



# 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, Hajíínéí. 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 imitated 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.

### 1ST INNING BITES TO SHARE

#### CHILI FRIES \$16

Basket of Fries, Spicy Ground Brisket Chile, Shredded Cheddar Jack Cheese

#### ROCK & ROLL \$18

Fried Calamari & Baby Prawns, Fresh Jalapeno Slices served with a Spicy Mayo Dipping Sauce

#### HOUSE MADE TORTILLA CHIPS AND SALSA \$10

#### FRIED ZUCCHINI CHIPS \$14

Choice of Sauce

#### BEER BATTERED ONION RINGS \$18

Choice of Sauce

#### POTATO SKINS \$16

Cheddar Jack Cheese, Crisp Bacon Bits & Green Onions, Choice of Sauce

#### NACHOS, MINE \$16

Tortilla Chips, Pinto Beans, Cheese Sauce, Ground Beef, Spam, Cheddar Jack Cheese, Green Chile, Black Olives, Green Onions, Salsa

#### WINGS *Traditional or Boneless*

Buffalo (Mild, Med or Hot), Teriyaki, Lemon Pepper, Navajo Honey Chipotle BBQ, Navajo Green Chile BBQ  
Choice of Dipping Sauce

Half Dozen \$15

Dozen \$20

#### QUESADILLAS

Black Olives, Corn Salsa, Diced Fresh Jalapenos, Green Onions, Choice of Sauce

Cheddar Jack Cheese \$12

Chicken \$15

Steak \$18

**Sauce Choices:** House Made Blue Cheese, Ranch, Tartar Sauce, Spicy Cocktail Sauce, Lemon Pepper Sauce

### 7TH INNING SOUPS

#### CHILI BOWL & CORN BREAD \$15

Chili with Beans, Green Onions, Shredded Cheddar Jack Cheese

#### GREEN CHILE MEATBALL STEW \$15

Choice of Fry Bread or Tortilla

### HOMERUN

#### NAVAJO TACO \$15

Fry Bread, Ground Beef, Pinto Beans, Cheddar Jack Cheese, Onions, Tomatoes

*Served with Curley Fries, Coleslaw, House Made Pickle  
Add Cheese \$2.00*

#### LAMB SANDWICH \$19

Tortilla or Fry bread, Hatch Green Chile Lettuce, Tomato, Onions

#### NATHAN'S CHILI-CHEESE HOT DOG \$14

Quarter Pound, Chili Cheese, Grilled Onions

#### BRATWURST \$16

with Sauerkraut & Mustard

#### GREEN CHILE CHEESE STEAK \$21

Hoagie Bun, Sliced Prime Rib, Fire Roasted Green Chiles, Caramelized Onions, Melted Provolone

#### FISH & CHIPS \$18

Beer battered Cod, Fries, Tartar Sauce

#### NAVAJO STEAK SANDWICH \$24

Tortilla or Fry bread, 6oz Sirloin Steak, Green Chile, Lettuce, Tomato, Onions

#### FRIED CHICKEN STRIP SANDWICH \$21

Lettuce, Tomato

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% Gratuity will be added to In-Room Dining Parties of 6 or more – 15% Service will be added to Take-Out orders with 6 dishes or more.

## OUR BURGER ISN'T JUST A BURGER



Source Verified Premium Ground Beef (8 oz.), Served on a Sesame Bun Navajo Fry Bread or Tortilla, Lettuce, Tomato, Onion, Choice of Fries and House made Pickle

**GREEN CHILE CHEDDAR CHEESE BURGER** \$16

**BBQ BURGER** \$17  
Fried Onion Straws, Course Black Pepper Corns, Provolone Cheese Burger

**BUILD YOUR OWN BURGER** \$18

### CHOICE OF THREE

Swiss | Cheddar | Pepper Jack | American | Blue Cheese | Sautéed Onions | Sautéed Mushrooms | Bacon | Green Chile | Salsa | Sliced Avocado | Jalapeño

Additional toppings \$1

### SUBSTITUTE CHOICE OF PROTEIN

Turkey Patty | Chicken Breast | Plant Based Burger

### THREE SLIDERS IN A ROW

**GROUND BEEF SLIDERS** \$15  
1 Topped with Blue Cheese Crumbles & Course Black Pepper, 1 Topped with BBQ Sauce, 1 Topped with Pepper Jack Cheese

## CHILLED SALADS

**GRILLED CHICKEN CAESAR SALAD** \$15  
Grilled Chicken Breast, Romain, Parmesan Cheese, Croutons, Caesar Dressing

**TRADITIONAL COBB SALAD** \$15  
Choice of Fry Bread or Tortilla

## CHEF'S FEATURES

**STEAK & FRIES** \$27  
7oz Butcher's Cut Tender Hanger Steak Chargrilled to Your Liking, Choice of Fries  
Add Green Chile & Cheese \$3

**ARROWS SMOKED ST. LOUIS BBQ RIBS**  
Served with Coleslaw & Fries

**HALF RACK** \$23  
**FULL RACK** \$30

**NAVAJO LAMB STEW WITH FRY BREAD** \$14

**GRILLED PORK CHOPS** \$24  
Served with Choice of Fries

**GRILLED WHOLE BL/SL CHICKEN BREAST** \$18  
Served with Choice of Side

**BUCKET OF STEAMED SNOW CRAB LEGS** \$36  
1.5 lbs served with Melted Butter, Potatoes & Corn

## SIDES

\$6  
House Fries, Curley Fries, Sweet Potato Fries, Fried Zucchini Chips, Small House Salad

**SHRIMP SKEWER** \$14  
6 Grilled Marinated Shrimp Grilled to Perfection

## DESSERTS TO SHARE OR NOT

**TRIPLE CHOCOLATE BROWNIE** \$12  
Served with Vanilla Bean Ice Cream

**4 STACK CARROT CAKE** \$11

**NAVAJO PEACH COBBLER** \$10  
Served with Vanilla Bean Ice Cream