

OPEN YEAR ROUND
IN GREER, AZ.

ROOMS
DINING
AND BAR

MOLLY
BUTLER
LODGE
HISTORIC



“Aunt Molly... We Love Her!”

July, 1964 a telegram “Aunt Molly... gone- Greer will never be the same”, brought sadness to so many around the country who shared in the creation of a legacy by Aunt Molly Butler. Mary Ann Wiltbank was born August 21, 1877 in St. George, Utah to E.W. and Hannah Mary Wiltbank. At the age of six, one could “see the mettle in thee”- When the wagon reached the Hog’s Back at Lee’s Ferry on a return to Utah the route was so hazardous that her father had her drive the team while the men weighted the wagon. Later in life, Molly was recognized as an expert team stress handling up to six head of horses and a wagon. She made frequent trips to Fort Apache to sell the butter and cheese produced from her MLY cows. Life in the Valley made “Aunt Molly” the stuff of which stores are written- hardy, independents and self-reliant with abounding faith in herself and an impeccable enthusiasm for life that oozed in, so inconspicuously, to the spirit of others. Molly and her family moved in to the Lee Valley of Greer as we know it today in the late 1880’s. Her father built the first valley sawmill near the historic site of Butler’s Lodge and there milled lumber for Molly’s home which later became the kitchen and dining room of the lodge and the first valley school house- social house combined. During those early years, Aunt Molly and Uncle John served many guests and friends who came to Greer to enjoy the restful beauty of the valley and her beautiful cooking of home grown foods at no charge.



Finally, at the insistence of Molly’s daughter, Hannah Crosby Kimball, Aunt Molly began to charge 25 cents for meals and lodging.

In those early years before WWI the guest list of Butler’s Lodge includes adventurous enthusiasts such as Zane Grey, Stewart Edward, James Willard Schultz, Lew Wallace and Herbert Hoover.

One of her keenest memories was of early outlaw days when the notorious Smith Brothers, some of the country’s meanest desperados, rode the trails in and out of the virgin wilderness. She told of the night at her place when she and the children slept upstairs while the Smith’s slept downstairs with their guns on.

For some 64 years Molly treated casual passers-by to the beauties and dynamics of mountain living. She shared her knowledge and love of the intricacies of the land, Mother Nature, wildlife and livestock. She and Uncle John were founding members of Arizona’s early Game Protective Association. Her generosity was unlimited and her ambition endless. As Molly in her later years was asked about retiring, she affirmatively replied, “I’ll just stay here. I wouldn’t want to be anywhere else.”

And so it was, that one July 23rd when Molly rode off to serve- as the head cook at the last roundup that telegram came, “Aunt Molly gone- We loved her. Greer will never be the same,” Signed Judge and Mrs. Faies.

By Wink Crigler, Molly’s granddaughter, 2003

Molly's Dinner

- Starters -

Molly's Hot Dang Chili*

cup 7 | bowl 11
make it loaded +3

Jumbo Shrimp Cocktail 13

Poutine 12

cottage fries | hatch chile cheese curd | Mormon gravy

Artichoke Spinach Dip 10

Fried Calamari 12

Molly's Wings

choice of sauce: buffalo | bbq | teriyaki | spicy thai
dozen 15 | half dozen 10

Roasted Duo 12

Lightly roasted brussel sprouts and sweet potato
with Balsamic BBQ

- Entrees* -

All items served with fresh baked bread, soup or salad and your choice of mashed potatoes with Mormon gravy, cottage fries, rice pilaf, vegetable du jour or baked potato (make it loaded +4)

Molly's Famous Prime Rib of Beef au Jus*

John B. 35 | Molly B. 32 | Junior B. 27
heartier portion available upon request

Filet Mignon 34

Ribeye Steak 32

Top Sirloin Steak 21

Molly's Special Steak

smothered with Mormon gravy 20

The 'Wink' Burger*

locally ranged black angus beef from X Diamond Ranch 24

Rainbow Trout Almondine 22

Beer Battered Cod N Chips 18

Grilled Salmon Fillet

served with house-made mountain sauce 25

Grilled Mahi Mahi 27

Grilled Breast of Chicken

charbroiled with a port-wine mushroom sauce 22

Georgia Fried Chicken 17

*Served Upon Availability

- Pasta -

Shrimp Scampi

with lemon, tomatoes, capers and white wine
on a bed of linguine topped with green onion 23

Southwest Pasta

rotini pasta with roasted corn, bell peppers, green chile & parmesan in a chipotle cream sauce 17
add-on: shrimp 8 | chicken 5 | andouille sausage 4

Molly's Featured Pasta Market Price

Steaks may be prepared "blackened" +3 | Smother your steak with port-wine mushroom sauce +5

Add sautéed mushrooms and onions +5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.