

Thank you for visiting the Lake Arrowhead Resort and Spa

Past and Present

Lake Arrowhead was a hot spot for the Hollywood elite and attracted high profile visitors from all across Southern California, who frequented the area to enjoy boating and lounging on the lake.

Although many celebrities chose to stay at The Lodge, several owned permanent or vacation homes on the lake which still stand to this day. Over the next several decades, movie stars and producers chose Lake Arrowhead, not only as a place to relax and unwind but also to film. Some of Hollywood's most iconic stars and memorable movies were filmed in and around the San Bernardino Mountains.



In November of 1982 the new 173 room resort opened with an extravagant gala that included former President Ford and his wife, Bob Hope and Phyllis Diller. In December of 1989, The Village and the Lake Arrowhead Hilton were purchased by Arrowhead Joint Venture, a Santa Monica based firm.

In April of 2018, the Lake Arrowhead Resort and Spa became part of the Benchmark Resorts and Hotels umbrella which provides management services to hotels and conference centers around the world. To this day, the resort continues to provide hospitality to it's guests and is proud to be a part of the local mountain community.

BREAKFAST AT BIN 189

DAILY • 7:30AM TO 11:30AM

FORK & SPOON

FRUIT & YOGURT yogurt, seasonal fruit, granola, berries	16	CLASSIC BREAKFAST two eggs any style, breakfast potatoes, toast choice of bacon or sausage	22
OATMEAL dried cranberries, brown sugar	10	DENVER OMELETE ham, onion, bell peppers, cheddar cheese, breakfast potatoes, toast	24
AVOCADO TOAST smashed avocado, tomato, pickled onion, micro salad add two eggs \$8	16	EGG WHITE FRITTATA spinach, roasted tomatoes, micro salad, toast	26
EGGS BENEDICT poached eggs, biscuits, ham, hollandaise	24	BREAKFAST BURRITO bacon, egg, cheddar, breakfast potatoes, ranchero sauce, crema	19
STEAK & EGGS two eggs any style, breakfast potatoes, top sirloin, toast	29	THE RANCHERO two eggs any style, corn tortilla, black beans, chorizo, cojita cheese, ranchero sauce, crema	23

FROM THE GRIDDLE

BUTTERMILK PANCAKES berries, maple syrup	14	BELGIAN WAFFLE berries, whipped cream, maple syrup	16
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SIDES

BACON	8	TOAST	5
SAUSAGE	8	BAGEL	5
TWO EGGS	8	BISCUITS	5
BREAKFAST POTATOES	8	ENGLISH MUFFIN	5
HAM STEAK	10	MIXED BERRIES	7
NEW YORK STEAK	15	YOGURT	7
		SEASONAL FRUIT	7

BEVERAGES

JUICE	7	BLOODY MARY	13
COFFEE	5	MICHELADA	15
TEA	5	MIMOSA	15
HOT COCOA	5	MOZAIK PROSECCO	10

BIN 189 RESTAURANT & BAR

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please notify your server of any food allergies. Some menu items may contain nuts, wheat, or soy. Updated 6/28/2023

BIN 189 DINING

SUNDAY TO THURSDAY 12:00PM - 9:00PM • FRIDAY & SATURDAY 12:00PM - 10:00PM

SNACKS & SHARES

CALI CHEESE PLATE curated selection of California cheeses with seasonal fruits, spreads, nuts, grilled sourdough	32	CHIPS AND QUESO warm flour tortilla chips, chile con queso, corn and roasted poblano	16
SEA-CUTERIE homemade cured gravlax, smoked trout, marinated seafood, grilled sourdough	48	SMOKEY MOUNTAIN WINGS choice of classic buffalo, tamarind ginger glaze, or house bbq	19
		CRISP BRUSSELS SPROUTS miso honey garlic and onion straws	16

SOUP AND SALAD

ADD: seared salmon \$14, shrimp \$13, sirloin steak \$15, grilled chicken \$12, tofu \$8

HOUSE CAESAR SALAD crisp little gem lettuce, croutons, shaved parmesan, fried capers, toasted black pepper	17	CHOPPED HARVEST SALAD kale and brussels sprouts, grapes, pickled fennel stems, glazed walnuts, red onions, shaved parmesan, lemon, white balsamic vinaigrette	16
BURRATA CITRUS SALAD blood orange, grapefruit, navel oranges, tossed fennel and arugula, cracked olives, lemon, olive oil, toasted black pepper and sea salt	25	CHEF'S SOUP OF THE DAY add Tillamook grilled cheese sandwich	9/12 10

ENTREES

VEGAN WILD MUSHROOM RAVIOLI pomodoro, fried basil	34	SEARED MISO SALMON miso honey garlic glaze, jasmine rice, asparagus	38
BLACKENED SHRIMP TACOS three tacos served with avocado, garlic aioli, marinated onions and jalapenos, corn tortillas	23	FREE-RANGE AIRLINE CHICKEN BREAST red wine reduction, orange scented yams, seasonal vegetables	36
BIN 189 BURGER special beef blend, bacon jam, tomato aioli, wisconsin cheddar, brioche bun served with fries	23	16oz GRILLED PRIME RIBEYE demi, grilled asparagus, parmesan fries	68
CRISPY CHICKEN SANDWICH spiced breaded chicken breast, slaw, spicy aioli, brioche bun served with fries	19	12oz PORK OSSO BUCO cipollini agrodolce, cheddar polenta, chicharrones	48
FISH & CHIPS hand-breaded halibut, house seasoned chips, lemon garlic tartar sauce	20	8oz PRIME SIRLOIN OSCAR bearnaise, garlic truffle mashed, asparagus, blue crab	58
RIGATONI BOLOGNESE pork & beef ragu, mushrooms, ricotta, basil	29	7oz BEEF SHORT RIB boneless braised short rib, yukon mashed, seasonal vegetables, crispy onions	38

SIDES

MASHED POTATO	12	ASPARAGUS	12
TRUFFLE FRIES	12	ROASTED MUSHROOMS	12
REGULAR FRENCH FRIES	8	JASMINE RICE	8

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SWEETS & TREATS AT BIN 189

COFFEE & TEA

CARAMEL LATTE | 7

espresso | steamed milk

MOCHA | 7

choice of white or dark chocolate | espresso | steamed milk

ESPRESSO | 6

FLOWERING HOT TEA | 7.50

FORTE HOT TEA | 6

DESSERTS

CHOCOLATE MOELLEUX | 13

molten chocolate cake | fresh berries

TIRAMISU | 13

mascarpone sabayon | lady finger cookies

CARROT CAKE | 13

cream cheese frosting | white chocolate drizzle

WARM BREAD PUDDING | 13

rum and coke caramel sauce | berries | chantilly cream

AFTER DINNER DRINKS

PORT

GRAHAMS SIX GRAPES | 15

SHERRY

BODEGAS YUSTE, AURORA PEDRO XIMENEZ PX | 16

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