

Indian Pueblo Kitchen

Small Plates

Chips and Salsa \$6
Corn tortilla chips served with house-made Salsa de Àrbol.

Jemez Enchilada \$9
Folded tortilla enchilada, dipped in red chile and topped with red chile, American cheese and diced onion. *Add ground beef, lamb, or chicken \$5*

Blue Corn Onion Rings \$12 / Half Order \$8
Blue corn crusted onion rings with green chile ranch.

New Mexico Chile Cheese Fries \$8
Fries topped with melted cheese, choice of red or green chile. *Add beef, chicken, or lamb \$5*

Fried Kool Aid Pickles \$8
Blue corn crusted pickle slices marinated in black cherry Kool-Aid and battered with blue corn. Comes with green chile ranch

Pueblo Bread, Muffin, or Tortilla \$2

Salads

Harvest Salad \$8
Mixed greens topped with heirloom tomatoes, rainbow carrots, candied pumpkin seeds, and choice of ranch, green chile ranch, raspberry vinaigrette, or balsamic dressing. *Add grilled chicken \$4*

Taco Bowl Salad \$15
Crispy house-made tortilla shell filled with corn, Pueblo beans, squash, cheese, choice of chicken or ground beef, with sides of sour cream, Salsa de Àrbol, and green chile ranch dressing. *Substitute ground lamb \$5*

Roasted Pinon Triple Berry Salad \$12
Mixed field greens, roasted piñon, 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 \$18
Beef Prime Rib strips served on Pueblo fry bread, topped with roasted green chile, grilled onions, with Red Chile au Jus for dipping.

Monte Cristo \$15
Pueblo oven bread battered and deep fried with Swiss and cheddar cheese, roasted turkey, and ham. Plated on red chile infused raspberry preserves and triple berries.

IPK Burger \$14
Beef patty with choice of oven bread, brioche bun, 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 \$25
House blend seasoning, two rolled blue corn cheese enchiladas with choice of red or green chile, Pueblo beans.

Indian Taco \$14
Ground beef or diced chicken, Pueblo beans, house-made fry bread, choice of red or green chile, melted cheese, lettuce, tomato and onion. *Substitute ground lamb \$5*

Blue Corn Enchiladas \$14
Three rolled blue corn enchiladas with choice of red or green chile, melted cheese, onion and corn, served with Pueblo beans and squash (The Three Sisters). Topped with your choice of chicken or ground beef. *Substitute ground lamb \$5*

Chili and Cornbread Full \$10 Small \$8
Free range elk chili mixed with Pueblo beans, red chile, with onions and house-made blue corn muffin on the side.

Taste of the Pueblos \$15
Your choice of three of our legendary house-made stews: green chile pork, red chile beef, or bison. Comes with fresh-baked Pueblo oven bread, a corn tortilla and a blue corn muffin.

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

Breakfast Available All Day

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

Pueblo Benedict \$14.50
Biscuit, turkey sausage, over-easy eggs, green chile sausage gravy, served with hash browns.

Rancheros de Albuquerque \$14
Two cage-free eggs any style on top of a flour tortilla, topped with red or green chile and melted cheese and served with Pueblo beans and choice of breakfast potato.

Classic Breakfast \$13
Two cage-free eggs any style, choice of breakfast potato, a side of red or green chile, choice of a flour tortilla or Pueblo bread, and choice of turkey sausage, bacon or Spam.

Breakfast Burrito \$12
Flour tortilla with two cage-free scrambled eggs, melted cheese, choice of red or green chile, potatoes and Pueblo beans, and choice of turkey sausage, bacon or Spam.

Atole \$10
Blue corn porridge topped with currants, pinon, sunflower seeds, triple berries and toasted Pueblo bread.

Desserts

Pueblo Style Bread Pudding \$8
Pueblo oven bread, pudding with piñon, cranberries, currants and cheddar cheese. Topped with whipped cream and berries.

Famous Pueblo Pies 2 for \$6
Choose from our variety of daily flavors: apple, blueberry, cherry, peach, pumpkin, prune. *Scoop of vanilla ice cream \$3*

Fresh Oven-Baked Pueblo Cookies \$2.50 each
\$25 per dozen

Authentic Pueblo Oven Bread Loaves \$7 each

Beverages

Iced Tea \$3

Soft Drinks: Coke Products \$2.50
(Coke, root beer, Diet Coke, Coke Zero, pink lemonade, Sprite, Diet Dr. Pepper)

Zia Sodas - Grown and Bottled in NM \$3.50
Root Beer, Piñon Cola, Red Chile Ginger Ale, Sandia Watermelon, Prickly Pear Cactus Pad

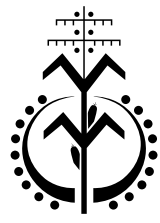
Juices: \$3.50
Orange, cranberry, apple

Milk \$2.25

Hot Beverages

Coffee - Regular Drip or Decaf \$2.75

Hot Tea \$3.75



Indian Pueblo Kitchen

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Beers and Canned Cocktails AVAILABLE NOW!

Beer

Scenic West: Hazy IPA

Denim Tux: Pilsner made with blue corn

Easy Cactus: Mexican-style dark lager

Bisti Hard Seltzer: Pineapple and cinnamon

Hot in the Shade: Sour Ale with blueberry and hibiscus

Canned Cocktails

Campfire Toddy: Whiskey with Black Tea and Cinnamon

Agave Sunrise: Agave Spirit with Agave Syrup, Orange and Lime

Cosmos: Vodka with Cranberry, Orange and Lemon

Downpour: Rum with Ginger Beer and Lime

Creekside Collins: Gin with Elderflower, Cucumber and Lemon



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