ARROWS SPORTS BAR

arefully 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.

KICKOFF BITES TO SHARE

CHILI FRIES Basket of Fries, Spicy Ground Brisket	\$16	SO
Shredded Cheddar Jack Cheese	chile,	CHILI BOWL & Chili with Bean
CHICHARON BITES Fried Berkshire Pork Belly Bites with	\$18	Shredded Cheo
Cajun Seasonin, Choice of Sauce		GRILLED CHICK Grilled Chicken
HOUSE MADE TORTILLA CHIPS AND SALSA	\$10	Parmesan Chee
FRIED ZUCCHINI CHIPS Choice of Sauce	\$14	TO
BEER BATTERED ONION RINGS Choice of Sauce	\$18	NAVAJO TACC Fry Bread, Grou
POTATO SKINS	\$16	Cheddar Jack C
Cheddar Jack Cheese, Crisp Bacon Bi		
Green Onions, Choice of Sauce		
NACHOS, MINE	\$16	Served with Curl
Tortilla Chips, Pinto Beans, Cheese Sau	Jce,	
Ground Beef, Spam, Cheddar Jack Ch Green Chile, Black Olives, Green Onio	eese,	LAMB SANDW Tortilla or Fry br Lettuce, Tomato
WINGS Traditional or Boneless Buffalo (Mild, Med or Hot), Teriyaki, L Pepper, Navajo Honey Chipotle BBQ,		NATHAN'S CH Quarter Pound,
Navajo Green Chile BBQ Choice of Dipping Sauce		BRATWURST
	-41	with Sauerkraut
Half Dozen	\$15	GREEN CHILE
Dozen	\$20	Hoagie Bun, Sli
QUESADILLAS		Chiles, Caramel
Black Olives, Corn Salsa, Diced Fresh Jale Green Onions, Choice of Sauce	apenos,	FISH & CHIPS
		Beer battered C
Cheddar Jack Cheese Chicken	\$12 \$15	
Steak	\$18	
		Tortilla or Fry br Green Chile, Let
Sauce Choices: House Made Blue Cheese, Ranch, Tartar Sauce, Spicy Cocktail Sauce		
Lemon Pepper Sauce		FRIED CHICKE
		Lettuce, Tomato

1ST QUARTER SOUP & SALADS

CHILI BOWL & CORN BREAD Chili with Beans, Green Onions, Shredded Cheddar Jack Cheese	\$15
GRILLED CHICKEN CAESAR SALAD Grilled Chicken Breast, Romain, Parmesan Cheese, Croutons, Caesar Dressing	\$18
TOUCHDOWN	
NAVAJO TACO ry Bread, Ground Beef, Pinto Beans, Cheddar Jack Cheese, Onions, Tomatoes	\$15
Served with Curley Fries, Coleslaw, House Made Pic Add Cheese \$2.00	ckle
AMB SANDWICH Fortilla or Fry bread, Hatch Green Chile Lettuce, Tomato, Onions	\$19
NATHAN'S CHILI-CHEESE HOT DOG Quarter Pound, Chili Cheese, Grilled Onions	\$14 5
BRATWURST with Sauerkraut & Mustard	\$16
GREEN CHILE CHEESE STEAK Hoagie Bun, Sliced Prime Rib, Fire Roasted Gr Chiles, Caramelized Onions, Melted Provolon	
FISH & CHIPS Beer battered Cod, Fries, Tartar Sauce	\$18
NAVAJO STEAK SANDWICH Fortilla or Fry bread, 6oz Sirloin Steak, Green Chile, Lettuce, Tomato, Onions	\$24
FRIED CHICKEN STRIP SANDWICH	\$21

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 Navajo Ground Beef Chuck (6 oz), Served on a House Made Bun or Navajo Fry Bread, Lettuce Tomato, Fries and House Made Pickle		
GREEN CHILE CHEDDAR CHEESE BURGER	\$20	
BBQ BURGER Fried Onion Straws, Course Black Pepper Corn Provolone Cheese Burger	\$21 s,	
BUILD YOUR OWN BURGER	\$23	
CHOICE OF THREE Swiss Cheddar Pepper Jack American Blue Cheese Sautéed Onions Sautéed Mushrooms Bacon Green Chile Salsa Sliced Avocado Jalapeño		
Additional toppings 50¢		
SUBSTITUTE CHOICE OF PROTEIN Turkey Patty Chicken Breast Plant Based Burger		

THREE SLIDERS IN A ROW

GROUND BEEF SLIDERS\$231 Topped with Blue Cheese Crumbles & CourseBlack Pepper, 1 Topped with BBQ Sauce,1 Topped with Pepper Jack Cheese

CHEF'S SEASONAL FEATURES

10oz SIRLOIN STEAK & FRIES	\$28
ARROWS SMOKED ST. LOUIS BBQ RIBS Served with Coleslaw & Fries	
HALF RACK FULL RACK	\$23 \$30
NAVAJO LAMB STEW WITH FRY BREAD	\$18
GRILLED PORK CHOPS Served with Choice of Fries	\$24
GRILLED WHOLE BL/SL CHICKEN BREAST Served with Choice of Side	\$18
BUCKET OF STEAMED SNOW CRAB LEGS Served with Melted Butter, Potatoes & Corn	\$36

SIDES

\$6

House Fries, Curley Fries, Sweet Potato Fries, Fried Zucchini Chips, Small House Salad

SHRIMP SKEWER 6 Grilled Marinated Shrimp Grilled to Perfection	\$14
SWEET & SPICY BACON Half a Pound of Bacon Slices Seasoned with Red Chile Powder & Crushed Peppercorns with Maple Syrup	\$18 h

DESSERTS TO SHARE OR NOT

TRIPLE CHOCOLATE BROWNIE Served with Vanilla Bean Ice Cream	\$12
4 STACK CARROT CAKE	\$11
NAVAJO PEACH COBBLER Served with Vanilla Bean Ice Cream	\$10



ICKET OF STEAMED SNOW CRAB LEGS \$36 rved with Melted Butter, Potatoes & Corn

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