

arrowhead

ARROWHEAD SPECIALTIES

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

*JCB 21

½ Pound Burger | Jalapeno Bacon Cream Cheese | Brioche Bun

FISH AND CHIPS 29

Halibut | tartar sauce | lemon | DF

*ARROWHEAD CLASSIC 19

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

ARROWHEAD CHEESESTEAK 18

Roasted Peppers | Caramelized Onions | Hoagie | Fondue

FRENCH ONION BURGER 20

Caramelized Onion | Swiss Cheese | Brioche | Rosemary Garlic Au Jus

ALA CARTE HOUSE SIDES

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

SHARED PLATES

CHICKEN WINGS 19

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

STICKY RIBS 14

5 Ribs | Sesame Seeds
Choice Of Sauce: Coconut Caramel Or Chipotle BBQ | GF

CHEESE CURDS 11

Hatch Green Chiles | Chimichurri Ranch | V

FLATBREADS

GRILLED CHICKEN 15

Roasted Cauliflower | Bechamel | Pickled Shallot

BRAISED LAMB 17

Arugula Pesto | Goat Cheese | Peppers

FENNEL SAUSAGE 16

Stratcciatella Cheese | Arugula | Lemon Oil | Heirloom Tomato

DINNER SELECTIONS AVAILABLE AFTER 5PM

POLENTA 25

Roasted Red Pepper Sauce | Cauliflower | Mushroom | Fennel | GF VG

LAMB SHANK 30

Moroccan Spiced | Polenta Fries | Herb Salad | GF

HALIBUT 38

Mushy Peas | Mint | Lemon Oil | Yorkshire Pudding

LIGHTER FARE

Add 4oz Grilled Chicken | 5

SOUP DU JOUR

House Made Seasonal Soups Cup 6 | Bowl 10

*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

WINTER MELON SALAD 14

Arugula | Goat Cheese | Mint | Cucumber | Honeydew | Nuoc Cham
Crispy Onion

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

HEINEKEN 0.0 8

MODELO 8

VOODOO RANGER JUICY HAZE IPA 8

HIGH NOON VODKA SELTZER 9

HIGH NOON TEQUILA SELTZER 9

WHITE CLAW HARD SELTZER 8

AGAVE BLUE MOON SHANDY 10
Blue Moon Belgian White Beer | Exotico Tequila |
Pineapple & Lime Juices

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 13

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 14

Toscana Blend

POGGIO AL TESORO SOLOSOLE 15

Vermentino

MEIOMI 11 | 42

Pinot Noir

FREI BROTHERS 13 | 49

Merlot