

MENU

APPETIZERS

CHEESE CURDS

fresh battered white cheddar curds with creamy ranch dip | 9.95

WINGS

seven jumbo wings tossed in buffalo or homemade bbq sauce, celery and choice of bleu cheese or ranch | 12.95

NACHOS

fresh tortilla chips, seasoned beef, mexican cheese blend, pico de gallo and shredded lettuce, topped with sour cream, guacamole and salsa | 12.95

HOMEMADE GUACAMOLE

smashed avocado, lime, cilantro and warm blue corn tortilla chips | 9.95

GINORMOUS PRETZEL

we're not kidding, it's big! served with hot cheese sauce and honey mustard | 10.95

SIDES | 5.95

fries sweet potato fries tater tots
grilled asparagus sautéed spinach and mushrooms
onion rings truffle parmesan fries | +1
 coleslaw

 an arrowhead staff favorite

gf items with this symbol are gluten free

// becomes gluten free with gluten free bun and fingerling potatoes for +1

notice: the consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may cause serious illness.

SOUPS & SALADS

HARVESTER CHOP **gf**

romaine, chicken, bacon, tomato, avocado, red onion, bleu cheese, citrus-herb vinaigrette | 13.95

CAESAR

romaine, parmesan cheese, crouton, caesar dressing | 6.95

GARDEN SALAD

mixed greens, grape tomato, red onion, cucumber, carrot, balsamic vinaigrette | 6.95

SUMMER POWER SALAD **gf**

baby kale, spinach, fresh berries, toasted walnuts, red quinoa, goat cheese, honey-avocado dressing | 13.95

MICRO WEDGE SALAD **gf**

wedge of iceberg lettuce, crisp bacon, tomato, bleu cheese dressing | 9.95

TOMATO BISQUE

cup 3.95 | bowl 5.95

TURKEY CHILI

sour cream, mexican cheeses, scallions
cup 4.95 | bowl 6.95

HANDHELDS

BUFFALO CHICKEN QUESADILLA

crispy chicken tenders tossed in our homemade buffalo sauce, folded in a flour tortilla with our mexican cheese blend and fresh pico de gallo. guacamole, homemade salsa and sour cream served on the side | 13.95

MAHI TACOS

chipotle lime crema, napa cabbage, shaved red onion on flour tortillas with salsa and guacamole | 14.95

BEEF AND CHEDDAR //

slow roasted shaved prime rib dipped in au jus, cheddar cheese, garlic aioli, lettuce, tomato and onion on a brioche bun with fries and a pickle spear | 16.95

BBQ BEEF SLIDERS

bourbon bbq, aged cheddar cheese, smoked bacon and crispy onion straws with fries and a pickle spear | 13.95

NASHVILLE HOT CHICKEN

crispy fried chicken breast tossed in "nashville hot" sauce, and pickle slices on a toasted brioche bun, a side of cool ranch, with fries and a pickle spear | 13.95

also available crispy chicken sandwich

also available "buffalo" style

LOBSTAH ROLL

chilled maine lobster, touch of mayo, lemon and chives on a toasted split new england bun served with fries and a pickle spear | 24.95

MR. HOGAN'S REUBEN //

lean corned beef with sauerkraut, swiss cheese and thousand island on toasted marble rye, fries and a pickle spear | 13.95

CHICKEN CORDON BLEU //

grilled or fried chicken with sliced ham and mozzarella cheese on a toasted brioche bun served with honey mustard, fries and pickle spear | 13.95

COSLEY CLASSIC CLUB //

Turkey, honey ham, bacon, tomato, lettuce, mayo, sourdough bread with fries and a pickle spear | 13.95

CLASSIC BURGER //

the original all beef patty, american cheese, lettuce, tomato, onion, toasted brioche bun, served with fries and a pickle spear | 13.95

ENTRÉES

FISH AND CHIPS

beer battered cod, crispy fries, coleslaw, cajun remoulade | 15.95

BBQ SALMON

grilled atlantic salmon, arrowhead bourbon bbq sauce, garlicky spinach and mushroom sauté, topped with onion hay | 22.95

SHRIMP SCAMPI

ribbon pasta, lemon, basil, thyme and butter with fresh tomato, parmesan and garlic | 20.95

BLACKENED MAHI-MAHI **gf**

creole sauce, grilled asparagus and fingerling potatoes | 23.95

GRILLED RIBEYE OF BEEF **gf**

grilled asparagus and truffle parmesan cheese fries | 27.95



WINE & SIGNATURE COCKTAILS

REDS

JOSH CELLARS, CABERNET

CA | 10/38

complex blend of black currant and spicy berry fruit, balanced by the oak influences

JOEL GOTT, 815 CABERNET

CA | 12/46

nose of plums, cherry spice and mocha in an elegantly structured and well-balanced body

EARTHQUAKE, LODI ZINFANDEL

CA | 12/46

full body, spicy charred oak aromas, black-fruit flavors mingle nicely with a rich layer of fine-grained tannins

