

arrowhead

HANDCRAFTED BURGERS & SANDWICHES

Our 1/2 Pound Chef Crafted Angus Burgers Are Served On A Brioche Bun With LTOP, Choice Of Side

ARROWHEAD GOLF CLASSIC* 19

Natural Angus Beef, 1000 Island, American Cheese

COWBOY BURGER* 21

Natural Angus Burger, Caramelized Onions, Bacon, Cheddar, Jack Daniels BBQ, House Aioli

QUESADILLA BURGER* 21

Two 1/4 Pound Natural Angus Burgers, Pico De Gallo, Pepper Jack, Spicy Aioli, Cheddar Jack, Flour Tortillas

D'S STEAK MELT 19

Sliced Ribeye, Caramelized Onions, Pepper Jack, Bacon, Sourdough

THE GYRO 19

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

ALA CARTE HOUSE SIDES

Fries or House Chips 4
Fresh Fruit Cup 4
Side Salad 6

BALANCED BITES

Colorado Curated Balanced Meals, Fuel For The Rox

BURRATA DE LA PLAYA 16

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

BLISTERED SHISHITO PEPPERS 15

Local Goat Cheese, Sea Salt, Charred Lemon, Pickled Fresno Peppers

AHI CHILI CRUNCH BOWL* 20

Sashimi Grade Sesame Crusted Seared Tuna*, Garlic Chili Crisp, Jasmine Rice, Avocado, Grilled Bok Choy, Wontons Marinated Cucumbers, Sambal Aioli, Truffle Aioli

SHARED PLATES

MINI AREPAS 18

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

EMPANADAS 18

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

MOULES MARINIÈRES* 20

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

CHICKEN LETTUCE WRAPS 18

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

CHICKEN WINGS 19

Tossed In Choice Of BBQ, Buffalo, 3 Chili, Or Dry Rub, Served with Carrots, Celery, Ranch or Bleu Cheese

SOUP DU JOUR

House Made Seasonal Soups Cup 6| Bowl 10

ROXBOROUGH BOWLS

FIESTA CHICKEN 20

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

TEX MEX SHRIMP* 20

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

CHICKEN TERIYAKI 20

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

ORANGE CHICKEN 20

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

HOUSE SPECIALTIES

TACOS AL PASTOR 19

House Braised Marinated Pork, Pineapple Salsa, Red onions, Cilantro, Served On Corn Tortillas

SHORT RIB BIRRIA STREET TACOS 19

House Braised Short Ribs In Our House Birria Sauce, Corn Tortillas Diced Onions, Feta And Cilantro

BAJA HAMACHI TACOS* 19

Japanese Yellow Tail, Fried or Grilled, Cabbage Blend, Avocado, Radish, Pico De Gallo, Lime Aioli, Flour Tortilla

GRILLED SHRIMP TACOS 19

Grilled Blackened Shrimp, Cabbage Blend, Corn Salsa, Tapatio Crema, Flour Tortillas

FISH AND CHIPS 22

Breckenridge Avalanche Amber Ale Beer Batter, Fresh Wild Caught Halibut, House Tartar Sauce, Lemon Wedge

SUNDOWN SALADS

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

TEQUILA CHICKEN SALAD 21

Marinated Grilled Chicken, Cabbage And Romaine Blend, Corn Salsa, Grape Tomatoes, Green Onions, Cilantro, Feta Crumbles, Tortilla Strips, Avocado, House Made Jalapeno YaVe Tequila Lime Dressing

ASIAN SESAME CRUNCH 18

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

WINTER HARVEST 19

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

THE GREEK 20

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

HOUSE MADE DRESSINGS

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

drink

BREWS

- COORS LIGHT** 7
- MICHELOB ULTRA** 7
- MODELO** 8
- VOODOO RANGER JUICY HAZE IPA** 8
- BRECKENRIDGE AUTUMN ALE** 8
- AVALANCHE AMBER ALE** 8
- PROST LAGER** 8
- SWEET WATER 420** 8
- Select Beer & Seltzers
- MILLER LITE** 7
- COORS LIGHT** 7
- COORS BANQUET** 7
- MICHELOB ULTRA** 7
- MODELO** 8
- STELLA ARTIOS** 8
- VOODOO RANGER IPA** 8
- BRECKENRIDGE HOP PEAK IPA** 8
- ARROWHEAD URBAN LUMBERJACK** 8
- BRECKENRIDGE AVALANCHE** 8
- WHITE CLAW HARD SELTZER** 8
- HIGH NOON** 9

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
- THE RUSTY SWING** 14
Glenmorangie, Drambuie
- TEE BOX GIN & JUICE** 10
New Amsterdam Gin, Cranberry Juice, Pineapple Juice
- RED ROCKS BREEZE** 10
Exoctico 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
- TRANSFUSION** 11
Titos, Grape Juice, Gingerale

WINE

- MEIOMI** 10
Rosé
- LA JOLIE FLEUR** 10
Rosé
- CANYON ROAD** 8 | 32
Chardonnay
- TALBOTT KALI HART** 11 | 42
Chardonnay
- SIMI SONOMA** 12
Chardonnay
- UNSHACKLED** 12
Sauvignon Blanc
- KIM CRAWFORD** 10 | 45
Sauvignon Blanc
- CANYON ROAD** 8 | 32
Pinot Grigio
- J VINEYARDS** 10
Pinot Gris
- POGGIO AL TESORRO SOLOSOLE VERMENTINO** 11
Vermentino
- MEIOMI** 10
Pinot Noir
- ESTANCIA** 11 | 30
Pinot Noir
- FREI BROTHERS** 12
Merlot
- LOUIS M. MARTINI SONOMA** 15
Cabernet Sauvignon
- MY FAVORITE NEIGHBOR** 18
Cabernet
- CANYON ROAD** 8 | 32
Cabernet Sauvignon