



STARTERS

CRISPY TORTILLA CHIPS	
House Made Salsa	\$9
Fresh Made Guacamole	\$14
Combo	\$17
HAND MADE HATCH	\$14
GREEN CHILE FRIED BREAD (2)	
with Hatch Green Chile Sauce	
SHRIMP & MANGO CEVICHE	\$20
with Crispy Tortilla Chips	
JALAPEÑO POPPERS	\$14
Cream Cheese Filled, Breaded & Deep-Fried, Ranch Dressing	
MINI COD FISH BITES	\$18
Panko Crust, Trio of dipping Sauces <i>Sure to Satisfy Your Fish Craving</i>	

SOUPS & SALADS

TRADITIONAL COBB SALAD	\$18
CHICKEN CAESAR SALAD	\$18
BABY SPINACH SALAD	\$18
Blue Cheese Crumbles, Fresh Cut Strawberries, Sliced Red Onions, Toasted Walnuts, Choice of Dressing	
CHICKEN TORTILLA SOUP	\$14
SOUP OF THE DAY	\$12

SANDWICHES

*Served with Your Choice of Fries,
Sweet Potato Fries, Coleslaw, House Made Pickle*

CLUB	\$18
Turkey, Ham, Bacon, Tomato, Lettuce, Swiss Cheese, Mayo	
BLT	\$17
Bacon, Lettuce, Tomato, Mayo	
FRENCH DIP	\$20
Sliced Prime Rib, Melted Provolone, Baguette, Au Jus	
REUBEN	\$18
Turkey or Corned Beef, Sauerkraut, Thousand Island, Swiss Cheese, Rye Bread	
LAMB	\$19
Tortilla or Fry bread, Green Chili, Lettuce, Tomato, Onion	
FAJITA STEAK OR CHICKEN	\$24
Sliced Marinated Skirt Steak or Chicken, Lettuce, Tomato, Onions, Side of Special House Made Steak Sauce	



OUR BURGER ISN'T JUST A BURGER

*Source Verified Premium Navajo Ground Beef Chuck (6 oz),
Served on a House Made Bun or Navajo Fry Bread,
Lettuce, Tomato, Fries and House Made Pickle*

GREEN CHILE CHEDDAR CHEESE BURGER	\$20
NAVAJO BBQ BURGER,	\$21
House Made Navajo BBQ Sauce, Fried Onion Straws, Course Black Pepper, Provolone Cheese	

BUILD YOUR OWN BURGER \$23

CHOICE OF THREE

Swiss | Cheddar | Pepper Jack | American
Bleu Cheese | Provolone | Peppers
Mushrooms | Bacon | Green Chili | Salsa
Avocado | Fresh Jalapeño Slices

Additional toppings \$2

SUBSTITUTE CHOICE OF PROTEIN

Turkey Patty, Chicken Breast, Filet of Salmon,
Plant Based Burger

Consuming raw or undercooked meats, seafood, and egg products may increase your risk to Foodborne Illness. Please be advised that food prepared here may contain these ingredients; milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. 18% Service Charge applied to parties of 6 or more.

CHEF SIGNATURES

SIZZLING FAJITAS Peppers, Onions, Guacamole, Sour Cream, Salsa, Rice & Beans, Your Choice of Steak, Chicken or Shrimp, Your Choice of Fry Bread or Tortillas	\$22
TRADITIONAL LAMB STEW Cuts of Lamb Potatoes Carrots Celery Fry Bread	\$18
NAVAJO TACO Fry Bread Pinto Beans Taco Meat Cheddar Cheese Shredded Lettuce Onions Tomato	\$15



CHEF’S SEASONAL FEATURE

CHICKEN SCHNITZEL With Oven Roasted Butter & Herb Potatoes	\$20
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DESSERTS TO SHARE OR NOT

TRIPLE CHOCOLATE BROWNIE, VANILLA BEAN ICE CREAM	\$12
NAVAJO PEACH COBBLER, VANILLA BEAN ICE CREAM	\$10

SIDES

\$6

CHOICE OF

Waffle Fries, Sweet Potato Fries, Onion Rings,
Curley Fries or Mac & Cheese

The core elements of life; fire, earth, air, and water, are represented in the design and layout of the Four Elements Café restaurant’s interior, rightfully so amidst the preparation, serving, and partaking of food. The restaurant emulates the Navajo home, with fire being the heart, and the walls serving as protection. Designed on the café floor, fire serves as the inspiration behind the floor medallion at the entryway. Earth is represented in the wall and ceiling structures just as beautiful as the topography of Navajo land, where the wind (air), the life giver, helped to shape the peaks and plateaus. Water, with its various powers, has formed and carved the many beautiful canyons, lakes, and riverbeds of Diné Bikéyah as illustrated by the café’s interior green walls. The beautiful and majestic San Francisco Peaks adorn the western skies as observed from the windows of the café. The light beams hanging inside the café represent the various colors of light emitting from the San Francisco Peaks.

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