



TEE OFF - BREAKFAST

Mulligan Burrito \$13

A soft, warm flour tortilla filled with light scrambled eggs, golden hash browns or pan fried potatoes, and your choice of bacon, sausage, chorizo, or Spam, complemented by melted Colby Jack cheese. Enjoy it smothered with red or green Chile sauce \$2

Caddy's Delight Burrito \$14

Our vibrant and delicious burrito includes black beans, sweet corn, sautéed onions, ripe tomatoes, spicy jalapeños, and scrambled eggs. This delightful combination is wrapped in a warm flour tortilla and topped with melted Colby Jack cheese. Enjoy it smothered with red or green Chile sauce \$2

Eggstraordinary Omelet \$16

Create your custom omelet: Choose between egg whites or whole eggs and select three of your favorite ingredients. This dish is accompanied by Cheddar Jack Cheese and crispy golden hash browns or pan fried potatoes. Additional toppings \$1

Mixed Peppers, Onion, Tomato, Hatch Green Chile Sautéed Mixed Greens, Avocado (\$2), Jalapeno, Swiss Cheese, Cheddar Cheese, Sausage, Bacon, Crispy Spam, Chorizo, Ham, Green Chile Pork, Red Chile Sauce

Apache Benedict \$17

This unique Southwestern interpretation of the classic Eggs Benedict, features two perfectly poached eggs served atop golden mini fry bread, accompanied by savory meat red Chile beans and creamy avocado, all elegantly finished with a rich green Chile hollandaise sauce. The dish is complemented by a side of crispy hash browns or pan fried potatoes.

Steak & Egg Hash \$20

Tender 8oz Sirloin steak, pan-fried potatoes, sautéed onions, grilled mushrooms and juicy cherry tomato halves, complemented by two eggs.

American Breakfast \$15

A timeless classic breakfast featuring two eggs, accompanied by golden hash browns or pan-fried potatoes. You may choose between Applewood smoked bacon, sausage, ham or Spam. For an enhanced. This meal can be paired with your selection of toast or a buttermilk pancake.

Buttermilk Pancakes or French Toast \$11

Fluffy, golden buttermilk pancakes or thick slices of Golden Griddled hand dipped, Fresh Bread made in House, served hot and dusted with powdered sugar, with syrup and butter on the side. Add berries \$4

BREAKFAST SIDES-

Bacon, Sausage, Ham, or Spam \$4
Hash Browns or Pan fried potatoes \$3
Toast \$2
Pancake \$2
Egg \$3
Salsa \$2
Seasonal Fruit \$7

IN THE BUNKER – BURGERS

Served with Choice of side.

Apache Burger \$16

A bold twist on a classic, this flame-broiled 8oz chuck patty is served on traditional fry bread. Topped with melted American cheese and Hatch green chile, fresh lettuce, ripe tomato, crisp onion, and crunchy pickles for the perfect bite.

Plain Ol' Burger \$15

Sometimes simple is best—an 8oz flame-broiled chuck patty served on a toasted brioche bun with fresh lettuce, tomato, onion, and pickle. Choose 2 toppings to customize your burger
American, Swiss, Cheddar, Provolone, Mushrooms, Hatch Green Chile, Bacon, Egg, Jalapeno, Grilled Onions, or Guacamole (\$3)
**** Gluten-free bun available upon request**

SIDES

French Fries
Sweet Potato Fries
Potato Chips
Fruit

DRIVING RANGE - APPETIZERS

Green Chile Pork Nachos \$17

Crispy, golden corn tortilla chips generously layered with tender, slow-cooked green Chile pork, complemented by melted asadero cheese and hearty pinto beans. The dish is finished with fresh Pico de Gallo, and cool sour cream. Add guacamole \$3

Red Chile Cheese Fries \$ 12

Crispy, golden fries generously drizzled with a rich and smoky red chile sauce, garnished with crumbled queso fresco and freshly chopped scallions for a bold and savory flavor bite.

Green Chile Strips \$11

Crispy, golden fried green Chile strips, fried to perfection, and topped with Asadero and Colby Jack Cheese, and served with ranch dipping sauce.

Mexican-Style Cheese-Stuffed Cigars \$14

A rich blend of melted Asadero cheese, Cotija cheese, smooth cream cheese, red pepper flakes, and finely chopped jalapeños, all hand-rolled in a delicate spring roll wrapper and fried to a golden crisp. Served with ranch for the perfect dip.

Blue Corn Quesadilla \$13

Vibrant blue corn tortillas filled with a delicious blend of melted Asadero cheese and fire-roasted zucchini, squash, red bell peppers, spinach, mushrooms and onions, creating a smoky, savory, and colorful dish. Served with house made salsa and sour cream. Add chicken or shrimp \$5

Chips and Dip \$11

A fresh and flavorful duo featuring house-made salsa and a bold black bean and roasted corn salsa, served with crispy tortilla chips. Add Guacamole \$3

Jumbo Shrimp Cocktail

Choice of classic-style shrimp cocktail with zesty cocktail sauce and fresh lemon, or a Mexican-style version with fresh tomato, onion, jalapeno, cilantro, avocado and a tangy tomato sauce.

½ POUND -\$16 | FULL POUND \$22

MEXICAN STYLE ½ POUND \$18 | FULL POUND \$24

Fresh tomato, onion, jalapeno, cilantro, avocado and a tangy tomato sauce.

Chick-A-Rrones \$14

Crispy, juicy chicken thigh pieces with lightly breaded skin. Crispy on the outside and juicy on the inside. Served with house made Buffalo sauce or Whisky BBQ. Garnished with Carrots and Celery and served with Ranch or Bleu Cheese for dipping.

