

# SAN JUAN FOOD TOUR ITINERARY



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## Blanding

### Hunt's Trading Post

146 E Center St, Blanding, UT 84511

435-678-2739, [Hunts-trading-post.surge.sh](http://Hunts-trading-post.surge.sh)

Hunt's Trading Post is owned by locals Debbie Hunt and Wayne Day. Respectively, Debbie and Wayne come from families that have owned and operated trading posts in the Four Corners region since the late 1800s. Wayne's grandfather, Sam, was renowned as the only white man able to understand and sing all the Navajo medicine man ceremonies and was accepted into the tribe as an apprentice. Along with the trading post's amazing history, it's the only place in Blanding to get freshly-made espresso! Stop in for hot coffee and a friendly chat with the owners to start your day.



### Lee's Smokin' Hot BBQ

1445 S Main St, Blanding, UT 84511

435-459-3224, [leessmokinghotbbq.com](http://leessmokinghotbbq.com)

Stop by for BBQ and sides that are created with total dedication to deliciousness. Endless hours (and pounds gained) were committed to mastering the art of ribs and roasts coming out of the smoker with dark, almost burned exteriors, roaring with smoky flavor — coupled with delectably moist interiors. Dishes are smoked for 10-12 hours over apple and oak hardwoods until they literally fall apart. It is real, it is juicy and it is delicious!



### Homestead Steakhouse

121 E Center St, Blanding, UT 84511

435-678-3456, [homesteadsteakhouseut.com](http://homesteadsteakhouseut.com)

Along with their outstanding steaks, Homestead Steakhouse boasts two recipes passed down from generation to generation. The first is a buttery baking powder biscuit, and the second is an authentic raspberry jam that will keep you coming back each time you pass through Blanding.



### Patio Diner

95 N Grayson Parkway, Blanding, UT 84511

435-678-2177, [patiodiner.com](http://patiodiner.com)

Opened in 1959, Patio Diner has been a staple in Blanding history for many generations. Its legacy continues thanks to Lana and Ricky Arthur who have owned Patio since 2009. Not only is the food amazing, but Patio has the best fry sauce in Utah. Five gallons of their homemade sauce are freshly made and sold each day. Locals know to order the Houston burger from Patio. It's not on the menu, but ask your server about it for a delicious burger you won't forget!





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## Bluff

### Twin Rocks Cafe

913 E Navajo Twins Dr, Bluff, UT 84512

435-672-2341

Twin Rocks Cafe is the way to go for breakfast in Bluff! Try one of their most popular dishes: the Eggs Atsidi. Named in honor of Atsidi Sani, the first Navajo silversmith, Eggs Atsidi is a delicious combination of eggs Benedict and huevos rancheros. The dish features two eggs over easy on fry bread with Anasazi beans, pork carnitas and roasted chile hollandaise sauce.



### Comb Ridge Eat and Drink

680 S Main St, Bluff, UT 84512

435-485-5555, [combridgeeatanddrink.com](http://combridgeeatanddrink.com)

Comb Ridge Eat and Drink combines indigenous foods with a southwestern flair. The Smoked Bison Tostada includes house-smoked bison, refried Anasazi beans, pickled red onion, corn, lime crema, radish, purple cabbage, charred tomatoes and Cotija cheese.



### San Juan River Kitchen

281 E Main St, Bluff, UT 84512

San Juan River Kitchen boasts many organic ingredients to make delicious food as healthy and fresh as possible. Owner and cook, Leah, makes sure that everyone enjoys hand-tossed pizzas and nightly specials. She also makes homemade ice cream each day using her grandmother's personal recipe!



### Cottonwood Steakhouse

409 Main St, Bluff, UT 84512

435-672-2282, [cottonwoodsteakhouse.com](http://cottonwoodsteakhouse.com)

Cottonwood Steakhouse customers know to save room after dinner for a slice of homemade pie. The flaky crust is from an heirloom recipe of the owner's mother made with local Blue Bird Flour. The owner says that made-from-scratch pies are much more work, but they delight customers and connect them to amazing cooks of past generations.





