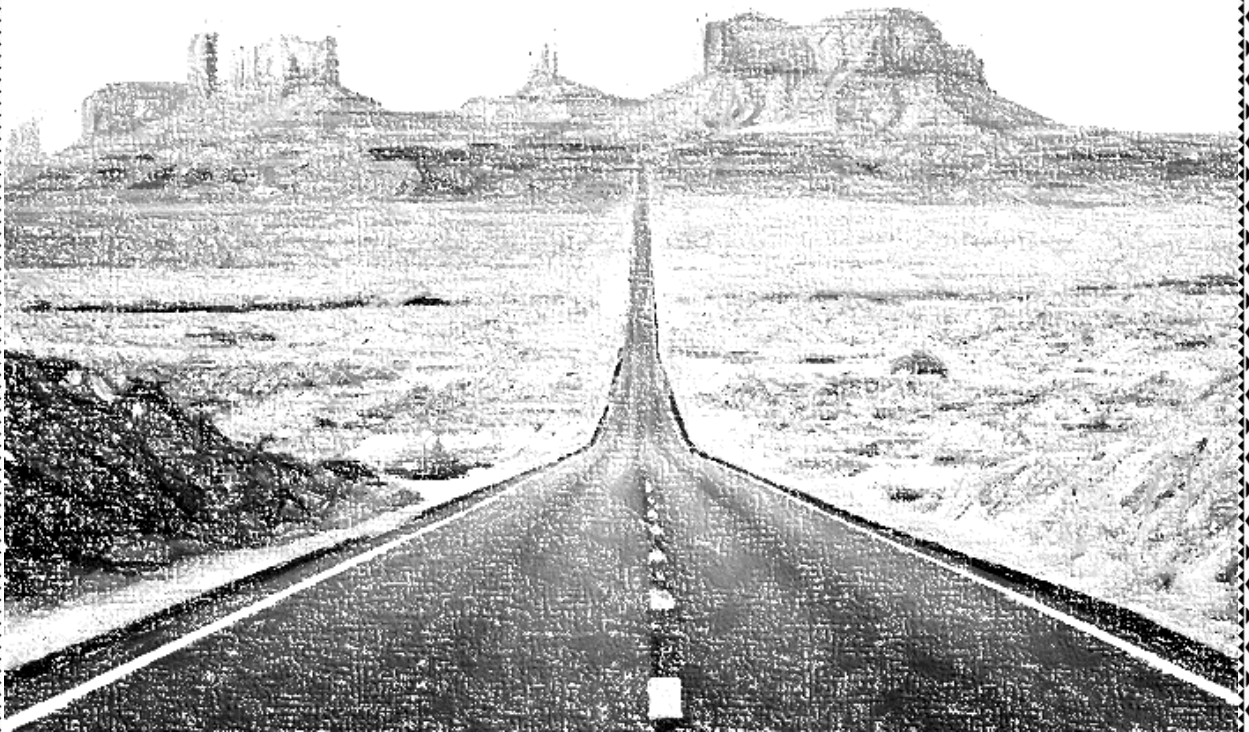




# REUBEN HEFLIN RESTAURANT

Hampton Inn Kayenta  
US Hwy 160, Kayenta, AZ  
"The Gateway to Monument Valley"

Lunch ~ 11:30 am - 2:30 pm  
Dinner ~ 5:00 pm - 10:00 pm





The Navajo Cultural Center is located between Hampton Inn Kayenta and Burger King. For additional Navajo Code Talker displays, please visit the cases inside Kayenta Burger King.

**HOURS**

**11 AM – 4:00 PM Daily**

Hampton Inn Kayenta sits at the geographic and cultural heart of the Navajo Nation, making it a strategic base for exploring some of the most iconic landscapes and traditions in the American Southwest.

Kayenta lies along US Highway 163, the main route to Monument Valley Navajo Tribal Park, and is within a short drive to other major Four Corners attractions like Canyon de Chelly, Navajo National Monument, and the San Juan River area. From here, travelers can easily head north to Moab, east into New Mexico, or west to the Grand Canyon, making it a versatile stop for multi-state road trips.



