



AVAILABLE 7 DAYS A WEEK

WEDGE SALAD \$11

Wedge cut Crisp Iceberg with Tomatoes, Red Onion, Bacon Lardons & Blue Cheese Crumbles

CAESAR SALAD \$11

Romain Spears, Croutons, Shaved Parmesan

DINNER SALAD \$6

A Small Salad of Mixed Greens | Choice of Dressing

FRITTO MISTO \$18

A Perfect Mix of Flash Fried Shrimp, Calamari, Onion & Fennel, Served with Garlic Aioli Dip

CHICKEN WINGS 6 for \$12/12 for \$20

Choice of Sauce: Buffalo/Juniper BBQ/Hot Honey
Radish, Ranch Dip

NAVAJO NACHOS \$12

Tri-Color Tortillas with Spiced Beef, Lamb & Beans
Topped with Guacamole, Cheese & Salsa

BASKET OF STICKS \$10

Breaded & Fried Zucchini* & Mozzarella* & Pickle* Sticks
Ranch Dip, Marinara. *Can be ordered Individually

CORN RIBS \$8

Roasted Corn Dusted with Smoked Paprika, Lime Butter
Cotija Cheese

FROM OUR BRICK OVEN

MARGHERITA FLATBREAD \$12

Tomato, Mozzarella, Basil

CHICKEN & BACON FLATBREAD \$13

White Sauce, Grilled Chicken, Bacon, Mozzarella
& Ranch Seasoning

NEAPOLITAN STYLED PIZZA

SHIPROCK \$18

Pepperoni

VEGGIE SPECIAL \$20

Bell Peppers, Tomato, Red Onion, Mushrooms, Olives & Basil
Add Hot Honey to Any Pizza – \$1

BURGERS & MORE

NAVAJO EDGE BURGER & FRIES \$15

½ lb Native American Beef Patty, Brioche Bun, Lettuce,
Tomato, Onion, Pickle

Add: Cheese / Bacon / Guacamole \$2 each

NAVAJO TACO \$15

Frybread topped with Chili, Shredded Cheese, Red Onion,
Fresh Tomato & Shredded Lettuce

TURKEY, GUACAMOLE BLT SANDWICH \$16

Deli Sliced Turkey Breast & Fresh Guacamole on
Top of a traditional BLT! Served with Chips

NY STEAK SANDWICH & FRIES \$18

Hoagie Bun, Lettuce, Tomato, Onion

MAC N’ CHEESE \$14

3 Cheese Mac with Bacon, Toasted Panko
Add Lobster - \$15

CHICKEN TERIYAKI BOWL \$18

Chicken Thighs Tossed with House Teriyaki
& Paired with Carrots, Mushrooms & Broccoli, Rice

SALMON BOWL \$19

Pan Seared Salmon Matched with Mango Slaw, Hot Honey
& Yogurt Sauce, Rice

VEGGIE BOWL \$17

A Veggie Delight! Zucchini, Squash, Corn, Bell Peppers, Onion &
Mushrooms, Balsamic Glaze, Rice

STEAKS - SERVED AT 4PM

BONE-IN RIBEYE \$45

Well Marbled, Great Flavor with Mashed Potatoes
or Fries

Add: Green Peppercorn Sauce \$2

STEAK & ENCHILADAS \$20

With Cup of Chili or French Fries

Add: Baked Potato \$2

FLANK STEAK \$26

Juicy & Flavorful, Served with Mashed Potatoes or Fries,
Chimichurri Sauce

Add Dinner Salad \$2

Add Grilled Shrimp or Asparagus \$5

LAMB STEW \$16

Served with Fry Bread

BE SURE TO ASK ABOUT OUR MOCKTAIL
OF THE MOMENT & SPECIALTY COCKTAILS!

CHECK OUT OUR WINE LIST FOR A COOL GLASS
OF WHITE OR BOLD GLASS OF RED!

An 18% Gratuity is added for all parties and tables of 6 or more. Consuming raw or undercooked meats, seafood, and egg products may increase your risk of foodborne illness. Please be advised that food prepared here may contain the following ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish. We proudly serve premium, source-verified Native American beef. Menu items are subject to change.