FREAKSHOW, RED BLEND

CA | 12/46

aromas of blackberry cobbler, toasted walnuts, espresso bean and hints of brandy; full bodied with a velvet-like texture

SMITH & PERRY, PINOT NOIR

OR | 12/46

fruit-forward and snappy, with moderate cherry and spicy herb flavors

MEIOMI, PINOT NOIR

CA | 11/42

an exciting interplay of oak and berries with rich subtle edges of mocha and blueberry

LLAMA, MALBEC

Argentina | 9/34

fruit aromas of cherry and blackberry with light oaky notes

DECOY, SONOMA COUNTY MERLOT

CA | 11/42

layers of black cherry, blueberry and plum underscored by dark chocolate, cedar and mineral notes

WHITES

SONOMA-CUTRER, CHARDONNAY

CA | 28 (half bottle)

aromas of fiji apple, fresh roses, nectarine and lemon blossom with a touch of nougat

JORDAN, CHARDONNAY

Russian River Valley | 75 (bottle only)

elegant, juicy, succulent wine that leaves a lasting impression of fresh meyer lemon and stone fruits on the crisp finish

JOSH CELLARS, CHARDONNAY

CA | 10/38

bright tropical flavors highlighted by a touch of oak; nice creamy finish

J VINEYARDS & WINERY, WINEMAKER'S SELECTION

CHARDONNAY

CA | 12/46

aromas of orange blossom, apple and ginger, creamy texture and lively acidity

VIGNETI, PINOT GRIGIO

Italy | 8/30

light-bodied with bright flavors of citrus, green apple and honey

MATUA VALLEY, SAUVIGNON BLANC

New Zealand | 9/34

bursting with ripe lemon citrus and hints of vibrant passionfruit and basil; notes of classic cut grass and green melon

KIM CRAWFORD, SAUVIGNON BLANC

New Zealand | 12/46

light to medium bodied with aromas of gooseberry and passionfruit

THE SEEKER, RIESLING

Germany | 8/32

dry with crisp acidity and vibrant fruit, featuring stone fruits and pineapple with mineral-infused finish. exceptional aperitif!

ROSE & SANGRIA

CHLOE, ROSE

CA | 8/30

notes of fresh strawberries, raspberries and watermelon dance on the nose and palate, unfolding into a crisp and well-balanced wine

EPPA, SANGRIA

CA | 8/30

red or white, certified organic; enjoy by the glass or pitcher

SPARKLING

J. ROGET SPARKLING

CA | 7/28

LAMARCA, PROSECCO

Italy | 9 (split)

SARACCO, MOSCATO D' ASTI

Italy | 25 (half bottle)

lightly sparkling aromatic wine. aromas of peach, apricot, lemon peel and white flowers

VEUVE CLICQUOT, CHAMPAGNE BRUT

France | 60 (half bottle)

tightly knit, focused by robust acidity and a streak of minerality, subtle notes of white peach, anise, biscuit and kumquat

HOUSE WINES

WOODBIDGE BY ROBERT MONDAVI

ACAMPO, CA | 7/28

Chardonnay

Pinot Grigio

Sauvignon Blanc

Pinot Noir

Merlot

Cabernet Sauvignon

NON-ALCOHOLIC

pepsi, diet pepsi, pepsi zero, sierra mist, dr. pepper, diet dr. pepper, brisk lemonade brisk raspberry iced tea, two brothers coffee roasters 'sweet home chicago' blend coffee, decaf and iced tea, san pellegrino, gale's root beer

COCKTAILS

MULLIGAN'S MULE

arrowhead vodka, seasonal flavor of windmill ginger brew (batavia, il), fresh lime | 9

ARROWHEAD OLD FASHIONED

whiskey acres bourbon (dekalb, il), regan's orange bitters no. 6, simple syrup, luxardo cherry, sugar swizzle stick | 12

JOHN DALY

firefly street tea vodka, lemonade, fresh brewed ice tea | 9

COSMOPOLITAN

ketel one citroen vodka, cointreau, cranberry, fresh lime, orange twist | 12

ARROWHEAD MANHATTAN

whiskey acres rye (dekalb, il), carpano antica formula sweet vermouth, angostura bitters, luxardo cherry | 12

NEGRONI

aviation gin, campari, carpano antica formula sweet vermouth, orange peel | 10

OAXACAN OLD FASHIONED

patron reposado tequila, ilegal reposado mezcal, bittermens xocolatl mole bitters, angostura bitters, agave nectar, orange peel | 12

POM-TINI

ketel one citroen vodka, pama liqueur, pom juice, lemonade | 10

PINK LEMON DROP MARTINI

pink whitney pink lemonade vodka, cointreau, lemonade | 10

FAIRWAY COOLER

aviation gin, apricot brandy, fresh lemon, grenadine, fresh mint, soda | 10

