

STARTERS

SANDWICHES

Served with Your Choice of Fries, Sweet Potato Fries, Coleslaw, Curley Fries, Waffle Fries, Onion Rings, House Made Pickle

CRISPY TORTILLA CHIPS House Made Salsa	\$9	Waffle Fries, Onion Rings, House Made Pickle	
Fresh Made Guacamole	\$14	CLUB	\$18
Combo	\$17	Turkey, Ham, Bacon, Tomato, Lettuce, Swiss Cheese, Mayo	Ţ.5
HAND MADE HATCH GREEN CHILE FRIED BREAD (2) with Hatch Green Chile Sauce	\$14	BLT Bacon, Lettuce, Tomato, Mayo on Sourdough	\$17
BACON WRAPPED GARLIC SHRIMP with Cream Cheese and Jalepeno. Served with a Spicey Mayo Dipping Sauce	\$18	FRENCH DIP Sliced Prime Rib, Melted Provolone, Baguette, Au Jus	\$20
	610	REUBEN Turkey or Corned Beef, Sauerkraut,	\$18
FRIED CALAMARI & JALAPENO RINGS with a lemon Pepper Dipping Sauce	\$18	Thousand Island, Swiss Cheese, Rye Bread	
CHEESY FRIES choice of red or green chili sauce	\$12	LAMB Tortilla or Fry bread, Green Chili, Lettuce, Tomato, Onion	\$19
		CHICKEN SALAD OR TUNA SALAD SANDWICH	\$14

SOUPS & SALADS



Choice of Toasted Bread or Lettuce Wrap

TRADITIONAL COBB SALAD Romaine Lettuce, Tomato, Bacon, Bleu Cheese, Avocado, Chicken, Egg	
CHICKEN CAESAR SALAD	\$18
BABY SPINACH SALAD Blue Cheese Crumbles, Fresh Cut Strawberries, Sliced Red Onions, Toasted Walnuts, Choice of Dressing	\$18
HOUSE MADE GREEN CHILE MEATBALL STEW Choice of Fry Bread or Tortilla	\$15
CHICKEN TORTILLA SOUP	\$14

Source Verified Premium Navajo Ground Beef Chuck (8oz), Served on a House Made Bun or Navajo Fry Bread, Lettuce, Tomato, Onion, Fries and House Made Pickle

\$16

GREEN CHILE CHEDDAR CHEESEBURGER

NAVAJO BBQ BURGER,
House Made Navajo BBQ Sauce,
Fried Onion Straws, Course Black Pepper,
Provolone Cheese

BUILD YOUR OWN BURGER \$18

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

CHEF'S FEATURES

TRADITIONAL LAMB STEW	\$18
Cuts of Lamb, Potatoes, Carrots	
Celery, Fry Bread	

\$15

Fry Bread, Pinto Beans, Taco Meat Cheddar Cheese, Shredded Lettuce Onions, Tomato

NAVAJO TACO

BLUE CORN GREEN CHILE CHICKEN \$16 ENCHILADA PLATE

Hatch Green Chile, Chicken Breast, House Made Tortillas, Melted Cheese, Refried Beans & Spanish Rice

BEER BATTERED FRIED SHRIMP BASKET
Cocktail Sauce & Spicey Mayo,
Choice of Side

\$18

LOADED CARNE ASADA FRIES \$16

Marinated Carne Asada

DESSERTS TO SHARE OR NOT

TRIPLE CHOCOLATE BROWNIE, \$12
VANILLA BEAN ICE CREAM

NAVAJO PEACH COBBLER, \$10 VANILLA BEAN ICE CREAM

STRAWBERRY ICE CREAM SUNDAE \$8

SIDES

\$6

CHOICE OF

Fries, Waffle Fries, Sweet Potato Fries, Onion Rings, or Curley Fries



he 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.

BEVERAGES

\$3.50

\$5

PEPSI, DIET PEPSI, STARRY, MOUNTAIN DEW, DR. PEPPER, DIET DR. PEPPER, CRUSH, LEMONADE, MUG ROOTBEER, LIPTON UNSWEETENED TEA, LIPTON SWEETENED TEA

COFFEE, ASSORTED HOT TEAS