

arrowhead

HANDCRAFTED BURGERS & SANDWICHES

Served With A Choice Of Side | Gluten Free Buns Available

VEGGIE WRAP 16

Tomato Jam | Tortilla | Avocado
Watermelon Radish | Spring Mix | VG

GRILLED CHICKEN 17

Brioche Bun | Chili Lime Aioli
Butter Lettuce | Tomato Jam | DF

CUBANITO 20

Hoagie | Honey Roasted Ham | Pulled Pork
Swiss Cheese | Pickles | Dijon

*JCB 19

½ Pound Burger | Jalapeno Cream Cheese | Bacon | Brioche Bun

*ARROWHEAD CLASSIC 20

½ Pound Burger | American Cheese | 1000 Island
Brioche Bun | Lettuce | Tomato | Onion | Pickle

FRENCH ONION FRENCH DIP 20

Caramelized Onion | Swiss Cheese | Hoagie | Sliced Ribeye
Rosemary Garlic Au Jus

PULLED PORK 17

Slaw | Carolina Gold BBQ Sauce | Hoagie

ALA CARTE HOUSE SIDES

Fries or Sweet Potato Fries 5
Fresh Fruit Cup 4
Side Salad 4

SHARED PLATES

STEAM BAO BUNS 16

Choice Of:
Curried Shrimp | DF
Coconut Caramel | Pork Belly | DF

NOT CHO'S 15

Individual Nachos | Tajin Seasoned Tortilla Chips
Birria Braised Short Rib | Queso Fresco
Candied Fresno | Pico De Gallo | Tapatio Crema | GF

CHICKEN WINGS 19

Choice Of Sauce: BBQ | Buffalo | Dry Rub | Sweet Chili
Comes With Blue Or Ranch | Carrots And Celery

CHEESE CURDS 11

Hatch Green Chiles | Chimichurri Ranch

SOUP DU JOUR

House Made Seasonal Soups Cup 6 | Bowl 10

BALANCED BITES

MEDITERRANEAN DIP TRIO 16

Baba Ganoush | Red Pepper Hummus | Tzatziki
Olives | Artichokes | Grilled Pita | V

*TUNA CARPACCIO 16

Ahi Tuna | Fresno Oil | Jalapeno | Scallions
Toasted Sesame Seeds | Orange Zest | GF DF

HOUSE SPECIALTIES

FISH AND CHIPS 19

Beer Batter | Tartar Sauce | Lemon

BABY BACK RIBS | HALF RACK 15 | FULL RACK 20

Honey Chipotle BBQ | Slaw | GF DF

GRILLED SAUSAGE TRIO 17

Elk Cheddar | Cranberry Apricot Pork | Chicken Apple
Whole Grain Mustard | Sauerkraut | GF DF

LIGHTER FARE

Add 4oz Grilled Chicken | 5
Add 4oz Smoked Salmon | 6

*STEAK SALAD 19

Chimichurri Marinated Flank Steak | Spring Mix
Jalapeno Scallion Vinaigrette | Corn Salsa | Pickled Shallot | GF DF

COBB SALAD 16

Chopped Romaine | hardboiled Egg | Crumbled Bacon | Blue Cheese
Grilled Chicken | cherry tomato | avocado | choice of dressing | GF

*TUNA POKE BOWL 19

Blackened Seared Tuna | Pineapple | Candied Fresno | Avocado
Sunflower Seeds | Radish | Tomato | Tajin Vinaigrette | GF DF

HOUSE MADE DRESSINGS

Tajin Vinaigrette
Ranch
Blue Cheese
Jalapeno Scallion Vinaigrette
Balsamic Vinaigrette

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

drink

CANS & SUCH

RED BULL ENERGY DRINK 6

COORS LIGHT 7

COORS BANQUET 7

CORONA PREMIER 8

MODELO 8

VOODOO RANGER JUICY HAZE IPA 8

HIGH NOON VODKA SELTZER 9

HIGH NOON TEQUILA SELTZER 9

WHITE CLAW HARD SELTZER 8

Featured Beer on Tap

COORS LIGHT 7

MICHELOB ULTRA 7

MODELO ESPECIAL 8

VOODOO RANGER JUICY HAZE IPA 8

COCKTAILS

GIN SUNRISE 10

New Amsterdam Gin | Pineapple Juice | Lemon Juice | Grenadine

SVEDKA BREEZER 10

Svedka Vodka | Cranberry Juice | Pineapple Juice

PALOMA 10

Exotico Tequila | Grapefruit | Lime Juice | Soda Water

JACK DANIEL'S MULE 11

Jack Daniel's Whiskey | Ginger Beer | Lime

RUM SIZZLE 11

Myers's Rum | Pineapple Juice | Orange Juice | Lime Juice | Grenadine | Angostura Bitters

RANCH WATER 12

Flecha Azul Blanco Tequila | Fresh Lime Juice | Topo Chico

BOURBON SOUR 12

Maker's Mark Bourbon | Aperol Aperitif | Freshly Squeezed Lemon Juice

SUNNY BUBBLE 13

Tito's Handmade Vodka | St. Germain | Strawberry Purée | Lemon Juice | Prosecco

WINE

LA MARCA 11

Prosecco

LA JOLIE FLEUR 14

Rosé

CANYON ROAD 8 | 32

Chardonnay

TALBOTT KALI HART 16 | 56

Chardonnay

KIM CRAWFORD 10 | 36

Sauvignon Blanc

MASO CANALI 10

Pinot Grigio

CANYON ROAD 8

Cabernet Sauvignon

POGGIO AL TESORO MEDITERRA 16

Toscana Blend

POGGIO AL TESORO SOLOSOLE 18

Vermentino

MEIOMI 11 | 40

Pinot Noir

FREI BROTHERS 14 | 54

Merlot