



BITES TO SHARE

SHRIMP COCKTAIL

\$16

Seasoned Shrimp tossed with Navajo Honey Chipotle BBQ with a touch of Horseradish served with Tortilla Chips and Lemon

CHEESE FRIES

\$14

Applewood Smoked Bacon, Cheese Sauce, Red Onion, Shredded Cheese, Hatch Green Chile

HOUSE MADE TORTILLA CHIPS & SALSA

\$10

BEER BATTERED ONION RINGS

\$14

Served with Ranch Dressing

NACHOS

\$16

Tortilla Chips, Pinto Beans, Ground Beef, Cheese Sauce, Hatch Green Chile, Shredded Cheese, Black Olives, Red Onion, Side of Salsa and Sour Cream

WINGS *Traditional or Boneless*

Navajo BBQ: Honey Chipotle, Green Chile, Juniper Berry Lemon Pepper, Medium, Hot

Half Dozen

\$16

Dozen

\$22

BRISKET SLIDERS

\$14

Honey Chipotle BBQ, Cheddar Cheese, Pickled Onions, served on Toasted Hawaiian Rolls

CHICKEN TENDERS

\$19

Served with French Fries, Carrot and Celery Sticks, Ranch Dressing



SOUPS & SALADS

NAVAJO LAMB STEW

\$15

Choice of Frybread or Navajo Tortilla

HOUSE SALAD

\$10

Artisan Lettuce, Cherry Tomato, Shredded Carrots, Sliced Cucumber, Croutons, Choice of Dressing

GRILLED CHICKEN CAESAR SALAD

\$18

Romaine, Shredded Parmesan, Croutons, Caesar Dressing

Dressing choices: Ranch, Thousand Island, Bleu Cheese, Honey mustard, Oil & vinegar, Balsamic Vinaigrette

SPECIALTIES & SANDWICHES

Served with Coleslaw, Sweet Horseradish Pickles, French Fries

LAMB SANDWICH

\$19

Hatch Green Chile, Lettuce, Tomato, Onion, Choice of Frybread or Navajo Tortilla

GREEN CHILE CHEESE MELT

\$20

Beef Brisket, Hatch Green Chile, Onion Rings, Melted Shredded Cheese, served on a Toasted Brioche Bun

Frybread or Navajo Tortilla

\$2

HONEY MUSTARD CHICKEN SANDWICH

\$18

Lettuce, Tomato, Pickles, Swiss Cheese, served on a Toasted Brioche Bun

08-2026

Consuming raw or undercooked meats, seafood, and egg products may increase your risk of 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 order with 6 dishes or more.



ARROWS CHEESEBURGER \$18



Source Verified Premium Ground Beef (8oz)
Lettuce, Tomato, Pickles, Cheddar Cheese,
French Fries, served on a Toasted Brioche Bun

Substitute choice of protein
Chicken Breast, Veggie Patty

ADD-ONS: \$1 EACH
Bacon, Mushrooms, Hatch Green Chile

CHEF'S FEATURES

SHRIMP BASKET \$19
Crispy Battered Shrimp, Coleslaw, French Fries,
Cocktail Sauce, Garlic Toast

BRISKET DINNER \$24
Coleslaw, Roasted Potato, Grilled Corn,
Honey Chipotle Navajo BBQ, Garlic Toast

COUNTRY FRIED CHICKEN \$19
Creamy Pepper Gravy, Roasted Potatoes,
Grilled Corn, Garlic Toast

NAVAJO TACO \$17
Frybread, Pinto Beans, Ground Beef,
Shredded Cheese, Lettuce, Tomato, Onion

SIDES

French Fries, Roasted Potatoes,
Onion Rings, Grilled Corn,
Garlic Toast **\$6 EACH**

CAESAR SALAD \$8

FRYBREAD OR NAVAJO TORTILLA \$6

GRILLED CHICKEN BREAST \$6

DESSERTS TO SHARE OR NOT

HAND PIE OF THE DAY \$9
Fresh Fruit Pocketed in a Buttery Crust, Cooked to Golden
Brown served with Vanilla Custard

CHOCOLATE FRYBREAD \$10
Sweet Mascarpone Cheese, Apricot Chutney

BEVERAGES

NAVAJO FIZZ \$3
Old Fashioned Lemonade, Grape,
Cherry Lemongrass, Juicy Orange,
Sumac-Berry Strawberry, Greenthread Tea,
Piñon Nut Rootbeer

**PEPSI, PEPSI ZERO, STARRY,
MOUNTAIN DEW, DR. PEPPER,
LEMONADE, MUG ROOTBEER,
LIPTON UNSWEETENED TEA,
LIPTON SWEETENED TEA** \$4

**PIÑON NUT COFFEE,
HOT TEA** \$5

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