



# Indian Pueblo Kitchen

## Small Plates

- Chips and Salsa** \$6  
Warm corn tortilla chips served with Salsa de Àrbol.
- Jemez Enchilada** \$8  
House-made flour tortilla with red chile, american cheese, and diced onion. Add ground beef or ground lamb \$5
- Blue Corn Onion Rings** \$11 Half Order \$7  
Blue corn crusted onion rings with Green Chile Ranch and Salsa de Àrbol.
- New Mexico Chile Cheese Fries** \$8  
Fries topped with melted cheese, red and green chile
- Fried Kool Aid Pickles** \$8  
Blue corn crusted with Green Chile Ranch and Salsa de Arbol

## Salads

- Harvest Salad** \$8  
Mixed greens topped with heirloom tomatoes, rainbow carrots, candied pumpkin seeds, and choice of dressing. Add grilled chicken \$4
- Taco Bowl Salad** \$14  
Crispy house-made tortilla shell, corn, beans, squash, cheese, sour Cream, Salsa de Arbo and Green Chile Rand dressing.  
Vegetarian, chicken, lamb or ground beef
- Roasted Pinon Triple Berry Salad** \$11  
Mixed field greens, roasted pinon, blackberries, raspberries, strawberries, feta cheese, house made raspberry vinaigrette  
Add grilled chicken \$4

## Sandwiches

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

- Prime Rib Fry Bread Dip** \$17  
Native American Beef Prime Rib served with Pueblo fry bread, roasted green chile, grilled onions and Red Chile au Jus.
- Monte Cristo** \$15  
Pueblo oven bread, swiss and cheddar cheese, roasted turkey and ham, red chile-infused raspberry preserves and triple berries.
- IPK Burger** \$13  
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** \$14  
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

- Hand cut Native American Beef Ribeye & Enchiladas** \$20  
House blend seasoning, rolled enchiladas with choice of red or green chile, melted cheese and Pueblo beans.
- 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.
- Chili and Cornbread** Full \$10 Small \$8  
Free range elk chili, Anasazi and Pinto beans, red chile and house made cornbread.

- 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 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, Red Chile Beef, or Green Chile Pork Stew or Bison Cabbage Stew.

## Breakfast 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** \$12.50  
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** \$12.50  
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.
- Brunch Burrito** \$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.
- Kicked Up Atole** \$10  
Blue corn, quinoa, amaranth, currants, pinon, Sunflower seeds, triple berries and toasted Pueblo Bread

## Desserts

- Pueblo Style Bread Pudding** \$8  
Pueblo oven bread, charred and topped with currants and cheddar cheese.
- Pueblo Cookies and Coffee Service** \$7  
Fresh, oven-baked Pueblo cookies served with hot coffee.
- Pueblo Oven Pie à la Mode** \$7  
Warm Pueblo pies topped with vanilla bean ice cream.  
Choose two from our variety of daily flavors

## Take Home Bakery Goods

- Famous Pueblo Pies** 2 for \$4  
Variety of flavors available
- Fresh Oven-Baked Pueblo Cookies** \$2.50 each \$15 per dozen
- Authentic Pueblo Oven Bread Loaves** \$7 each
- House-made Scone** \$6

## Beverages

- Iced Tea** \$2.75
- Soft Drinks: Coke Products** \$2.25
- Zia Sodas – Grown and Bottled in NM** \$3.25
- Root Beer, Pinon Cola, Ginger Ale, Sandia, Prickly Pear Cactus Pad
- 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
- Hot Tea** \$3.75

Ask about our specialty coffee drinks



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