# REUBEN HEFLIN RESTAURANT **LUNCH MENU**

## **APPETIZERS**

**Navajo Fry Bread** **\$ 4.95**

Try the cultural experience served with honey.

**Onion Strings / Potato Chips Platter** **\$ 7.95**

A stack of fried onion strings and house-made potato chips with ranch dressing and barbecue sauce.

**Chips and Salsa** **\$7.95**

**Navajo Chicken Wings** **\$13.95**

Eight fried chicken wings served with carrot and celery sticks, barbecue sauce, bleu cheese or ranch dressing.

**Kayenta Quesadilla** **\$8.95**

Two large tortillas layered with cheddar cheese and grilled to perfection. Served with salsa, sour cream, and guacamole.

**With Chicken and Bacon** **\$11.95**

## **FRESH, CRISP SALADS**

**Chef Salad** **\$ 17.95**

Our crisp lettuce blend with an assortment of ham, turkey, bacon, tomato wedges, black olives, Cheddar cheese and chopped hard-cooked egg. Served with your choice of dressing and a sweet dinner roll brushed with parsley garlic butter.

**Caesar Salad "Meal Size"** **\$ 12.95**

Torn romaine lettuce leaves tossed with our creamy Caesar dressing, chopped tomatoes, shredded aged Parmesan cheese and crispy garlic croutons.

Add Smoked Brisket **\$7.00**

Add Grilled Chicken **\$6.75**

Add Large Grilled Shrimp **\$8.95**

**Add a cup of House Made Soup for \$3.95. Ask your server for today's options.**

An 18% gratuity will automatically be added for parties of 6 or more.

Please let your server know of any special dietary needs and we will do our very best to accommodate you!

# REUBEN HEFLIN RESTAURANT LUNCH MENU

## SANDWICHES & STEAK BURGERS

*Served with house-made kettle chips and pickle spear*

### Sliced Brisket Sandwich \$ 15.95

Thin-sliced, slow-smoked brisket, served with our tangy BBQ sauce on a freshly grilled brioche bun and garnished with lettuce and tomato. *Add Cheddar cheese \$1.00*

### Sliced Chicken Sandwich \$ 13.95

Grilled chicken breast, lettuce, tomato on a freshly grilled brioche bun, served with ranch dressing.

### Mazatlán / The Club Wrap \$ 16.95

Sliced ham, turkey, bacon, lettuce, tomato and Cheddar rolled in a grilled house-made tortilla and served with our own fire-roasted salsa.

### Navajo Smash Burger \$15.95

A half-pound of hand-pattied premium ground Angus steak burger served on grilled brioche bun with lettuce, tomato, onion, and fried onion strings.

*Fry bread substituted upon request.*

*Add Green Chile \$ 2.00*

*Add Cheddar cheese \$ 1.00*

*Add Applewood Smoked Bacon \$ 2.00*

## FRY BREAD PIZZAS

*A 9-inch Navajo Fry Bread baked in our hot oven, made with fast melting stretchy cheeses.*

*Great as a meal or appetizer for two.*

### Pepperoni \$12.95

Tomato sauce, fresh mozzarella and spicy pepperoni.

### Hawaiian Pizza \$ 13.95

Tomato sauce, ham, bacon, fresh pineapple and diced red peppers.

### Butter Garlic Shrimp Pizza "House Specialty" \$14.95

Lemon-butter garlic sauce topped with large shrimp, caramelized onions, cheese blend, and fresh basil chiffonade.

### Additional Toppings \$1.25

Pepperoni, Mushrooms, Black Olives, Red and Green Peppers, Tomatoes, Jalapeno, Bacon, Ham, Caramelized Onions, Extra Cheese

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# REUBEN HEFLIN RESTAURANT **LUNCH MENU**

## **NAVAJO SPECIALTIES**

### **Green Chile Stew** **\$ 19.95**

Well-seasoned roasted pork shoulder combined with green chiles, onions, hominy (Navajo corn) and potatoes slowly cooked until tender, served with Navajo fry bread and a roasted mild poblano chile.

