



YAVAPAI TAVERN

~ Order at Bar ~

CANYON STARTERS

Chips & Salsa (450) (VG,GF)	4.95
• Add Guacamole (600) (V,GF)	3.00
• Add Sour Cream (600) (V,GF)	2.00
Loaded Potato Skins (1035) (V)	8.75
5 Potato Skins Stuffed w/ Roasted Poblano Cream Cheese & Crispy Onions w/ a Prickly Pear Gastrique	
“Arizona Gunslinger”	
Artichoke Dip (1160) (V,GF)	9.00
Creamy Artichoke & Spinach Dip w/ Cheddar Cheese & Arizona Gunslinger Hot Sauce	
Egg Roll – 6 Pieces (500) (V,HC)	10.00
Six Crispy Egg Rolls Stuffed with Cabbage, Mushroom, Carrot, Onion & Bamboo Shoots Served with Sweet Chili Dipping Sauce	
Patio Street Tacos (3) (710) (GF)	9.00
Seasoned & Shredded Arizona Beef, Onion, Cilantro, Cotija, & Lime, Side of Green Salsa	
Loaded Tavern Nachos (1850)(GF)	12.00
Tortilla Chips, Jalapeno Cheddar Sauce, Onions, Cilantro, Salsa, Sour Cream, Guacamole, Topped with Beef Barbacoa	
Soup of the Day – 8 oz. Cup	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

SPECIALTY FLATBREADS

Gluten Free Crust Available

The Classic (750) (V) (H)	12.00
Red Sauce, Tomatoes, Mozzarella Fresh Basil & a Balsamic Glaze	
Hawaiian BBQ (1195)	14.00
Pulled Pork, Pineapple, Cheddar Cheese Blend, BBQ Sauce & Fresh Cilantro	
Buffalo Chicken (1165)	14.00
Grilled Chicken Breast, Sweet Baby Rays Hot Sauce, Smoked Blue Cheese & Mozzarella, Bacon Crumbles & Baby Arugula	

YAVAPAI BURGERS

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

Tavern All American* (855)	12.75
8oz. Beef Burger w/ Tavern Sauce, American Cheese, Lettuce, Tomato, & Red Onion on a Brioche Bun	
The Bourbon Bacon* (1075)	14.00
8oz. Burger w/ House Made Bourbon Bacon, Grilled Onion, Lettuce, Tomato & a Mesquite Honey Sauce on a Brioche Bun	
The Loaded Elk* (775) (HC)	15.00
1/3 Pound Elk Burger w/ Tavern Sauce, Roasted Poblano Pepper, Cheddar Cheese, Lettuce, Onion & Tomato on a Brioche Bun	
Thai Style Burger* (835)	14.00
1/3 Pound Wild Boar Burger with Lemongrass, Garlic, Thai Slaw, & Sweet Chili Mayo on a Brioche Bun	
Down the Hatch* (950)	14.00
8oz. Burger w/ Hatch Crusted Cheddar Cheese, Pickled Red Onion, Southwest Sauce, Lettuce & Tomato on a Brioche Bun	

SANDWICHES

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

Canyon Pulled Pork (1210)	11.75
12 Hour Smoked Pork, Tangy BBQ Sauce & Apple Poppy Coleslaw on a Sweet Hawaiian Bun	
Tavern Turkey Wrap (820) (HC)	10.50
Sliced Turkey Breast, Roasted Tomatoes, Harvest Greens, Bacon & Cilantro Lime Mayo in a Jalapeno Cheddar Wrap	
Anasazi “AZ” Kicker (610) (HC, VG)	9.75
Local Bean Hummus, Marinated Black Beans & Corn, Shredded Cabbage & Grilled Portobello Mushroom on a Toasted 8” Hoagie Roll	
Loaded Grilled Cheese & Soup (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.	



YAVAPAI TAVERN

SALADS

Southwest Salad 12.50

(625) (V,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 w/ Crispy Onions & Chipotle Ranch Dressing

• Add Grilled Chicken (240) 3.00

DESSERTS

For a selection of our desserts please visit the Yavapai Coffee Shop. We feature various items such as House Made Prickly Pear Cheese Cake, Fresh Belgian Waffles, Tres Leches Cake, Ice Cream, and more.

Draft Beers

Served in 16oz. or 22oz. Glasses

Flights Available

* Starred Beers are Locals *

Grand Canyon IPA* 6.00 / 8.25

Classic IPA with Hints of Orange Followed by Peppery Spice, 6.3%, 65 IBU

Grand Canyon Wheat* 6.00 / 8.25

A Fruity Wheat Beer with Floral & Spicy Characteristics, 4.9%, 18 IBU

Grand Canyon Amber* 6.00 / 8.25

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

Grand Canyon Pilsner* 6.00 / 8.25

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

Lumberyard Hazy Angel* 6.00 / 8.25

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

Stella Artois Lager 6.00 / 8.25

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

Histoic Piehole Porter* 7.25 / 10.00

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

Lumberyard IPA* 7.25 / 10.00

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

College St. Sweet Devil Stout* 7.25 / 10.00

American Stout w/ Hints of Chocolate, Coffee & Toffee 6.66%, 31 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

Bud Light American Lager 4.95 / 6.80

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

WINTER COCKTAILS

Irish Coffee 9.50

Jameson Irish Whiskey & Baileys Irish Cream with Dark Roasted Coffee

Maple Bourbon Hot Chocolate 8.50

Makers Mark Bourbon & Maple Syrup Mixed with Hot Chocolate & Topped with Whipped Cream

House Margarita 6.55

Sauza Gold Tequila, Triple Sec, Lime & Orange Juice

Hot Apple Cider 8.50

House Made Spicy Apple Cider with Jim Beam Fire

Nuts & Berries 10.25

Frangelico & Chambord with Dark Roasted Coffee

Frozen Hot Chocolate 10.25

Makers Mark, Patron XO Café Liqueur & Simple Syrup Mixed with Frozen Hot Chocolate & Topped with Whipped Cream

~ For More Beverage Options See Our Complete Cocktail Menu ~

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