

Shared Plates

CHICKEN LETTUCE WRAPS 18

Sauteed Ground Chicken, Mushrooms, Carrots, Green Onions, Cashews, Bell Peppers, House Stir Fry Sauce, Served With Sweet Chili, Thai Peanut, Aloha, Butter Lettuce

EMPANADAS 18

Argentina Inspired, Beef And Manchego Empanadas Served With House Made Chimichurri

MINI AREPAS 18

Venezuelan Inspired Mini Arepas, Green Chile, Pepper Jack, Birria Sauce, Cabbage, Avocado, Feta ,Cilantro Crema

MOULES MARINIÈRES* 20

New Zealand Wild Caught Green Lip Mussels, Poblano, Fresno, Andouille Sausage, Blistered Tomatoes, White Wine Butter Sauce, Grilled Baguette

CHICKEN WINGS 19

Choice Of BBQ, Buffalo, 3 Chili, Or Dry Rub, Carrots, Celery, Or Ranch, Blue Cheese

House Features

GRILLED BERKSHIRE PORKCHOP* 42

14oz Grilled Berkshire Bone In Pork Chop, Finished With Teriyaki Glaze, Tropical Salsa, Mash, Seasonal Vegetable

CHARGRILLED FILET* 54

8oz Natural Angus Tenderloin, Seasonal Compound Butter, Served With Baked Or Mashed Potato, Seasonal Vegetable

BIRRIA SHORT RIB 38

Braised Short Rib In Our House Birria Sauce, Served With Mash, Seasonal Vegetables, Elote Salsa, Cilantro

Sundown Salads

Add Protein To Any Salad Chicken 8/ Salmon *10 /Shrimp *6/ Gyro 8

THE GREEK 20

Chopped Romaine, Grilled Chicken, Kalamata Olives, Cucumbers, Tomatoes, Red Onion, Pepperoncini, Feta Cheese, Fried Chickpeas, Feta Italian Dressing

ASIAN SESAME CRUNCH 18

Romaine, Cabbage Blend, Cucumber, Cilantro, Cashews, Corn, Carrots, Onion, Crispy Wonton Strips, Spicy Peanut Dressing

TEQUILA CHICKEN SALAD 21

Marinated Grilled Chicken, Cabbage, Romaine, Corn Salsa, Tomatoes, Avocado Onions, Cilantro, Feta, Tortilla Strips, Jalapeno YaVe Tequila Lime Dressing

WINTER HARVEST 19

Chopped Romaine, Kale, Fuji Apples, Pepitas, Pomegranate Seeds, Bacon, Local Goat Cheese, Champagne Vinaigrette

HOUSE MADE DRESSINGS

Ranch, Blue Cheese, Caesar*, Balsamic Vin, Feta Italian, 1000 Island, Spicy Peanut, Tequila Lime Dressing, Champagne Vinaigrette

SOUP DU JOUR

House Made Seasonal Soups
cup 6 | Bowl 10

House Favorites

ARROWHEAD GOLF CLASSIC BURGER* 19

Natural Angus Beef, 1000 Island, American Cheese, LTOP, Choice Side

THE GYRO 19

Sliced Lamb/Beef, House Made Tzatziki Sauce, Cucumbers, Tomatoes, Sliced Onions, Lettuce, Grilled Pita

ORANGE CHICKEN 20

Bite Sized Fried Chicken, Pineapple, Bell Peppers, Scallions, Baby Corn, House Orange Sauce, Jasmine Rice

TERIYAKI CHICKEN 20

House Made Teriyaki, Chicken, Broccoli, Bell Peppers, Water Chestnuts, Sesame Seeds, Onions, Jasmine Rice

FIESTA BOWL 20

Honey Chipotle Chicken Breast, Rice, Cabbage, Diced Avocado, Hatch Chillies, Cheddar Jack, Salsa, Cilantro, Black Beans, Tapatio Crema

D'S STEAK MELT 19

Sliced Ribeye, Carmelized Onions, Pepper jack, Bacon, On Sourdough

The Rox Seafood & Pasta

SESAME CRUSTED TUNA* 29

Sesame Crusted Ahi Tuna, Seared Med Rare, Grilled Bok Choy, Bamboo Rice, Ginger Soy Sauce