### **Navajo Taco** **\$ 14.95**

Handcrafted Navajo fry bread topped with chili beans\*, Cheddar cheese, shredded lettuce, chopped green chile, tomato, olives, and onions, served with fire-roasted salsa, guacamole and sour cream. *\*chili beans contain meat*

## **SMOKED ENTRÉE PLATTER**

*Served With Coleslaw, One Side and a Sweet Dinner Roll*

### **Sliced Brisket** **\$ 19.95**

12-hour smoked, hand-carved, well-seasoned brisket made with our secret seasoning rub.

## **SIDES**

### **Brisket Baked Beans** **\$ 3.95**

### **Crispy Fried Onion Strings** **\$ 5.95**

### **Crispy House Made Potato Chips** **\$ 4.95**

### **Creamy Coleslaw** **\$ 3.00**

### **Small House Salad** **\$ 5.95**

## **KIDS' CORNER**

### **Grilled Junior Hamburger** **\$ 8.50**

With lettuce, sliced tomato, pickle and crispy potato chips.

### **Fried Chicken Tenders** **\$ 8.00**

Three tenders with crispy house-made potato chips.

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# REUBEN HEFLIN RESTAURANT **LUNCH MENU**

## **DESSERT**

**Navajo Sundae** **\$8.95**

Our version of the banana split: fresh bananas layered with vanilla ice cream, whipped cream, strawberries, caramel sauce, chocolate sauce, and walnuts.

**Creamy Cheesecake** **\$8.95**

Served with caramel sauce, whipped cream, and sliced sugared almonds.

**Two Scoops of Vanilla Ice Cream** **\$3.95**

## **BEVERAGES**

**Alcohol-Free Beer by the Bottle** **\$ 8.00**

Coors, Heineken, Stella

**Alcohol-Free Wine** **Glass \$8.00/ Bottle \$30.00**

Merlot, Rose, Chardonnay

**Coffee, Tea, Hot Chocolate, or Milk** **\$ 2.00**

**Bundaberg Ginger Beer** **\$ 5.50**

**Soda** **\$ 2.00**

Coke, Coke Zero, Sprite, Root Beer, Dr. Pepper, Lemonade, Fanta  
Orange

**Aqua Panna Bottled Water (Still)** **\$ 5.00**

**Dasani Bottled Water (Still)** **\$ 3.00**

**Perrier Water (Sparkling)** **\$ 3.50**

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## **REUBEN MYER HEFLIN**

**(1909-1967)**

Reuben Myer Heflin was born and raised in Farmington, New Mexico. In 1937, Reuben married Mildred Carson, whose extended family operated numerous trading posts in the greater area. Reuben and Mildred, both schoolteachers, operated three trading posts themselves – the Shonto Trading Post (Arizona), the Oljato Trading Post (Monument Valley, Utah), and the Kayenta Trading Post (sometimes referred to as Heflin Trading Post) which served the Navajo Nation from the 1930s to the 1960s.

Traders spoke Navajo because the entire Kayenta region, with its non-graded trails and sand dunes, was desolate and isolated from the rest of the world. Traders lived their lives harmoniously among the Navajo people. To them, Reuben was known as “Biligaana Tso” (Fat White Man).

With the 1955 uranium boom around Kayenta, Reuben built the 14-room Wetherill Inn, which was the second hotel built in Kayenta. He assisted H.T. Donald, a Navajo man, start the Tsegi Trading Post, a cribbed-log Hogan located on the south side of what is now Hwy 160.

Kayenta got its first public school district in 1959 and Reuben was elected to the School Board. In 1960, paved roads ushered in new stores, pickup trucks, television, and the beginning of modern Navajo life.

Highway 160 was built to connect Tuba City, Arizona with Shiprock, New Mexico, but the new highway was a mile away from Kayenta. Reuben started constructing a new Holiday Inn to serve customers travelling along the new highway between California and Colorado. He helped another Navajo man, Lee Bradley, open a Chevron service station.

At that time, Peabody Coal Company started production near Kayenta. Reuben would travel to Flagstaff once a week with cash deposits so that he could cash payroll checks for the Peabody employees.

Reuben actively operated the Holiday Inn until his untimely death in 1967. Today, Nina Heflin, one of his three daughters, carries on the family legacy with members of the Navajo Nation. Nina is the co-owner of the Hampton Inn, Kayenta Trading company, and this restaurant. She created and designed this restaurant in honor of her father and the Navajo Nation.