

Menu



Indian Pueblo Kitchen is owned and operated by the 19 Pueblos of New Mexico. We proudly feature the flavors of our Native communities from all throughout the Southwest. Our creations are inspired by historical Pueblo traditions and family recipes that utilize Indigenous ingredients such as our harvest of corn, beans, squash, and fresh local produce.

SOURCE  VERIFIED
**NATIVE AMERICAN
BEEF**

SMALL PLATES

Chips and Salsa - \$6.25

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

Jemez Style Enchilada - \$9.50

A house-made flour tortilla dipped in red chile, folded flat and grilled with American cheese, topped with onions. Add beef, chicken or lamb for \$5 upcharge.

Blue Corn Onion Rings - Full \$14.75 / Half \$10.50

House-cut onion rings, battered in our blue corn meal and served with our signature green chile ranch.

New Mexico Chile Cheese Fries - \$10.50

Fries topped with melted cheese, choice of red or green chile. Add beef, chicken, or lamb \$5

Fried Kool-Aid Pickles - \$10.50

Pickle slices marinated in black cherry Kool-Aid brine, battered with blue corn until crisp. Served with our signature green chile ranch.

SALADS

Harvest Salad - \$9 Full / \$4.25 Half

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 \$5

Taco Bowl Salad - \$15.75

A crispy house-made flour tortilla shell, filled with Pueblo beans, calabacitas, your choice of beef or chicken and garnished with cheese, lettuce, tomato and onions. Served with a side of sour cream, salsa and green chile ranch. Substitute lamb for \$5 upcharge.

Roasted Piñon Triple Berry Salad - \$15

Spring mixed greens, topped with roasted piñons, blackberries, strawberries, blueberries, feta cheese and raspberry vinaigrette on the side. Add grilled chicken \$5.

BREAKFAST AVAILABLE ALL DAY

Native Superfoods Waffles or Griddle Cakes - \$14.65

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

***Pueblo Benny - \$15.35**

Turkey sausage atop toasted oven bread, 2 over-easy eggs, smothered with house-made green chile sausage gravy and hash browns.

***Rancheros de Albuquerque - \$15.99**

Two fried eggs, Pueblo beans, home fries or hash browns, on top of our house-made flour tortilla. Topped with cheese, garnish and your choice of chile.

***Classic Breakfast - \$15.25**

Two fried eggs with your choice of:

-bacon, Spam or turkey sausage

-home fries or hash browns

-oven bread or tortilla

-red, green or xmas chile

Breakfast Burrito - \$15.25

Choice of bacon, Spam, or turkey sausage, with Pueblo beans, scrambled eggs and home fries all rolled up in our house-made flour tortilla and smothered with choice of chile and cheese.

Atole - \$12.55

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 - \$19.25

Thinly sliced prime rib grilled with chopped green chile and sauteed onions. Served with our house-made red chile aus jus for dipping.

Pueblo Monte Cristo - \$16.75

Pueblo oven bread battered and deep fried until golden brown, then grilled with Swiss, cheddar, turkey and ham atop our house-made red chile-raspberry preserves.

*IPK Burger - \$16.75

HOUSE-MADE NATIVE AMERICAN
BEEF

Beef patty cooked to your temp, topped with lettuce, tomato, onion and pickle spear with your choice of bread: brioche bun, frybread, tortilla or oven bread. Additional Toppings \$2 each: American, cheddar, pepper jack or Swiss, chopped green chile, bacon, or a fried egg. Impossible Patty \$2 upcharge.

Pueblo Turkey Melt - \$16.75

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 - \$9.25

A warm and unique blend of flavors incorporating our Pueblo oven bread, cheddar cheese, piñon nuts and cranberries, topped with whipped cream and berries.

Famous Pueblo Pies - \$4

Choose from our variety of daily flavors: apple, blueberry, cherry, peach, pumpkin, prune. Scoop of vanilla ice cream \$3

Fresh Oven-Baked Pueblo Cookies \$3

Authentic Pueblo Oven Bread Loaves - \$9.50

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

NEW MEXICO FAVORITES

*NY Strip & NM Enchiladas - \$28.50

HOUSE-MADE NATIVE AMERICAN
BEEF

12oz New York strip cooked to your temp of choice. Served with 2 rolled enchiladas, choice of chile, and Pueblo beans.

Indian Taco - \$16.99

Choice of ground beef or grilled chicken on top of our house-made frybread with Pueblo beans, cheese, lettuce, tomato, onion and your choice of chile. Substitute lamb for \$5 upcharge.

Blue Corn Enchiladas - \$17.25

3 rolled blue corn enchiladas filled with our house-made corn and cheddar jack cheese mix, grilled and topped with your choice of chile and ground beef or grilled chicken. Served with calabacitas and Pueblo beans. Upgrade to lamb for \$5 or add an egg on top for \$2.

STEWES

Elk Chili & Blue Cornbread - Full \$13 / Small \$10.75

Free range elk chili beans made with our house red chile and garnished with onions. Served with a side of house-made blue cornbread muffins.

Feast Day Stew - Bowl \$12.49 / Cup \$9.49

Our Pueblo style red chile stew made with braised beef and potatoes with choice of oven bread or tortilla.

Red Chile Beef Bone Posole - Bowl \$13 / Cup \$9.75

Made with red chile, bone-in beef short rib and white hominy. Served with choice of bread.

Pueblo Green Chile Stew - Bowl \$12.49 / Cup \$9.49

Flavored with roasted hatch green chile, diced pork loin, potatoes, corn, onion, and tomato. Served with choice of bread.

Seasonal Stew - Bowl \$12.49 / Cup \$9.49

Served with choice of bread.

All stews will come with choice of tortilla or oven bread. Substitute frybread for \$3 upcharge*

BEVERAGES

Iced Tea - \$3.75

Coke Products (Free Refills) - \$3.79
Coke, Cherry Coke, Coke Zero, Diet Coke,
Dr. Pepper, Diet Dr. Pepper, Sprite and
Pink Lemonade.

Zia Sodas: Grown and Bottled in NM - \$4.75
Root Beer, Piñon Cola, Ginger Ale, Sandia,
Prickly Pear Cactus Pad

Juices (No Free Refills) - \$4.50
Orange, Cranberry, Apple

Milk - \$3.59

HOT BEVERAGES

Coffee - \$3.75
Regular Drip or Decaf

Hot Tea - \$3.75

SIDES

Sides of Bread:

Blue Corn Muffin - \$2

Tortilla or Oven Bread - \$3

Frybread - \$6

A La Carte Sides:

Cup of Beans - \$3

Cup of Calabacitas - \$3

Side Potatoes: Home fries, hash browns, fries,
sweet potato fries - \$3

Sides of Protein:

Bacon, Spam or Turkey Sausage - \$3

Beef, Chicken, or Lamb - \$5

Side of Red or Green Chile - \$1.27

Side of Red Chile Jam - \$1.27

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, Sixty-Six Acres, Itality Plant Based Food, Laguna Burger, and La Montañita Co-op.



12TH STREET
TAVERN

