



# ARROWS

SPORTS BAR

Carefully observed, the floors leading into the sports bar depict the migration and emergence into the Fourth World. The Locust insect was the first spiritual being to enter the Fourth World, the White and Glittering World of Emergence, Haijinié. The Locust had to survive the piercing of his body by means of arrows in order to gain entry into this world. Hence, the crossed-arrows portrayal of leadership located within the Arrows Sports Bar symbolizes Locust's strength, endurance, agility, and speed. The area represents a place for the development of renewed friendships, teamwork, and social ties and bonding as initiated by Locust. The artwork panels located on the walls of the sports bar are a reminder of the vigor, resiliency, and tenacity of the Navajo people and its warriors, the Naabaahii.

## KICK OFF BITES

<b>BASKET OF FRIES</b> Regular or Sweet Potato	<b>\$6.29</b>
<b>LOADED FRIES</b> Green chili strips nacho cheese sauce   jalapeños	<b>\$9.49</b>
<b>FRIED ZUCCHINI CHIPS</b>	<b>\$8.99</b>
<b>BEER BATTER ONION RINGS</b>	<b>\$9.29</b>
<b>WAFFLE FRIES IN A BASKET</b> Loaded	<b>\$7.29</b> <b>\$10.69</b>
<b>POTATO SKINS (6)</b> Shredded cheese   bacon bits green onions   sour cream	<b>\$9.29</b>
<b>MUCHOS NACHOS</b> Pinto beans   taco meat   shredded cheese green chili   guacamole   black olives green onions   sour cream   salsa   cheese sauce	<b>\$15.99</b>
<b>WINGS</b> <i>Traditional or Boneless</i> Honey BBQ   teriyaki   lemon pepper mild   medium   hot   vegas style   carribbean jerk	
6 wings	<b>\$11.29</b>
12 wings	<b>\$18.49</b>
<b>CHICKEN TENDERS (4)</b> Honey BBQ   teriyaki lemon pepper   mild   medium   hot	<b>\$13.49</b>
<b>QUESADILLAS</b>	
Cheese	<b>\$9.92</b>
Chicken	<b>\$13.49</b>
Steak	<b>\$14.89</b>
Loaded Cheese   black olives   avocado corn   jalapeños   green onion	<b>\$15.99</b>

## FIRST QUARTER SOUP & SALADS

<b>TRADITIONAL LAMB STEW</b> Cuts of lamb   potatoes   carrots celery   fry bread	<b>\$11.49</b>
<b>SOUP OF THE DAY</b> Please ask server	<b>\$7.99</b>
<b>CHILI BOWL &amp; CORN BREAD</b> Chili beans   green onions shredded cheese	<b>\$10.29</b>
<b>HOUSE SALAD</b> Mixed greens   tomatoes   carrot shavings cucumbers   croutons   choice of dressing	<b>\$7.89</b>
<b>CAESAR SALAD</b> Romaine lettuce   parmesan cheese croutons   caesar dressing	<b>\$10.99</b>
<b>CHICKEN CAESAR SALAD</b> Romaine lettuce   parmesan cheese croutons   caesar dressing	<b>\$14.89</b>
<b>SPINACH SALAD</b> Fresh spinach   bacon   sliced red onion almonds   dried cranberries blue cheese crumble   choice of dressing	<b>\$11.89</b>

## TOUCHDOWN

<b>NAVAJO TACO</b> Fry bread   pinto beans   taco meat cheddar cheese   shredded lettuce onions   tomato	<b>\$13.49</b>
<i>Served with french fries, sweet potato fries or coleslaw Waffle fries additional \$.50   Onion rings additional \$1.00</i>	
<b>LAMB SANDWICH</b> Tortilla or Fry bread   green chili strips lettuce   tomato   onions	<b>\$16.99</b>
<b>NATHAN'S HOT DOG</b> 1/4 pound with chili cheese   grilled onions	<b>\$8.79</b> <b>\$9.89</b>
<b>PHILLY CHEESE STEAK</b> Thin sliced prime rib   sautéed peppers onion   provolone cheese or cheese sauce	<b>\$16.89</b>
<b>FRENCH DIP</b> Thin sliced prime rib   au-jus	<b>\$15.69</b>

## TOUCHDOWN CONT.

<b>FISH AND CHIPS</b>	<b>\$15.99</b>
Beer battered cod   tartar sauce Cole slaw and French fries	
<b>NAVAJO ROAST BEEF SANDWICH</b>	<b>\$15.49</b>
Tortilla or Fry bread   green chili strips lettuce   tomato   onion	
<b>STEAK SANDWICH</b>	<b>\$17.29</b>
7oz sirloin   hoagie roll   onion straws   garlic aioli	
<b>CRISPY CHICKEN WRAP</b> <i>Plain or Buffalo</i>	<b>\$12.49</b>
Romaine   bleu cheese crumbles tomato ranch dressing	

## BURGERS



### Half-Pound Source Verified Premium Navajo Beef

Served on a brioche bun with lettuce,  
tomato, pickle.

