



SMALL PLATES

CHICKEN WINGS	18
bbq, buffalo, spicy asian, arrowhead dry rub, carrot & celery, ranch or bleu cheese	
FRENCH ONION DIP	15
house made caramelized onion dip served with house chips	
JUMBO SHRIMP SAUTE*	16
coconut thai chile sauce, ginger, cilantro, grilled bread	
EDAMAME	10
sautéed in the pod, served spicy or plain with sea salt	
SMOKED GUACAMOLE	14
fresh avocado, smoked pumpkin seeds, flour & corn tortilla chips	
CRISPY BRUSSELS	15
roasted brussels, crispy potato, ancho seasoning, spicy aioli	
MUSSELS	15
new Zealand wild caught green lip mussels, smoked poblano, Spanish chorizo, blistered tomatoes, white wine, butter served with grilled baguette	

ARROWHEAD SALADS

ADD TO ANY SALAD	
chicken salmon* steak* shrimp 8	
RIBEYE STEAK SALAD	18
asada style steak, chopped romaine, sharp cheddar, tomato, cilantro, corn salsa, avocado, sriracha lime ranch	
ARROWHEAD COBB SALAD	16
chopped romaine, grilled chicken, tomato, feta, hard boiled egg, grilled corn, cucumber, pepitas, tart cherries choice of dressing	
WINTER CAESAR	16
romaine, roasted brussels, green apples, bacon, parmesan, croutons, caesar dressing	
HOUSE SALAD	6
spring mix, tomatoes, carrots, cucumbers, choice dressing	

HOUSE MADE SOUPS

SOUP DU JOUR	
bread boule 5 cup 6 bowl 10	

DINNER PLATES

LOUISIANA SCAMPI*	34
river bear andouille sausage, shrimp, smoked poblano, fresno, cilantro, linguine, white wine, butter	
PORCINI HALIBUT*	40
porcini ancho crusted fresh halibut filet, sweet mash, broccolini, sauteed wild mushrooms with smoked poblano porcini sauce	
LAMB SHANK BIRRIA	34
colorado lamb shank braised with tomato & mexican chiles, served with sweet mash	
CHORIZO CARBONARA	25
Spanish chorizo, English peas, linguine, manchego cream sauce	
KING SALMON	30
ancho rubbed wild caught king salmon, sweet mash, lime butter sauce, snap pea	
CHARGRILLED FILET	46
8oz natural angus tenderloin, bearnaise compound butter, served with baked or mashed potato grilled shrimp 6 snow crab 13	

HOUSE FAVORITES

CRAB MAC & CHEESE	30
baked mac & cheese, lump crab, toasted bread crumbs, served with broccolini	
UDON BOWL	28
marinated chicken breast, shrimp, snap peas, carrot, greens, udon noodles, fried egg	

HOUSE SIDES

FRIES	3.5
SWEET FRIES	3.5
PASTA SALAD	3.5
HOUSE CHIPS	3.5

UPCOMING EVENTS

*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.



BEER

CANNED BEER

Coors Light 5.75	Corona Light 6.75
Miller Lite 5.75	Corona Premier 6.75
Blue Moon Belgian White 6.75	White Claw Hard Seltzer 5

DRAFT BEER

New Belgium Fat Tire Amber Ale 6.75
Voodoo Ranger American Haze IPA 6.75

COCKTAILS

SVEDKA BLOODY MARY 7
Svedka Bloody Mary

BUFFALO TRACE AND GINGER 12
Buffalo Trace and Ginger

GIN & TONIC 9
gin, tonic, lime

TRANSFUSION 9

Tito's vodka, grape juice, finished with ginger ale Bombay Sapphire | Vermouth | Stuffed Olives

EXOTICO MARGARITA 9
Exotico Margarita

WOODFORD OLD FASHIONED 15
Woodford Old Fashioned

CLASSIC GIN MARTINI 9

Bombay Sapphire | Vermouth | Stuffed Olives

NEW AMSTERDAM TOM COLLINS 9
New Amsterdam Tom Collins

JIM & GINGER 9
Jim & Ginger

WINE

SPARKLING

LA MARCA 8 30
Prosecco

WYCLIFF 7 24
Brut Champagne

WHITE

CANYON ROAD 8 28
Chardonnay

KIM CRAWFORD 12 40
Chardonnay

CANYON ROAD 8 28
Pinot Grigio

MASO CANALI 9 32
Pinot Grigio

MEIOMI 14 45
Rosé

KIM CRAWFORD 12 40
Sauvignon Blanc

RED

CANYON ROAD 8 28
Cabernet Sauvignon

RAVAGE 9 32
Red Blend

UNSHACKLED 18 50
Cabernet Sauvignon

SIMI 15 45
Cabernet Sauvignon

CHARLES SMITH 9 32
The Velvet Devil Merlot

MACMURRAY RANCH 18 50
Pinot Noir