

## APPETIZERS

<b>Blue Corn Mush (8oz)</b> fry bread or flour tortilla	\$9	<b>Shrimp Cocktail</b> Shrimp, cocktail sauce	\$14
<b>Wedge Salad</b> lettuce, tomato, choice of dressing	\$12	<b>Pepperoni Flatbread Pizza</b> marinara, mozzarella, pepperoni	\$12
<b>Roasted Bone Marrow</b> tortilla triangles	\$16	<b>Meat Lovers Flatbread Pizza</b> marinara, mozzarella, sausage, pepperoni, ground beef, bacon	\$16
<b>Caesar Salad</b> romaine, croutons, parmesan	\$10		

## ENTRÉE SALADS

<b>Chef Salad</b> lettuce, ham, turkey, shredded cheese, carrots, tomatoes, cucumber, boiled egg	\$15	<b>Ranchero House Salad</b> spring mix, cherry tomatoes, cucumbers, shredded cheese, choice of dressing	\$13
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## STEAKS FOR 1, 2, 3 or 4

<b>Tomahawk Steak 36oz</b> (Feeds 2 – 4)	\$90	<b>Bone in Rib-Eye 28oz</b> (Feeds 2 – 4)	\$60
<b>Porterhouse 28oz</b> (Feeds 2 – 4)	\$60		

## SPECIALTIES

<b>Steak &amp; Enchiladas (10 oz.)</b> sirloin, two ground beef enchiladas with green chile sauce, choice of two sides	\$22	<b>Rustler's Ribs</b> finished with juniper BBQ sauce	\$22(half); \$27 (full)
<b>Shrimp Boil</b> ½ lb shrimp, green chile sausage, corn on the cob, golden potatoes	\$22	<b>New York Strip</b> add grilled shrimp \$4, choice of two sides	\$22 (12oz);
<b>Pork Chop 16oz</b> Served with two sides, frybread or tortilla	\$24	<b>Navajo Lamb Herder Platter</b> 10 oz. lamb ribs, 6 oz. leg of lamb, corn, squash, zucchini, Yukon potatoes, blue mush, roasted, Anaheim, frybread or tortilla	\$26
<b>Rib Eye</b> crab legs add \$10, choice of two sides	\$24 (8oz); \$27 (12oz.)	<b>Shrimp Scampi</b> Grilled Shrimp, pasta, white sauce	\$26
<b>Chicken Parmesan</b> Breaded chicken, topped with marina, parmesan	\$26	<b>Chopped Steak</b> Smothered in brown gravy, choice of two sides	\$19
<b>Lamb Stew</b> Lamb, celery, carrots, golden potatoes, blue mush, choice of frybread or tortilla	\$16		

## BURGERS, SANDWICHES & MORE

<b>Traditional Navajo Taco</b> ground beef, lettuce, shredded cheese, diced red onion, tomato, salsa and sour cream on the side	\$19	<b>Rancher Burger</b> ½ lb Native Beef patty, cheese, lettuce, tomato, red onion, & pickle, <b>add bacon \$3</b>	\$19
<b>Roasted Lamb</b> 10 oz. shredded roasted lamb, mashed potatoes, green chile, lamb gravy, blue mush, Anaheim pepper, frybread or tortilla	\$21	<b>Fish &amp; Chips</b> two beer battered cod, choice of one side	\$18

## DESSERTS

<b>Banana Split</b> Two (2) bananas, vanilla ice cream, chocolate, caramel, strawberry, peanuts, whipped cream, maraschino cherries	\$10	<b>NY Cheesecake</b> strawberry topping	\$9
<b>Strawberry Shortcake</b>	\$9	<b>Carrot Cake</b>	\$9
		<b>Chocolate Cake</b>	\$9

## SIDES

<i>Seasonal vegetables, mexican rice, squash &amp; zucchini, corn on the cob,</i>	\$5	<i>green chile mac n' cheese, french fries, mashed potatoes with gravy, baked potato (Loaded + \$2) Frybread or Tortilla \$3</i>	
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**PRIX FIXE**

**\$34<sup>95</sup>**

**APPETIZERS**

Caesar Salad  
Lamb Stew

Wedge Salad

Bone Marrow + \$4

**ENTREÉS**

Chicken Parmesan  
Shrimp Scampi  
New York Strip 12oz  
Filet Mignon 8oz + \$6

Bone in Rib-Eye 28oz +\$36  
Rib Eye 12oz  
Tomahawk Steak 36oz +\$60  
(feeds 2 – 4)

