

Daily Features

Rosemary Roasted Turkey \$29

With fresh cranberry sauce, house-made Pueblo oven bread stuffing, mashed potatoes & gravy, and grilled asparagus
Three sisters salad with choice of dressing
Served with green chile cornbread muffins

Pumpkin French Toast \$17

Oven fresh, topped with a cranberry compote With turkey sausage or bacon Choice of egg

Small Plates

Chips and Salsa \$6

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

Blue Corn Onion Rings \$12 / Half Order \$8

Blue corn crusted onion rings with green chile ranch.

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

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 Piñon Triple Berry Salad

\$12

\$18

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

Beef prime rib strips served on Pueblo fry bread, topped with roasted green chile, grilled onions, with red chile au jus for dipping.

IPK Burger \$1

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

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.

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

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.

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

\$3.49

(Coke, root beer, Diet Coke, Coke Zero, pink lemonade, Sprite, Diet Dr. Pepper)

Zia Sodas - Grown and Bottled in NM

\$4.25 nelon,

\$3.79

Root Beer, Piñon Cola, Red Chile Ginger Ale, Sandia Watermelon, Prickly Pear Cactus Pad

Juices: Orange, cranberry, apple

Milk

\$3.25

Hot Beverages

Coffee - Regular Drip or Decaf Hot Tea \$3.25

\$3.75