



Indian Pueblo Kitchen

Small Plates

Chips and Salsa \$5
Warm blue corn tortilla chips served with Salsa de Árbol.

Jemez Enchilada \$6
House-made flour tortilla with red chile, american cheese, and diced onion. *Add ground beef or ground lamb \$5*

Harvest Salad \$8
Mixed greens topped with heirloom tomatoes, rainbow carrots, candied pumpkin seeds, and choice of dressing.

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.

Monte Cristo \$14.50
Pueblo oven bread, swiss and cheddar cheese, roasted turkey and ham, red chile-infused raspberry preserves and triple berries.

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 \$2*

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.

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 \$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.*

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 Stew à la Carte Bowl \$9 Cup \$7
Choice of fry bread, house-made tortilla or Pueblo oven bread
Choose one: Red Chile Beef Bone Posole, Feast Day Red Chile Beef, or Green Chile Pork Stew.

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

Brunch Available All Day

Native Superfoods Waffles or Griddle Cakes \$12
Blue corn, quinoa, amaranth, currants, piñon, sunflower seeds, pumpkin seeds, triple berries, and pure maple syrup. *Add turkey sausage or bacon \$3*

Rancheros de Albuquerque \$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.

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.

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



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