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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

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

CACTUS COOLER 20

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

ULTIMATE MARGARITA 20

LALO Tequila, Simple Syrup, Fresh Citrus, Gran Gala

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

PINK DESERT MARGARITA 20

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

Beers

DRAFT BEERS 13

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 12

Coors Light, Bud Light,
Michelob Ultra, Miller Lite

IMPORTED BOTTLED BEERS 13

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

CRAFT BOTTLED BEERS 13

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

White Wines

BOTTEGA VINAIA PINOT GRIGIO 20 / 73

Trentino, Italy

KIM CRAWFORD SAUVIGNON BLANC 18 / 65

Marlborough, New Zealand

JOEL GOTT SAUVIGNON BLANC 18 / 65

Sonoma, California

HESS "SELECT" CHARDONNAY 17 / 61

Monterey, California

SONOMA CUTRER CHARDONNAY 22 / 81

Sonoma, California

CHATEAU STE MICHELLE RIESLING 17 / 61

Columbia Valley, Washington

HAMPTON WATER ROSÉ 22 / 69

France

Red Wines

DIORA PINOT NOIR 19 / 76

Monterey, California

MEIOMI PINOT NOIR 20 / 73

Russian River Valley, California

JOEL GOTT CABERNET 20 / 73

Napa Valley, California

JUGGERNAUT CABERNET 19 / 76

California

CONUNDRUM RED BLEND 18 / 72

California

TERRA D'ORO ZINFANDEL 20 / 75

Amador, California

TRAPICHE BY BROQUEL MALBEC 17 / 61

Argentina

By the Bottle

PATZ & HALL PINOT NOIR 95

Sonoma Coast, California

GOLDENEYE PINOT NOIR 168

Anderson Valley, California

JORDAN CABERNET 155

Alexander Valley, California

FRANK FAMILY VINEYARDS CHARDONNAY 165

Napa Valley, California

MOET & CHANDON

"IMPERIAL" CHAMPAGNE 145

Champagne, France

Grand Bartender Challenge Champion



Arizona Local Selection