Cedar Bow BAR

NAVAJO COCKTAILS \$9

Spicy Ginger Ale	
silver tequila, ginger ale, jalapeño, lemon squeeze	
Irish Buck	
jameson whiskey, ginger ale, splash of fresh lime	
The Godfather	
jack daniels, amaretto liqueur	
New York Cocktail	
crown royal, fresh lime juice, grenadine	
Cali Breeze	
ketel one, pineapple juice, cranberry juice, cherry, pineapple garnish	
Blackberry & Jalapeño Margarita	
teremana tequila, cointreau, fresh lime juice	
Crown Manhattan	
crown royal, red vermouth, bitters, splash soda water	
French Martini	
ketel one, chambord, pineapple juice	
London Mule	
Tanqueray gin, ginger beer	

WINES BY THE GLASS \$6

Benvolio Prosecco	
Barefoot, Chardonnay	
Barefoot, Pinot Grigio	
Banfi Rosa Regale Brachetto	
Freak Show Cabernet	
19 Crimes Chardonnay 375mL	\$15
Kendall Jackson Chardonnay	\$16
Vintner's 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	
Vintner's Reserve 375mL	\$16
Kendall Jackson Merlot	
Vintner's Reserve 375mL	\$16
Alexander Valley Merlot 375mL	\$16

BEERS ON TAP \$5*

Please ask your server for available beers

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

WHISKEY/BOURBON/ COGNAC/SCOTCH

Pendleton Directors' Reserve <i>Blended Canadian Whiskey</i>	\$26
The Dalmore Cigar Malt Reserve	\$18
Lagavulin 16 Year Old <i>Single Malt Scotch Whiskey</i>	\$12
Remy Martin 1738 <i>Accord Royal Cognac</i>	\$12
Glenfiddich 12 Year Old <i>Single Malt Scotch Whiskey Scotch</i>	\$10
Oban Little Bay Single Malt <i>Scotch Whiskey</i>	\$10
Whistlepig Piggyback Bourbon Whiskey	\$10
Jim Beam Single Barrel	\$10 ²⁵
Angels Envy	\$10 ²⁵
Double Oaked Kentucky Straight Bourbon Whiskey	\$12 ²⁵
Pendleton Blended Canadian Whiskey	\$12 ²⁵
Eagle Rare <i>10 Year Old Kentucky Straight Bourbon Whiskey</i>	\$6
Buffalo Trace <i>Kentucky Straight Bourbon Whiskey</i>	\$6
Old Forester <i>Kentucky Straight Bourbon Whiskey</i>	\$6
Makers Mark	\$10
Crown Royal	\$10 ²⁵
Jameson	\$9 ²⁵
Blanton's Single Barrel <i>Kentucky Straight Bourbon Whiskey</i>	\$10
Blanton's Gold Edition <i>Kentucky Straight Bourbon Whiskey</i>	\$9
The Balvenie 12 Year Old	
DoubleWood Aged	\$9
The Macallan 12 Year Old Double Cask	\$9
Pendleton 1910	\$9
12 Year Old Canadian Rye Whiskey	\$14
Aberlour 12 Year Old Single Malt	\$9
Pendleton 1910	\$9
Jack Daniels Whiskey	\$8 ²⁵
Antica Formula Vermouth	\$8 ⁶⁰
Woodford Reserve	\$8 ²⁵

VODKA

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

GIN

Bombay Sapphire	\$9 ²⁵
Tanqueray	\$8 ²⁵
Sipsmith	\$8 ²⁵
Fords	\$8

RUM

Malibu	\$8 ²⁵
Ardbeg 10 Year Old Single Malt	\$9
Captain Morgan	\$8 ²⁵
Rum Bacardi	\$8 ²⁵
Bumbu XO	\$8
Don Q Reserva	\$6

MEZCAL

400 Conejos Mezcal	\$9
Del Maguey Vida Mezcal	\$10
Xicarú Silver Mezcal	\$11
Xicarú Reposado Mezcal	\$9
Del Maguey Sngrl Vlg Puebla	\$9
Madre Espadin Mezcal	\$9
Del Maguey Chichicapa Mezcal	\$15
Del Maguey Vida de Muertos Mezcal	\$11
Madre Artesanal Mezcal	\$11
Creyente Mezcal Joven	\$13
Busca Joven Mezcal	\$8
Xicarú Anejo Mezcal	\$10
Kimo Sabe Mezcal Azoth Anejo	\$10
Xicarú Pechuga Mole Mezcal	\$13
Monte Alban Mezcal	\$8
Del Maguey San Luis del Rio	
Single Village Mezcal	\$15
Xicarú Slvr Mezcal 102	\$11
DM TOBALA 90 6/750 US	\$19
Del Maguey Las Milpas	
Single Village Mezcal	\$15
La Brujita Durangensis Agave	\$12
Mezcal Vago Esp Jarquin	\$12
Vago Elote Mescal	\$12
Los Nahuales Nahual De Coy Mez	\$11
Del Maguey Single Village Barril	\$18

TEQUILA

1800 Silver	\$12 ²⁵
Patron Silver	\$12 ²⁵
Tres Generaciones Reposado	\$12 ²⁵
Tres Generaciones Anejo	\$10 ²⁵
Teramaña Blanco	\$8 ²⁵
Milagro Select Barrel Reserve	\$9
Ocho Plata Tequila	\$7 ⁶⁰
Milagro Barrel Select Anejo	\$10
Del Maguey Vida de Muertos	\$11

WE PROUDLY SERVE PEPSI PRODUCTS,
NAVAJO FIZZ & ICED TEA



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