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## Mexican Hat

### Old Bridge Grill Cafe

2256 US-163 Scenic, Mexican Hat, UT 84531

435-683-2220, [sanjuaninn.net](http://sanjuaninn.net)

Old Bridge Grill Cafe sits right above the San Juan River, providing a delicious meal with a stunning view of the water. Everything is homemade, including the show-stopping frybread! The cafe is also conveniently located on-site at the San Juan Inn so guests don't have to go far for a tasty breakfast.

### Hat Rock Cafe

120 US-163, Mexican Hat, UT 84531

435-683-2270, [hatrockinn.com](http://hatrockinn.com)

The Hat Rock Cafe specialty is the pork green chili verde, an old family recipe. The owner says they try to have a little something for everyone with fair prices and good food. They offer family recipes of Sonoran Style Mexican food, Navajo tacos and burgers. Their fast, friendly service will prepare you for your adventures through the red rocks of Mexican Hat and the surrounding area.

## Monticello

### Wagon Wheel Pizza

156 S Main St, Monticello, UT 84535

435-587-2766

Wagon Wheel Pizza has been a Monticello landmark for more than 30 years. Susie Peebles started the business in 1984. Her insistence on creating their pizza from scratch and making it fresh has been the main ingredient for the Wagon Wheel Pizza's success as the longest-running restaurant in San Juan County.

## Granary Bar & Grill

64 S 300 E, Monticello, UT 84535

435-587-2597, [granarybarandgrill.com](http://granarybarandgrill.com)

This 1920s Prohibition-era speakeasy boasts a full bar and restaurant menu. Owner Ben Breedlove has a knack for developing unique cocktails that incorporate local ingredients and elements. Two of his most popular creations are 'A Walk in the Woods', which includes Breckenridge juniper rich gin infused with local pine and a hint of citrus, honey, nuts and house-grown fresh mint; and 'Gun Smoke', which is crafted with peach pecan whiskey, laced with citrus and bitters, then smoked to perfection with cinnamon bark in their house-made drink smoker.



## High Desert Cafe

516 N Main St, Monticello, UT 84535

435-210-4441, [highdesertcafeut.com](http://highdesertcafeut.com)

As the owners say, it all started with a love of good food. Try a freshly baked scone — a local favorite — with seasonal flavors including Lemon Rosemary, Coconut, Pumpkin and Chocolate Peppermint. They pair beautifully with the cafe's hot espresso! Stop by on a weekend night for their BBQ special or some tasty pulled pork nachos.

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## Ja-Roen Thai Sushi

380 S Main St, Monticello, UT 84535

435-587-4000

It can be hard to find authentic Thai and sushi in the Four Corners Region, but surprisingly both can be found at Ja-Roen! Ja-Roen offers a wide variety of curries, noodles, entrees, soups and salads as well as beautiful and creative Japanese sushi rolls. Owner, Sam, recommends Pad Ka Praow — minced chicken, bell peppers, onion, green beans and basil leaves. If you're in the mood for sushi, try the Red Dragon Roll.



## PJ's of Monticello

216 E Center St, Monticello, UT 84535

435-587-2335, [facebook.com/pjssofmonticello](https://www.facebook.com/pjssofmonticello)

After a long day on the road or trail, sometimes there's nothing that can satiate your hunger like a big, hearty, classic cheeseburger. Luckily, PJ's of Monticello has perfected their burger recipe, and is here to fill you up and get you ready for another day of adventuring! This family-owned and operated restaurant has been serving up hearty burgers and sandwiches since 2007 and has become a Monticello staple.

## Monument Valley

### Stagecoach Restaurant

1000 Goulding's Trading Post Rd, Oljato-Monument Valley, UT 84536

435-727-3231, [gouldings.com](http://gouldings.com)

Nestled in the hillside above the lodge, the Stagecoach Restaurant offers panoramic views of the surrounding cliffs, mesas and teetering structures of Monument Valley. Open for breakfast, lunch and dinner, the menu features an extensive mix of authentic southwestern and native Navajo cuisine, along with classic steaks and vegetarian options. A local favorite is the Navajo Taco, made fresh with homemade frybread made from an original recipe developed over time by Goulding's employees. Navajo Taco connoisseurs will tell you that Goulding's Stagecoach Restaurant makes one of the best Navajo Tacos in the southwest!

