

Menu



Indian Pueblo Kitchen is owned and operated by New Mexico's 19 Pueblos and proudly features the flavors of our Native communities in homemade stews, fresh breads, bakery items and savory sauces. Our creations are inspired by historical Pueblo traditions and recipes and utilize ingredients such as red and green chile, blue corn, and our harvest of fresh local produce and spices.

SMALL PLATES

Chips and Salsa - \$6

Corn tortilla chips served with house-made Salsa de Árbol.

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 Árbol, and green chile ranch dressing. Substitute ground lamb \$5

Roasted Piñon Triple Berry Salad - \$12

Mixed field greens, roasted piñon, blackberries, raspberries, strawberries, feta cheese, house-made raspberry vinaigrette. Add grilled chicken \$4

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, piñon, sunflower seeds, triple berries and toasted Pueblo bread.



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.

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

NEW MEXICO FAVORITES

Hand Cut Native American Beef Ribeye & Enchiladas - \$25

House blend seasoning, two rolled blue corn cheese enchiladas with Pueblo beans, choice of red or green chile.

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. 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 and onions with house-made blue corn muffin on the side.

Taste of the Pueblos - \$16

Comes with three of our legendary house-made stews: Green Chile Pork, Red Chile Beef, and Vegetable. Served with fresh-baked Pueblo oven bread, a corn tortilla and a blue corn muffin.

Pueblo Stew à la Carte - Bowl \$12 / Cup \$9

Choice of fry bread, tortilla or Pueblo oven bread. Choose one: Red Chile Beef Bone Posole, Feast Day Stew, Green Chile Pork Stew with Vegetables, or Vegetable Stew.



BEVERAGES

Iced Tea - \$3

Soft Drinks: Coke Products - \$3.49
Coke, Root Beer, Diet Coke, Coke Zero, Sprite,
Diet Dr. Pepper, Pink Lemonade

Zia Sodas: Grown and Bottled in NM - \$4.25
Root Beer, Piñon Cola, Red Chile Ginger Ale,
Sandia Watermelon, Prickly Pear Cactus Pad

Juices - \$3.79
Orange, Cranberry, Apple

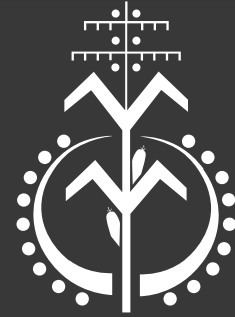
Milk - \$3.25

HOT BEVERAGES

Coffee - \$3.25
Regular Drip or Decaf

Hot Tea - \$3.75

WHAT'S IN OUR LOGO?



The Three Sisters

Our ancestors tell us of a time when three sisters lived together in a field, the tall sister shading her two smaller sisters. Over the course of several weeks, a powerful old woman visited the field, taking away the smaller sisters until the tall sister was left sad and alone. At last, the old woman returned and brought the last sister to her home, where the sisters experienced a joyful reunion. The old woman was named Winter, and the three sisters were corn, beans, and squash. The three sisters sustain us, providing a balanced, nutritious meal when eaten together.

EXPLORE THE AREA

Indian Pueblo Cultural Center (IPCC)

Learn about Pueblo culture from ancient times to the present in the IPCC museum and exhibition galleries. Tour our collection of murals by Pueblo artists and attend special events, exhibition openings, cultural dances, and more. Shop at the Indian Pueblo Store right next door to the Indian Pueblo Kitchen or at indianpueblostore.com for traditional and contemporary jewelry, pottery, rugs, and more from award-winning, internationally renowned artists as well as emerging talents. Visitors can also shop for authentic Native American art directly from many talented artists in the IPCC courtyard. Learn more and see the schedule of events at indianpueblo.org.

Avanyu Plaza

Did you know that the 19 Pueblos also own the land across 12th Street known as Avanyu Plaza and some businesses located there? Other businesses owned and operated by the 19 Pueblos are Rainwater Wellness Day Spa, 12th Street Tavern, and Starbucks. Shop and visit other businesses such as Mama's Minerals, Rude Boy Cookies, Sixty-Six Acres, Italify Plant Based Food, Laguna Burger, and La Montañita Co-op.