Porterhouse 28oz +\$40  
(feeds 2 – 4)  
Pork Chop 16oz

**SIDES - choice of one side**

baked potato  
baked sweet potato  
fries

mashed potato  
three sisters  
tri-color carrots

mac and cheese

**DESSERT**

Dessert of the day

Coffee or tea

**WINES BY THE GLASS \$6**

Benvolio Prosecco  
Barefoot, Chardonnay  
Barefoot, Pinot Grigio  
Banfi Rosa Regale Brachetto  
Freak Show Cabernet

**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

**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\***

Please ask your server for available beers

**BOTTLED BEER**

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

# Cedar Bow RESTAURANT



## 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\*

Please ask your server for available beers

## BOTTLED BEER

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

## WINES BY THE GLASS \$6

Benvolio Prosecco  
 Barefoot, Chardonnay  
 Barefoot, Pinot Grigio  
 Banfi Rosa Regale Brachetto  
 Freak Show Cabernet

## LIQUOR

### VODKA

Grey Goose	\$10 <sup>25</sup>
Hangar 1	\$9 <sup>00</sup>
Crystal Head	\$9 <sup>00</sup>
Ciroc	\$8 <sup>00</sup>
Absolute	\$8 <sup>25</sup>
Tito's	\$8 <sup>25</sup>
Belvedere	\$7 <sup>00</sup>
Ketel One	\$7 <sup>00</sup>

### GIN

Bombay Sapphire	\$9 <sup>25</sup>
Tanqueray	\$8 <sup>25</sup>
Sips Smith	\$8 <sup>25</sup>
Fords	\$8 <sup>00</sup>

### RUM

Malibu	\$8 <sup>25</sup>
Captain Morgan	\$8 <sup>25</sup>
Rum Bacardi	\$8 <sup>25</sup>
Bumbu XO	\$8 <sup>00</sup>
Don Q Reserva	\$6 <sup>00</sup>

### TEQUILA

1800 Silver	\$12 <sup>25</sup>
Patron Silver	\$12 <sup>25</sup>
Trés Generation Reposado	\$12 <sup>25</sup>
Trés Generation Anejo	\$10 <sup>25</sup>
Teramaña Blanco	\$8 <sup>25</sup>
Milagro Select Barrel Reserve	\$9 <sup>00</sup>
Silver Tequila	
Ocho Plata Tequila	\$7 <sup>00</sup>
Milagro Barrel Select Anejo	\$10 <sup>00</sup>
Del Maguey Vida de Muertos	\$10 <sup>00</sup>
Mezcal	

