



Blue Corn Mush (8oz) \$9 fry bread or flour tortilla

Sidewinder Street Tacos ^{\$}13 four (4) street tacos, corn tortillas, brisket, cilantro, onion, pico de gallo

Chef Salad \$11

lettuce, ham, turkey, shredded

cheese, carrots, tomatoes,

cucumber, boiled egg

Ground Beef Nachos ^{\$}12 tortilla chips, ground beef, queso blanco, cheddar/jack cheeses, roasted jalapeños, sour cream, Pico de Gallo

APPETIZERS

Green Chile Fiesta Fries ^{\$}**9** french fries, smothered, jack & cheddar cheese, green chile sauce

ENTRÉE SALADS

Field Harvest Salad ^{\$}12 Fresh spring mix, strawberries, candied almonds, feta cheese, balsamic dressing, Chicken +^{\$}5 Queso blanco +\$3; Guacamole +\$5

Round Up Wings \$12

six (6) wings, choice of buffalo,

house-made BBQ sauce, or sweet

chile

Chips and Salsa \$7

Ranchero House Salad ^{\$}10 spring mix, cherry tomatoes, cucumbers, shredded cheese, choice of dressing

Steak & Enchiladas \$20 (60z); \$22 (10 oz.)

Shrimp Boil ^{\$}22 ¹/₂ lb shrimp, green chile sausage, corn on the cob, golden potatoes

Pork Dinner ^{\$}16 two (2) pork chops, with two sides, frybread or tortilla

Chicken Fried Steak ^{\$}17 two sides, with white or brown gravy

Northern Edge Philly \$16

8 oz. beef shoulder, sautéed red

onion, Anaheim chile, pepper

jack cheese, creamy avocado

ranch, choice of toasted hoagie

roll, frybread, or tortilla

Traditional Navajo Taco ^{\$}13 ground beef, lettuce, shredded cheese, diced red onion, tomato,

salsa and sour cream

Pepperoni Flatbread Pizza \$12

marinara, mozzarella, pepperoni

Meat Lovers Flatbread Pizza ^{\$}16 marinara, mozzarella, sausage, pepperoni, ground beef, bacon

SPECIALTIES

Rib Eye \$24 (8oz); \$27 (12oz.) crab legs add \$10

Rustler's Ribs ^{\$}22(half); ^{\$}27 (full) finished with juniper BBQ sauce

Half Roasted Chicken ^{\$}22 choice of 2 sides

BURGERS, SANDWICHES & MORE

Roasted Lamb ^{\$}21 10 oz. shredded roasted lamb, mashed potatoes, green chile, lamb gravy, blue mush, Anaheim pepper, frybread or tortilla

Club Sandwich \$14 bacon, ham, roast chicken, cheddar, pepperjack, lettuce, tomato, sour dough bread

Rancher Burger ^{\$}14 ¹/₄ lb Native Beef patty, cheese, lettuce, tomato, red onion, & pickle, add bacon ^{\$}3 New York Strip \$22 (12oz); add grilled shrimp \$4

Navajo Lamb Herder Platter ^{\$}26 10 oz. lamb ribs, 6 oz. leg of lamb, corn, Yukon potatoes, squash, zucchini, blue mush, roasted Anaheim, frybread or tortilla

Fish & Chips \$13 (2); \$15 (3) beer battered cod served with choice of 1 side

Chicken Tenders \$15 four (4) Jumbo Tenders with choice of ranch, chipotle ranch, BBQ, sweet chile or buffalo sauce, plus 1 side

> Lamb Stew ^{\$}16 lamb, celery, carrots, golden potatoes, blue mush, choice of frybread or tortilla

Chopped Steak \$16 smothered with beef gravy

Banana Split ^{\$}10 Two (2) banana split, vanilla ice cream, chocolate, caramel, strawberry, peanuts, whipped cream, maraschino cherries Desserts Strawberry Shortcake ^{\$}9

NY Colossal Cheesecake ^{\$}9 strawberry topping

Sides \$5

Brownie Sundae ^{\$}10 Chocolate Brownie, powdered sugar, vanilla ice cream, nuts, whipped cream, maraschino cherries, choice of topping: chocolate, caramel or strawberry

Seasonal vegetables, mexican rice, house pinto beans, squash & zucchini, corn on the cob, side salad, side caesar salad, green chile mac n' cheese, french fries, mashed potatoes with gravy, baked potato, onion rings

Loaded Baked Potato \$2, Frybread or Tortilla \$3

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NAVAJO COCKTAILS \$8

Mangonada Margarita - Tres Generations, Cointreau, mango mix, sweet & sour, Tajin, salt, lime wedge Ginger Beer Margarita - Teramana Blanco, Royal Triple Sec, sweet and sour, orange juice, ginger beer House Margarita - Capitan Tequila, Royal Trip Sec, Fresh orange Juice, sweet and sour, lime wedge

Tequila Sunrise - José Cuervo, Orange Juice, grenadine, cherry and orange

Tito's Lemonade - Tito's, lemonade, lemon wheel **Pink Ladies -** Capitan Tequila, Triple Sec, lemonade, grenadine, sugar rim, lemon wheel

Fireball Lemonade - Fireball, lemonade, lemon wedge Fiery Cranberry - Fireball, cranberry, lime wedge

Tennessee Tea - Tennessee Honey, lemonade, ice tea, lemon wheel

Electric Smurf - Bacardi Rum, Blue Curacao, pineapple juice, sprite, orange & cherries

