



# Indian Pueblo Kitchen

## Brunch Available All Day

### Kicked Up Atole - V \$9

Blue corn, quinoa, amaranth, currants, piñon, sunflower seeds, pumpkin seeds, triple berries and buttery toasted Pueblo bread.

### Pueblo Pumpkin Bread French Toast - V \$12.50

Crème Brûlée soaked Pueblo pumpkin bread, topped with triple berries and a side of pure maple syrup.  
Add turkey sausage or bacon \$3

### Native Superfoods Waffles or Griddle Cakes - V \$12

Blue corn, quinoa, amaranth, currants, piñon, sunflower seeds, pumpkin seeds, triple berries, and pure maple syrup.  
Add turkey sausage or bacon \$3

### Deconstructed Turkey Sausage Tumandes \$13

Turkey sausage with creamy green chile, two cage-free eggs any style, steamed masa, home fries, and buttery toasted Pueblo bread.

### Monte Cristo \$14.50

Pueblo oven bread, swiss and cheddar cheese, roasted turkey and ham, red chile-infused raspberry preserves and triple berries.

### Rancheros de Albuquerque - V \$11.50

House-made flour tortillas, with two cage-free eggs any style, topped with red or green chile and melted cheese, and served with a side of Pueblo beans and home fries.

### Brunch Burrito - V \$11.50

House-made flour tortilla with two cage-free scrambled eggs, melted cheese, choice of red or green chile, home fries and Pueblo beans, and choice of turkey sausage or bacon.

### Classic Brunch \$11.50

Two cage-free eggs any style, home fries, a side of red or green chile, choice of a house-made flour tortilla or Pueblo bread, and choice of turkey sausage or bacon.

## New Mexican Favorites

### Tewa Taco \$14

Ground Native American beef, Pueblo beans, house-made fry bread, choice of red or green chile, melted cheese, lettuce, tomato and onion.

### Blue Corn Enchiladas - GF \$13

Rolled blue corn enchiladas with choice of red or green chile, melted cheese and corn, beans and squash (The Three Sisters).  
Your choice of vegetarian, chicken, ground beef or ground lamb.

### Taco Bowl Salad \$13

Crispy house-made four tortilla shell with corn, beans and squash (The Three Sisters) along with cheese, sour cream, Salsa de Àrbol and Green Chile Ranch dressing.  
Your choice of vegetarian, chicken, ground beef or ground lamb.

## Small Plates

### Chips and Salsa \$5

Warm blue corn tortilla chips served with Salsa de Àrbol.

### Blue Corn Onion Rings - V \$10 Half Order \$6

Blue corn crusted onion rings with Green Chile Ranch and Salsa de Àrbol.

### Jemez Enchilada - V \$6

House-made flour tortilla with red chile, american cheese, and diced onion. Add ground beef or ground lamb \$5

### Local Honey Tasting Plate - V \$7

Mini fry bread pieces with a local organic honey selection, and a side of Red Chile Raspberry Preserves.

### New Mexico Chile Cheese Fries \$5.50

Fries topped with melted cheese, red and green chile.

### Puebloan Gather Plate - GF \$14

Cured salmon, house-made amaranth, quinoa, corn tortillas with roasted green chile piñon cream cheese. Served with a trail mix of dark chocolate, parched corn, roasted piñon, pumpkin and sunflower seeds, and dried currants.

## Salads

Add grilled chicken or country fried blue corn chicken \$5.

### Cactus Caprese Salad - GF/V \$13

Heirloom tomato, warm goat cheese, crispy cactus strips, balsamic glaze, and cactus fruit broken dressing.

### Koshari Watermelon Salad \$12

Watermelon slices marinated with mint, lime and agave nectar and finished with Tajin Chile Lime Seasoning.

### Harvest Salad - GF/V \$8

Mixed greens topped with heirloom tomatoes, rainbow carrots, candied pumpkin seeds, and choice of dressing.

### Navajo Taco \$14

Ground churro lamb, Pueblo beans, house-made fry bread, choice of red or green chile, melted cheese, lettuce, tomato and onion.

### Pueblo Feast Day Experience

Red Chile Beef Bone Posole, Feast Day Red Chile Beef, Green Chile Pork Stew, Jemez Enchilada, and Pueblo potato salad.

One Stew and One Bread \$15

Two Stews and Two Breads \$20

Three Stews and Three Breads \$25

Includes choice of fry bread, house-made tortilla or Pueblo oven bread, and choice of Pueblo pie or bread pudding.

### Pueblo Feast Day Stew à la Carte Bowl \$9 Cup \$7

Choice of fry bread, house-made tortilla or Pueblo oven bread

## The Sun Dagger

On top of Fajada Butte in Chaco Canyon, three large slabs of rock fell away from an upper cliff and came to rest in a vertical position. Our ancestors carved a spiral into the cliff wall behind these rocks to represent the cyclical nature of life. When light passed through the narrow space between the rocks, it projected a knife-like shape known as the "Sun Dagger" onto this spiral. At midday during the summer solstice, the Sun Dagger descended vertically through the center of the spiral. The Sun Dagger also marked the spring and fall equinoxes and the winter solstice, representing the important seasonal movements of the Earth.