*Served with french fries, sweet potato fries or coleslaw  
Waffle fries additional \$.50 | Onion rings additional \$1.00*

<b>NAVAJO GREEN CHILI BURGER</b>	<b>\$14.89</b>
Fry bread   green chili strips roasted jalapeños   lettuce   tomato	
<b>ARROWS BURGER</b>	<b>\$15.89</b>

#### CHOICE OF PROTEIN

Navajo Beef | turkey patty | chicken  
salmon | plant based burger

#### CHOICE OF THREE

Swiss | cheddar | pepper jack | American  
bleu cheese | provolone | peppers  
mushrooms | bacon | green chili | salsa  
avocado | pico de gallo

Additional toppings 50¢

## ARROWS SLIDERS

<b>THREE SLIDERS</b>	<b>\$11.89</b>
<b>FIVE SLIDERS</b>	<b>\$17.59</b>

## DESSERT

<b>NAVAJO PEACH COBBLER</b>	<b>\$6.89</b>
<b>NY STYLE CHEESECAKE</b>	<b>\$8.29</b>
<b>CHOCOLATE CAKE</b>	<b>\$8.69</b>

## CHEF'S SPECIALS

<b>10oz RIBEYE STEAK</b>	<b>\$24.89</b>
<i>Served with your choice of side</i>	
<b>ADD SHRIMP (4)</b>	<b>\$4.00</b>
<b>ARROWS SMOKED ST. LOUIS BBQ RIBS</b>	
<i>Served with coleslaw and your choice of side</i>	
<b>HALF RACK</b>	<b>\$18.29</b>
<b>FULL RACK</b>	<b>\$28.99</b>

## KIDS MENU

*Served with french fries, sweet potato fries or coleslaw  
Waffle fries additional \$.50 | Onion rings additional \$1.00*

<b>KIDS GRILLED CHEESE</b>	<b>\$7.89</b>
<b>KIDS CHEESE BURGER</b>	<b>\$7.89</b>
<b>KIDS CHICKEN STRIPS</b>	<b>\$7.89</b>

## BEER & WINE

### DOMESTIC BOTTLES

Bud Light Aluminum	\$6.00
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Coors Light Aluminum	\$6.00
Coors Banquet	\$6.00
Miller Light	\$6.00
Michelob Ultra	\$5.50
MGD	\$5.50

### IMPORT BOTTLES

Blue Moon	\$6.50
Corona	\$6.50
Corona Light	\$6.50
Corona Premiere	\$6.50
Dos XX	\$6.50
Kilt Lifter	\$6.50
Heinenken	\$6.50
Modelo Especial	\$6.50
Negra Modelo	\$6.50
Montucky Cold Snacks	\$6.50
New Belgium Fat Tire	\$6.50
Pacifico	\$6.50

### ARIZONA BEERS

<i>Lake Havasu</i>	
Big Blue Van	\$6.50
<i>Sedona</i>	
Oak Creek Amber	\$6.50
Oak Creek Nut Brown	\$6.50
<i>Flagstaff</i>	
Tower Station IPA	\$7.00

*Please ask your server about our  
other great bottle selections!*

### DOMESTIC DRAFTS

Bud Light	\$6.00
Coors Banquet	\$6.00
Coors Light	\$6.00
Michelob Ultra	\$6.00
Miller Light	\$6.00

### IMPORT DRAFTS

Angry Orchard	\$7.00
Blue Moon	\$7.00
Guinness	\$7.00
Modelo Especial	\$7.00
Sam Adams Seasonal	\$7.00
Tower Station IPA	\$7.00
Voodoo Ranger Juicy IPA	\$7.00

*Ask your server about our  
seasonal selection*

### WHITE WINE

J Lohr Chardonnay	\$9/\$33
Joel Gott Sauvignon Blanc	\$9/\$33
Carletto Pinot Grigio	\$8/\$30
Crane Lake White Zinfandel	\$8/\$30
Ruffino Moscato	\$8/\$30
Vueve du Vernay Brut	\$8/\$33

### RED WINE

Seven Falls Merlot	\$10/\$38
Cline Cabernet Sauvignon	\$10/\$38
The Crusher Pinot Noir	\$9/\$34
Menage a Trois Red Blend	\$8/\$30