## 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

## WHISKEY/BOURBON/COGNAC/SCOTCH

<b>Pendleton Directors' Reserve</b>	\$26 <sup>00</sup>
<i>Blended Canadian Whiskey</i>	
<b>The Dalmore Cigar Malt Reserve</b>	\$18 <sup>00</sup>
<b>Lagavulin 16 Year Old</b>	\$12 <sup>00</sup>
<i>Single Malt Scotch Whiskey</i>	
<b>Remy Martin 1738</b>	\$12 <sup>00</sup>
<i>Accord Royal Cognac</i>	
<b>Glenfiddich 12 Year Old</b>	\$10 <sup>00</sup>
<i>Single Malt Scotch Whiskey</i>	
<b>Oban Little Bay Single Malt</b>	\$10 <sup>00</sup>
<i>Scotch Whiskey</i>	
<b>Whistlepig Piggyback Bourbon Whiskey</b>	\$10 <sup>00</sup>
<b>Jim Beam Single Barrel</b>	\$10 <sup>25</sup>
<b>Angels Envy</b>	\$10 <sup>25</sup>
<b>Makers Mark</b>	\$9 <sup>25</sup>
<b>Crown Royal</b>	\$9 <sup>25</sup>
<b>Jameson</b>	\$9 <sup>25</sup>
<b>Blanton's Single Barrel</b>	\$9 <sup>00</sup>
<i>Kentucky Straight Bourbon Whiskey</i>	
<b>Blanton's Gold Edition</b>	\$9 <sup>00</sup>
<i>Kentucky Straight Bourbon Whiskey</i>	
<b>The Balvenie 12 Year Old DoubleWood Aged</b>	\$9 <sup>00</sup>
<i>Single Malt Scotch Whiskey</i>	
<b>The Macallan 12 Year Old Double Cask</b>	\$9 <sup>00</sup>
<i>Single Malt Scotch Whiskey</i>	
<b>Pendleton 1910</b>	\$9 <sup>00</sup>
<i>12 Year Old Canadian Rye Whiskey</i>	
<b>Aberlour 12 Year Old Single Malt</b>	\$9 <sup>00</sup>
<i>Scotch Whiskey</i>	
<b>Ardbeg 10 Year Old Single Malt</b>	\$9 <sup>00</sup>
<i>Scotch Whiskey</i>	
<b>Jack Daniels Whiskey</b>	\$8 <sup>25</sup>
<b>Antica Formula Vermouth</b>	\$8 <sup>00</sup>
<b>Woodford Reserve</b>	\$7 <sup>00</sup>
<i>Double Oaked Kentucky Straight Bourbon Whiskey</i>	
<b>Pendleton Blended Canadian Whiskey</b>	\$7 <sup>00</sup>
<b>Eagle Rare</b>	\$6 <sup>00</sup>
<i>10 Year Old Kentucky Straight Bourbon Whiskey</i>	
<b>Ancient Age</b>	\$6 <sup>00</sup>
<i>Kentucky Straight Bourbon Whiskey</i>	
<b>Buffalo Trace</b>	\$6 <sup>00</sup>
<i>Kentucky Straight Bourbon Whiskey</i>	
<b>Old Forester</b>	\$6 <sup>00</sup>
<i>Kentucky Straight Bourbon Whiskey</i>	

# Cedar Bow

## RESTAURANT

### ALL-DAY SOCIAL MENU

#### 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, caramelized onion, chipotle aioli, slider bun, (4) sliders

#### CHICKEN QUESADILLA \$13

Chicken, black beans, bell peppers, onion, pepper jack cheese, sour cream, guacamole

#### CHIPS AND SALSA \$7

Queso blanco +\$3;  
Guacamole +\$5

#### GROUND BEEF NACHOS \$12

tortilla chips, ground beef, queso blanco, cheddar/jack cheeses, roasted jalapeños, sour cream, Pico de Gallo

#### BLUE CORN TAQUITOS \$11

NAPI Blue corn tortillas, shredded Navajo beef, cheese, guacamole, sour cream, corn salsa

#### CAESAR SALAD \$9

romaine, parmesan, croutons, caesar dressing

#### BLUE CORN TAMALES \$12

NAPI Blue Corn, lamb smothered in green chilé sauce

#### THREE SISTERS BEAN DIP \$9

Fry Bread Chips, pinto beans, squash/zucchini, corn salsa

#### CEDAR BOW BURGER \$14

½ lb. Navajo Beef Patty, smoked cheddar cheese, lettuce, onion, tomato jam, chipotle aioli, brioche bun, french fries, add bacon \$3

#### 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

#### CHICKEN WINGS \$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

#### GREEN CHILE FIESTA FRIES \$9

french fries, smothered, jack & cheddar cheese, green chile sauce

#### CLUB SANDWICH \$14

bacon, ham, roast chicken, cheddar, pepperjack, lettuce, tomato, sour dough bread

### COCKTAILS

#### WINES BY THE GLASS \$6

Benvolio Prosecco  
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Barefoot, Pinot Grigio  
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Freak Show Cabernet

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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 & sour, lime wedge

##### Tequila Sunrise

José Cuervo, Orange Juice, grenadine, cherry & 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 and cherries

##### Sea Breeze

Grey Goose, grapefruit juice, cranberry juice, lime wedge

#### 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 Equis Lager \$5.25  
Dos Equis Amber \$5.25  
Modelo Especial \$5.25  
Modelo Negra \$5.25  
Miller Lite \$5.25  
Michelob Ultra \$5.25

#### 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  
Salt Monkey \$6.25  
Twisted Tea \$6.25  
Michelob Ultra \$6.25

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

An 18% Gratuity is added for all parties & tables of 6 or more. 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, & shellfish. Menu items are subject to change.