Due to the settling of one of the slabs, the dagger of light no longer passes through the center of the spiral during the summer solstice. Because of that shift, the Sun Dagger site has lost some of its precision as a solar calendar. The seasonal changes are still important and recognized today by our Pueblo communities.



# Indian Pueblo Kitchen

## Sandwiches

Served with your choice of fries, sweet potato fries, a Harvest side salad or Pueblo potato salad.

### Prime Rib Fry Bread Dip \$15

Native American Beef Prime Rib served with Pueblo fry bread, roasted green chile, grilled onions and Red Chile au Jus.

### Pueblo Turkey Melt \$13

Green chile Pueblo oven bread layered with slices of oven roasted turkey, green chile, grilled tomato and topped with melted Pepper Jack cheese.

### IPK Burger \$12

Native American beef patty with choice of house-made tortilla or house-made fry bread with classic burger garnishes. Additional toppings: bacon, green chile, fried egg, Swiss, American, Cheddar or Pepper Jack cheese \$2 each

### Impossible Burger - V \$14

Vegan burger patty with a vegan gluten-free bun, and classic burger garnishes.

## Contemporary Indigenous Cuisine

### Juniper Braised Buffalo Short Ribs \$32.50

Braised buffalo short ribs with juniper pan sauce, and served with blue corn blueberry grits and duck fat fries.

### Duck Mole \$30

Slow braised duck leg in negro mole sauce served with duck fat home fries and puffed quinoa.

### Blue Corn Trout 'N' Chips -GF \$22

Crispy trout fillets topped with Guajillo tartar sauce, plated with duck fat fries, and garnished with grilled lemons.

### Maple Chicken 'N' Waffles \$15

Country fried blue corn chicken, Native whole grain waffles and a maple glaze with a side of watermelon.

## On the Side

Beans	Bowl \$5	Cup \$3
	Add chile \$1	
Pueblo Oven Bread - 2 Slices	\$2	
House-Made Flour Tortilla	\$2	
Frybread	\$4	
Red or Green Chile	\$1.75	
Fries	\$3	

## Desserts

### Pueblo Style Bread Pudding \$7

Pueblo oven bread, charred and topped with currants and cheddar cheese.

### Pueblo Cookies and Coffee Service \$6

Fresh, oven-baked Pueblo cookies served with hot coffee.

### Pueblo Oven Pie à la Mode \$6

Warm Pueblo pies topped with vanilla bean ice cream. Choose two from our variety of daily flavors

## Beverages

### Iced Tea, Passion Tea \$2.75

### Soft Drinks \$2.25

Coke	Diet Coke	Sprite
Dr. Pepper	Diet Dr. Pepper	Fanta Orange
Barq's Root Beer	Hi-C Pink Lemonade	

### Juices: \$3.50

Orange, cranberry, apple

### Milk \$2.25

### Hot Beverages Tall Grande Venti

Coffee -			
Regular Drip or Decaf	\$2.25	\$2.70	\$2.95
Caffe Americano	\$3.00	\$3.40	\$3.65
Espresso	\$2.75		
Cappuccino	\$3.60	\$4.15	\$4.50
Chai Latte	\$4.00	\$4.50	\$4.85
Latte	\$3.75	\$4.25	\$4.75
Vanilla Latte	\$4.25	\$4.75	\$5.25
Mocha	\$3.85	\$4.65	\$5.10
Vanilla Mocha	\$4.35	\$5.05	\$5.75
Caramel Macchiato	\$4.30	\$5.00	\$5.30
Hot Chocolate	\$3.00	\$3.50	\$4.00
Hot Tea	\$3.75		
Extra Shot	\$1.00	Flavor Syrup	\$0.50

## Take Home Bakery Goods

### Famous Pueblo Pies 2 for \$3

Variety of flavors available

### Fresh Oven-Baked Pueblo Cookies \$1.25 each \$12.95 per dozen

### Authentic Pueblo Oven Bread Loaves \$6 each

### House-made Scone \$6

## Our Story

Formerly known as Pueblo Harvest, the Indian Pueblo Kitchen is centered around Indigenous cuisine education and exploration and carries on our tradition of creative, Native American culinary artistry and Pueblo hospitality. Under the inspired leadership of Executive Chef Ray Naranjo (Santa Clara Pueblo, Odawa), the Indian Pueblo Kitchen offers guests an unforgettable Indigenous dining experience.

Our restaurant will also soon include a teaching kitchen that will offer exciting opportunities for students to learn Indigenous cooking techniques and restaurant operations in an engaging, collaborative environment. Eventually, the Indian Pueblo Kitchen will provide entrepreneurs, food truck operators and Native American food artisans with access to a commercial greenhouse and commercial kitchen. Soon, the restaurant and teaching kitchen will also offer culinary experiences such as cooking classes, wine pairing dinners, Feast Day meals and farm-to-fork dining.

"My goal for Indian Pueblo Kitchen is to give an experience that mirrors the present-day food culture while being inclusive of Ancestral Puebloan ingredients, and the ingredients that would have been available via trade routes from tribes to the south. I will attempt to blend the past and the present to tell a story that will lead us to the future of Native American food cultures."

— Executive Chef

Ray Naranjo  
(Santa Clara Pueblo, Odawa)