Queso Fundido \$14

A sizzling blend of creamy melted asadero, spicy chorizo, and roasted poblano peppers. Served piping hot in a cast iron skillet served with warm corn tortillas.

ON THE GREEN – SALADS

High Desert Caesar \$11

Crisp romaine, bacon, grated parmesan cheese, and toasty croutons dressed in a rich, house-made Caesar dressing. Add grilled chicken or shrimp \$5

Cactus Bloom Cobb \$16

A vibrant mix of fresh greens, tomato, hard-boiled egg, bacon, Colby jack cheese, red onion and avocado and our famous crispy chick-arrones or grilled chicken breast. Prickly Pear Vinaigrette.

Sawmill Steak Salad \$19

A bold and satisfying salad featuring 8oz sirloin steak, mixed greens, fire-roasted poblano peppers, fire-grilled corn, black beans, grape tomatoes, fresh cucumbers, and queso fresco, crispy tortilla strips, and Pico de Gallo. Your choice of dressing.

Apple Pecan Harvest Salad \$13

A crisp, refreshing blend of mixed greens, sweet apples, crunchy candied pecans, dried cranberries, and feta cheese, tossed in a light and tangy vinaigrette. Add chicken or shrimp \$5

Pozole Verde \$13

A rich and comforting Native-inspired stew featuring tender shredded chicken, hominy, roasted green Chile, and tomatillos, simmered to perfection in a flavorful broth. Served with lime wedges and crisp cabbage for a refreshing crunch. Served with Traditional warm golden Fry Bread.

Chile Beans and Fry Bread \$12

Warm bowl of red chile, seasoned ground beef and pinto beans, topped with shredded Colby jack cheese and diced onions. Served with Traditional warm soft Fry Bread.

ON THE FAIRWAY

Includes choice of side.

Gluten Free wrap and bread options available

Apache Club \$15

A classic triple-decker sandwich featuring layers of Black Forest ham, shaved turkey, Cheddar and Swiss cheese, bacon, lettuce, tomato, and mayonnaise, all served on crisp, buttery Texas toast.

Spam-ELT \$13

A playful twist on a BLT, featuring thick, sizzling slices of Spam steak, fresh tomato, crisp green leaf lettuce, a fried egg, and melted cheddar cheese, finished with rich mayo and served on buttery Texas toast.

Triple Bogey Grilled Cheese Sandwich \$13

A comforting blend of melted Swiss, American, and provolone cheese, with fresh tomato, crispy bacon, and a touch of mayonnaise, all grilled to perfection on ciabatta bread.

Add Ham or Turkey \$4

Ski Apache Steak Sandwich \$22

Thinly sliced, tender steak topped with melted provolone cheese, peppery arugula, roasted poblano peppers, grilled mushrooms and smooth horseradish cream, all served on toasted ciabatta for a hearty, flavorful bite.

Chicken Caesar Wrap \$13

Grilled chicken breast wrapped with crisp romaine, juicy grape tomatoes, and shredded parmesan cheese, tossed in a smooth Caesar dressing and rolled in a soft flour tortilla. Add guacamole \$3

Rinconata Wrap \$11

A fresh and colorful vegetarian wrap featuring black beans, roasted zucchini, roasted red bell peppers, sweet roasted corn, mushrooms, and feta cheese all tucked into a soft spinach tortilla. Add Guacamole \$3 Add chicken or shrimp \$5

Cubano \$16

A Cuban classic with slow-roasted pulled pork, thinly sliced ham, melted Swiss cheese, tangy mustard, smooth mayonnaise and crisp pickles, grilled to golden perfection on ciabatta bread.

Apache Taco \$14

Warm fluffy golden traditional fry bread served with a hearty blend of red Chile sauce, seasoned ground beef, or Hatch Green Chile Pork, and slow-cooked pinto beans, topped with crisp romaine lettuce, fresh diced tomato, and shredded cheese for a flavorful and satisfying bite. Served with house made salsa.

LIL- PUTTERS – KIDS MENU

Lil- Tee \$7

Scrambled Eggs, Bacon and Hash browns, white toast

Pancakes and Bacon \$7

Silver Dollar Pancakes and strip of bacon

Tiny Tacos Trio \$7

Three mini soft tacos filled with gooey melted cheese and your choice of grilled chicken or beef, served with a mild salsa for dipping.

Roadrunner Quesadilla \$7

A kid-friendly classic—grilled flour tortilla filled with melted cheddar cheese and served with a side of creamy guacamole.

Chicken Nugget Bites \$9

Crispy, golden-brown popcorn chicken served with a choice of ranch, honey, or honey mustard for dipping.

Cheeseburger Slider \$10

A mini flame-broiled burger topped with your choice of cheese, served on a soft slider bun.

SWEET FINISHES-DESSERT

Apache Sundae \$12

A decadent treat featuring warm, crispy fry bread, vanilla fried ice cream, finished with crunchy piñon brittle and a final drizzle of honey for the perfect sweet and crunchy indulgence.

Brownie Bliss \$9

Oven baked salted caramel pretzel brownie topped with caramel drizzle and candied pecans. Add a scoop of vanilla ice cream for \$3

Root Beer Float \$6-

IBC Root Beer and Vanilla Ice cream

GRAB AND GO ITEMS

Breakfast Burritos \$8

Breakfast Sandwiches \$8

Yogurt Parfait \$8

Fruit Cups \$8

Hot Dog \$7

Sandwich/Wrap\$8

Charcuterie Box \$12