PORCINI CRUSTED HALIBUT* 40

Wild Caught Halibut, Porcini Mushroom Crust, Porcini And Wild Mushroom Cream, Mashed Potatoes, Seasonal Vegetables

JAMBALAYA 30

Classic Louisiana Favorite, Jumbo Shrimp, Andouille Sausage, Bell Peppers, Onions, House jambalaya sauce, Served With Jasmine Rice

LOBSTER AND SHRIMP RAVIOLI 32

House Made Creamy Five Cheese And Tomato Sauce, Sauteed Shrimp, Lobster, Parsley

Balanced Bites

Colorado Curated Balanced Meals, Fuel For The Rox

TEX MEX SHRIMP* 20

Blackened Grilled Shrimp*, Black Beans, Rice, Avocado, Pico De Gallo, Corn Salsa, Lettuce, Lime, Tortilla Strips, Queso Fresco, Chimichurri

BLISTERED SHISHITO PEPPERS 15

Local Goat Cheese, Sea Salt, Sesame Seeds, Charred Lemon, Pickled Fresno Peppers, Sambal Mayo

BURRATA DE LA PLAYA 16

Fresh Burrata, Fresno Oil, Pineapple Oil, Pico De Gallo, Cilantro, Grilled Pita Bread

Brews

- MICHELOB ULTRA** 7
- COORS LIGHT** 7
- MODELO** 8
- VOODOO RANGER JUICY HAZE IPA** 8
- LEINENKUGEL SUMMER SHANDY** 8
- PROST LAGER** 8
- AVALANCHE AMBER ALE** 8
- LAGUNITAS ISLAND BEATS** 8
- Canned Beer & Seltzers*
- COORS LIGHT** 7
- COORS BANQUET** 7
- MILLER LITE** 7
- STELLA ARTIOS** 8
- MODELO** 8
- AVALANCHE AMBER ALE** 8
- VOODOO RANGER IPA** 8
- HIGH NOON** 9
- WHITE CLAW HARD SELTZER** 8
- TOPO CHICO RANCH WATER** 9
- HEINEKEN N/A** 8

Cocktails

- MANGO PRESS** 12
Yave Mango Tequila, Mango Puree, MIst Twist, Soda
- ARROWHEAD MOJITO** 10
Bacardi, Fresh Mint, Fresh Lime Juice, Simple Syrup
- WHISKEY SOUR** 14
Woodford Reserve Bourbon, Fresh Lemon Juice, Simple Syrup
- FRENCH 76** 11
Svedka, Lemon Juice, Simple Syrup, Sparkling wine
- TRANSFUSION** 11
Tito's vodka, grape juice, finished with ginger ale
- THE RUSTY SWING** 14
Glenmorangie, Drambuie
- TEE BOX GIN & JUICE** 10
New Amsterdam Gin, Cranberry Juice, Pineapple Juice
- RED ROCKS BREEZE** 10
Exotico Tequila, Grapefruit Juice, Cranberry Juice, Lemonade
- RASPBERRY LEMONADE** 12
Wheatley Vodka, Muddled Raspberries, Lemon Juice
- ARROWHEAD MINT JULEP** 15
Basil Hayden, Fresh Mint, Simple Syrup

Wine

- POGGIO AL TESORRO SOLOSOLE VERMENTINO** 11
Vermentino
- MEIOMI** 10
Rosé
- CANYON ROAD** 8 | 32
Chardonnay
- J VINEYARDS** 10 | 55
Pinot Gris
- KIM CRAWFORD** 10 | 45
Sauvignon Blanc
- CANYON ROAD** 8 | 32
Pinot Grigio
- MEIOMI** 10
Pinot Noir
- ESTANCIA** 11 | 30
Pinot Noir
- FREI BROTHERS** 12
Merlot
- CANYON ROAD** 8 | 32
Cabernet Sauvignon
- LOUIS M. MARTINI SONOMA** 15
Cabernet Sauvignon
- SIMI SONOMA** 12
Cabernet