



# YAVAPAI TAVERN

**Review the Menu  
Order at the Bar  
Take a Seat & Enjoy**

## CANYON STARTERS

<b>Chips &amp; Salsa</b> (450) (VG,GF)	4.95
• Add Guacamole (600) (V,GF)	3.00
• Add Sour Cream (600) (V,GF)	2.00
<b>Loaded Potato Skins</b> (1035) (V)	8.95
5 Potato Skins Stuffed w/ Roasted Poblano Cream Cheese & Crispy Onions w/ a Prickly Pear Gastrique	
<b>“Arizona Gunslinger”</b>	
<b>Artichoke Dip</b> (1160) (V,GF)	9.25
Creamy Artichoke & Spinach Dip w/ Cheddar Cheese & Arizona Gunslinger Hot Sauce	
<b>Egg Roll – 6 Pieces</b> (500) (V,HC)	10.00
Six Crispy Egg Rolls Stuffed with Cabbage, Mushroom, Carrot, Onion & Bamboo Shoots Served with Sweet Chili Dipping Sauce	
<b>Bison Sliders (2)</b> (575)	10.50
Seared Antibiotic Free All Natural Ground Bison, Hatch Chili Crusted White Cheddar, Orange Bourbon Bacon Jam on a Toasted English Muffin	
<b>Loaded Tavern Nachos</b> (1850)(GF)	12.75
Tortilla Chips, Jalapeno Cheddar Sauce, Onions, Cilantro, Salsa, Sour Cream, Guacamole, Topped with Beef Barbacoa	
<b>Soup of the Day – 8 oz. Cup</b>	4.25

## SMOKED CHICKEN WINGS

Marinated for 24 Hours  
Then Smoked for 2 hours

Available with Buffalo Sauce, Prickly Pear BBQ Sauce, Jerk Sauce or a Cajun Rub

**5 for 7.50 or 10 for 13.00**

## YAVAPAI BURGERS

~ Choice of Potato Chips, Quinoa Salad, or Pasta Salad & a Pickle ~  
Upgrade to Beyond™ Veggie Burger – 3.00  
Add Bacon – 2.00  
~ Gluten Free Bun Available ~

<b>Tavern All American*</b> (855)	12.75
8oz. Beef Burger w/ Tavern Sauce, American Cheese, Lettuce, Tomato, & Red Onion on a Brioche Bun	
<b>The Bourbon Bacon*</b> (1075)	14.00
8oz. Burger w/ House Made Bourbon Bacon, Grilled Onion, Lettuce, Tomato & a House Sauce on a Brioche Bun	
<b>The Loaded Elk*</b> (775) (HC)	15.00
1/3 Pound Elk Burger w/ Tavern Sauce, Roasted Poblano Pepper, Cheddar Cheese, Lettuce, Onion & Tomato on a Brioche Bun	
<b>Tavern Teriyaki*</b> (975)	14.00
8oz. Beef Burger w/ Roasted Pineapple & Mushrooms, Teriyaki Glaze, Pepperjack Cheese, and Crispy Onions on a Brioche Bun	
<b>Down the Hatch*</b> (950)	14.00
8oz. Burger w/ Hatch Crusted Cheddar Cheese, Pickled Red Onion, Southwest Sauce, Lettuce & Tomato on a Brioche Bun	
<b>Power Plant</b> (610) (V) (HC)	12.75
4oz. Locally Made Plant & Grain Burger w/ 16 Grams of Complete Protein. Prepared with Hatch Cheese & Southwest Sauce and Served on a Brioche Bun. Recommended with Bacon.	

## SANDWICHES

~Choice of Potato Chips, Quinoa Salad or Pasta Salad & a Pickle ~

<b>Canyon Pulled Pork</b> (1210)	12.50
12 Hour Smoked Pork, Tangy BBQ Sauce & Apple Poppy Coleslaw on a Sweet Hawaiian Bun	
<b>Tavern Turkey Wrap</b> (820) (HC)	12.50
Sliced Turkey Breast, Roasted Tomatoes, Harvest Greens, Bacon & Cilantro Lime Mayo in a Jalapeno Cheddar Wrap	
<b>Anasazi “AZ” Kicker</b> (610) (HC, VG)	12.50
Local Bean Hummus, Marinated Black Beans & Corn, Shredded Cabbage & Grilled Portobello Mushroom on a Toasted 8” Hoagie Roll	
<b>Loaded Grilled Cheese &amp; Soup</b> (800) (V, HC)	13.00
Asiago Crusted Grilled Cheese on Sourdough Filled With Our 5 Cheese Blend of Mozzarella, Provolone, Parmesan, Romano, & Cheddar. Served With a Side of Our Baja Chicken Soup.	