Sea Breeze - Grey Goose, grapefruit juice, cranberry juice, lime wedge

BEERS ON TAP \$5*

Dos Equis Lager*	
Modelo Especial*	
Bud light	\$ 6 ²⁵
Budweiser	\$ 6 ²⁵
Coors light	\$6 ²⁵
Blue Moon	\$ 6 ²⁵
7K IPA	\$6 ²⁵
Ska True Blonde Ale	\$ 6 ²⁵
Bosque Wolf pack	\$6 ²⁵
Michelob Ultra	\$6 ²⁵
Twisted Tea	\$625

BOTTLED BEER

Bud Light Aluminum	\$ 5 ²⁵
Coors light Aluminum	\$ 5 ²⁵
Coors Banquet	\$5 ²⁵
Corona Extra	\$ 5 ²⁵
Smirnoff Ice	\$ 5 ²⁵
Angry Orchard	\$ 5 ²⁵
Dos Équis Lager	\$ 5 ²⁵
Dos Equis Amber	\$ 5 ²⁵
Modelo Especial	\$ 5 ²⁵
Modelo Negra	\$5 ²⁵
Miller Lite	\$ 5 ²⁵

WINES BY THE GLASS \$6

Benvolio Prosecco 19 Crimes Chardonnay Banfi Rosa Regale Brachetto Freak Show Cabernet

We proudly serve Coca-cola products, Navajo Fizz & Iced Tea

WINES 16 UNDER \$16 WHITE

Andre Brut Rose 375ml	\$9
19 Crimes Chardonnay 375ml	\$15
Kendall Jackson Chardonnay	
Vintners Reserve 375ml	\$16
J Lohr Riverstone Chardonnay 375ml	\$15
Clos Du Bois Chardonnay 375ml	\$15
Dark Horse Calif Pinot Grigio 375ml	\$15
Dark Horse Sauvignon Blanc 375ml	\$12

RED

19 Crimes the Uprising Red 375ml	\$15
Apothic Red 500ml	\$16
Dark Horse Pinot Noir 375ml	\$12
J Lohr 7 Oaks Cabernet 375ml	\$16
J Lohr Los Osos Merlot 375ml	\$15
Kendall Jackson Cabernet Vintners	
Reserve 375ml	\$16
Kendall Jackson Merlot Vintners	
Reserve 375ml	\$16
Alexander Valley Merlot 375ml	\$16

LIQUOR

VODKA	
Grey Goose	\$10 ²⁵
Absolute	\$825
Tito's	\$825
GIN	
Bombay Sapphire	\$ 9 25
Tanqueray	\$825

Sips Smith	48 23
RUM	The first of the second
Malibu	\$825
Captain Morgan	\$825
Bacardi	\$825

WHISKEY/BOURBON

Crown Royal	\$ 9 25
Jack Daniels	\$825
Jameson	\$ 9 25
Jim Beam Single Barrel	\$10 ²⁵
Makers Mark	\$ 9 25
Angels Envy	\$10 ²⁵

TEQUILA

1800 Silver	\$12 ²⁵
Patron Silver	\$12 ²⁵
Trés Generation Reposado	\$12 ²⁵
Trés Generation Anejo	\$1025
Teramaña Blanco	\$825

THANK YOU FOR RESPECTING OUR 3-DRINK RULE. UNACCOMPANIED MINORS NOT ALLOWED IN THE BAR.

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\$025



PRETZEL \$9 Green chilé queso

CARNE ASADA FRIES \$11 Fries, steak, onions, jalapeños, tomatoes, sour cream, guacamole

LOADED POTATO SKINS \$12 Cheese, bacon, green onions, sour cream

BEEF SLIDERS \$13 Navajo beef, cheddar cheese, carmelized onion, chipotle aioli, slider bun, (4) sliders

CHICKEN QUESADILLA \$13 Chicken, black beans, bell peppers, onion, pepper jack cheese, sour cream, guacamole

ALL-DAY SOCIAL MENU

BLUE CORN TAQUITOS \$11 NAPI Blue corn tortillas, shredded Navajo beef, cheese, guacamole, sour cream, corn salsa

CAESAR SALAD 59 romaine, parmesan, croutons, caesar dressina

BLUE CORN TAMALES \$12 NAPI Blue Corn, lamb smothered in green chilé sauce

THREE SISTERS BEAN DIP 59 Fry Bread Chips, pinto beans, squash/zucchini, corn salsa

CEDAR BOW BURGER \$14 1/2 lb. Navajo Beef Patty, smoked cheddar cheese, lettuce, onion, tomato jam, chipotle aioli, brioche bun, french fries, add bacon \$3

KNEEL DOWN BREAD CROSTINI \$12 Braised lamb, bell pepper jam

COCKTAILS

BOTTLED BEER

\$525 **Bud Light Aluminum** \$525 Coors light Aluminum \$525 **Coors Banquet** \$525 Corona Extra \$525 Smirnoff Ice \$525 Angry Orchard \$525 Dos Equis Lager \$525 Dos Equis Amber \$525 Modelo Especial \$525 Modelo Negra \$525 Miller Lite \$525 Michelob Ultra

BEERS ON TAP \$5*

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CH	HICK	(EN	WIN	GS ^s	12

(6) Chicken Wings, celery, carrots, Choice of green chile, BBQ, honey chipotle, juniper bbq sauce

PATATAS BRAVA \$10 Chunky potatoes with brava sauce

LAMB NACHOS \$13 Tri Color Tortilla Chips, braised lamb, green chilé queso, corn salsa

> NAVAJO GREEN CHILÉ SAUSAGE PO' BOY \$14

Green chilé sausage, lettuce, tomato, remoulade, served on a Hoagie roll with fries

FISH TACOS \$13 beer battered cod, red cabbage, queso fresco, tomatillo-jalapeño salsa

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