(###) = Calorie Count, **HC** = Healthy Choice, **V** = Vegetarian, **VG** = Vegan, **GF** = Gluten Free,

\* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness



# YAVAPAI TAVERN

## SPECIALTY FLATBREADS

Gluten Free Crust Available

**The Classic** (750) (V) (HC) 12.00

Red Sauce, Tomatoes, Mozzarella  
Fresh Basil & a Balsamic Glaze

**Salami & Manchego** (750) 14.00

Genoa Salami, Pequillo Peppers,  
Kalamata Olives, Pepperocini,  
Manchego Cheese & Scallions

**Buffalo Chicken** (1165) 14.00

Grilled Chicken Breast, Sweet  
Baby Rays Hot Sauce, Smoked  
Blue Cheese & Mozzarella, Bacon  
Crumbles & Baby Arugula

## SALADS

**Southwest Salad** 12.50

(625) (VG,GF,HC)

Roasted Corn, Black Beans,  
Cilantro & Pickled Onion on  
Harvest Green Blend w/ Cotija  
Cheese, Tortilla Strips & Honey  
Lime Vinaigrette

**YavTav Chopped** 12.50

(795) (VG,HC)

Cherry Tomatoes, Avocado,  
Black Beans & Cucumber on  
Harvest Greens Blend with  
Crispy Onions & Chipotle  
Ranch Dressing

- Add Grilled Chicken (240) 3.00
- Add Grilled Shrimp (110) 3.00
- Add Veggie Protein (100) 2.00

## Draft Beers

Served in 16oz. or 22oz. Glasses

Flights Available

\* Starred Beers are Locals \*

**Grand Canyon Trail Hike IPA\*** 6.15 / 8.50

Session IPA Brewed to Celebrate Grand Canyon's Centennial, 4.3%, 23 IBU  
~ A Portion of the Proceeds From This Beer Go to the GC Conservancy ~

**Grand Canyon Amber\*** 6.15 / 8.50

Medium Bodied with Lots of Sweetness & a Malty Finish, 5%, 25 IBU

**Grand Canyon Pilsner\*** 6.15 / 8.50

Golden Brown & Lightly Balanced Bohemian Style Lager, 5%, 25 IBU

**Lumberyard Hazy Angel\*** 6.15 / 8.50

Hazy Style Single Hop IPA featuring Centennial Hops, 6.7%, 75 IBU

**Lumberyard IPA\*** 6.15 / 8.50

High Hop IPA with Floral & Citrus Flavors – Our Most Bitter, 6.1%, 90 IBU

**Sam Adams Boston Lager** 6.15 / 8.50

Full Flavored with Malty Sweetness & Hop Bitterness, 5%, 30 IBU

**Blue Moon Belgian Wheat** 6.15 / 8.50

Belgian Style Wheat Beer Brewed with Valencia Orange Peel, 5.4%, 9 IBU's

**Stella Artois Lager** 6.15 / 8.50

THE Belgian beer with a great balance of bitter & refreshing, 5%, 30 IBU

**Bud Light American Lager** 5.25 / 7.20

A Classic American Lager Characterized by its Clean Finish, 4.2%, 10 IBU

**Historic Piehole Porter\*** 7.25 / 10.00

A Delicious American Porter Brewed with Vanilla & Cherries, 6%, 20 IBU

**SanTan Moon Juice IPA\*** 7.25 / 10.00

Modern IPA using Galaxy & Nelson Hops – Staff Favorite, 7.3%, 65 IBU

**Mother Road Tower Station\*** 7.25 / 10.00

Classic IPA with Hints of Tangerine, Grapefruit & Pine, 7.3%, 70 IBU

## GreenPath

Our goal is to serve the  
best tasting and healthiest  
food possible, while  
minimizing our impact on  
the environment.

Whenever possible, we  
source local & organic  
ingredients that improve  
flavor and help the planet.



## Kids Menu

**Kids Burger** (575) 6.50

3.2 oz. All Beef Patty on a Classic Bun with  
Lettuce, Tomato, onion & American Cheese  
~Side of Carrots, Diced Fruit, or Kettle Chips~

**Grilled Cheese Sandwich** (550) 6.50

Choice of Wheat or White Bread Grilled  
with American Cheese  
~Side of Carrots, Diced Fruit, or Kettle Chips~

**7" Cheese Pizza** (480) 6.50

Delicious Cheese Pizza w/ 4 Cheese Blend,  
Tangy Pizza Sauce & Herb Oil Brushed Crust

**Quesadilla** (465) 6.50

12" Flour Tortilla Cooked with a Three  
Cheese Blend  
~Side of Carrots, Diced Fruit, or Kettle Chips~

• **Add Grilled Chicken** 2.00

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