

APPETIZERS

TRICOLOR CORN CHIPS  - 5.49
served with homemade salsa, guacamole and chile con queso.

NACHOS SUPREME - 7.99
fresh tortilla chips covered with ground beef, jalapenos, sour cream, chile con queso, lettuce and tomatoes. Served with sour cream and guacamole.

TOWER OF BLUE CORN CRUSTED ONION RINGS  - 7.99
served with salsa and a green chile ranch dressing.

NEW CHILE CHEESE FRIES  - 5.49
large order of steak fries with your choice of red or green chile finished with melted cheddar cheese

SPECIALTY SALADS

Dressings offered are ranch, blue cheese, traditional caesar, spicy caesar, house vinaigrette, red chile vinaigrette and poppy seed.

DINNER SALAD - 4.49 
served with pinon nuts, queso blanco cheese crumbles and ovenbread croutons

COCHITI COBB SALAD - 9.99
mixed greens topped with turkey, avocado, egg, tomatoes, bacon and queso blanco cheese

INDIAN TACO SALAD - 9.99
carne adovada atop mixed greens, roasted corn, and tomatoes served on frybread

PUEBLO CAESAR SALAD - 9.99
romaine served with a spicy or traditional caesar dressing, cotija cheese, ovenbread croutons and grilled chicken

TRADITIONAL STEWS

All stews and soups served with blue cornbread. Substitute homemade tortilla or small frybread for \$ 1.99

POSOLE traditional pueblo corn hominy and pork stew simmered in red chile CUP 4.29 BOWL 6.29

FEAST DAY STEW diced pork in fresh red chile CUP 4.29 BOWL 6.29

SOUP OF THE DAY CUP 3.29 BOWL 5.29

GREEN CHILE STEW made with New Mexican green chile, ground beef, tomatoes, corn and potatoes CUP 4.29 BOWL 6.29

MUTTON STEW diced mutton, potatoes, carrots, celery & onions CUP 5.29 BOWL 7.29

SANDWICHES

With your choice of sides- pueblo beans, calabasitas (squash), french fries, fresh fruit. Substitute stew, or onion rings \$ 1.99

LAGUNA STEAK SANDWICH - 9.99

flank steak chargrilled served with green chile on frybread

ACOMA LAMB SANDWICH - 9.99

sliced New Mexican leg of lamb served with green chile on tortilla

SAN FELIPE SANDWICH - 9.99

chargrilled marinated chicken breast served with roasted green chile and garlic aioli on ovenbread

SAN ILDEFONSO SANDWICH  - 9.99

baby portobello mushrooms, onions, bell peppers, cheddar cheese, and garlic aioli on oven bread served with a red chile dipping sauce

SANTO DOMINGO SANDWICH - 9.99

grilled turkey, Swiss cheese and green chile sandwich served on homemade green chile-cheese oven bread


NEW PRIME DIP SANDWICH - 9.99


thinly sliced prime rib of beef on grilled oven bread with natural juices for dipping

NEW BUILD YOUR OWN BURGER - 10.99

All burgers served with lettuce, tomato, onion, pickle and french fries. Substitute onion rings or stew add \$ 1.99

1. **CHOOSE YOUR BREAD** - Homemade Tortilla, Frybread, Corn Dusted Bun, Ovenbread


2. **CHOOSE YOUR "BURGER"** - Hand Pressed Beef Pattie, Chicken Breast, *Gardenburger* 
Ground Buffalo Pattie (Add \$ 3.00)


3. **CHOOSE YOUR TOPPING (1)** Each Additional Topping \$ 0.75
Swiss Cheese, Cheddar Cheese, American Cheese, Green Chile Sauce, Red Chile Sauce, Mushrooms, Onions, Bell Peppers, Bacon, Guacamole, Chopped Green Chili, Sliced Jalapenos 

NEW BUILD YOUR OWN QUESADILLA - 10.99

Quesadillas are made on a 12" grilled tortilla, served with Pueblo beans and calabasitas

1. **CHOOSE YOUR CHEESE** - Cheddar or Swiss

2. **CHOOSE YOUR FILLING** - Chicken, Carne Adovada, Spicy Ground Beef, Vegetarian Blend (Pepper/onion/mushroom) , Smoked Turkey, Ham, Avocado, Duck (Add \$ 2.75)

3. **CHOOSE YOUR SIDE SAUCE** - Green Chile Sauce, Red Chile Sauce, Homemade Salsa, Xmas Chile 



Spirit bowls available upon request



= Vegetarian

PUEBLO HARVEST

SANTA ANA ENCHILADAS - 9.29

stacked blue corn tortillas stuffed with cheddar cheese and topped with red or green chile served with Pueblo beans and squash.
Add spicy beef, avocado, or chicken - 2.50

JEMEZ ENCHILADAS - 9.29

a flour tortilla dipped in red chile, baked and filled with onions and cheddar cheese served with Pueblo beans and squash.
Add spicy beef, avocado, or chicken - 2.50

NAMBE RELLENO - 9.99

a large poblano chile stuffed with a savory mix of chicken and cheddar cheese rolled in blue cornmeal with our red chile sauce Pueblo beans and squash
Add a second relleno for - 5.00

TEWA TACO - 9.29

ground beef and beans served on frybread with your choice of red or green chile

HUEVOS RANCHEROS - 7.49

two eggs on top of a flour tortilla with beans and choice of chile

TACO PLATE - 9.99

Two soft, or crispy, corn tacos served over french fries smothered in green chile and cheese.

STUFFED FRYBREAD - 10.29

frybread stuffed with chile, cheese and choice of meat. Carne Adovado & Ground Beef or Chicken.

RED CHILE GLAZED RIBS - 10.29

a half rack of baby back ribs marinated in a red chile and brown sugar glaze, served with french fries.

POJOAQUE CARNE ADOVADA - 9.99

tender pork marinated in red chile and topped with cheddar cheese served with Pueblo beans and squash

NEW SOUTHWEST MACARONI & CHEESE - 8.99

penne pasta with a chile seasoned cheese sauce presented with grilled ovenbread.
Add spicy beef, or chicken - 2.50

CHACO COMBINATION - 12.99

a blue corn chicken enchilada and red chile pork tamale, served with Pueblo beans and squash

SANDIA SOUTHWESTERN MEATLOAF - 12.99

bison meatloaf baked in a chipotle ketchup, mashed potatoes and seasonal vegetable

A LA CARTE

ONE EGG	- 1.50
SIDE OF CARNE ADOVADA	- 5.00
SIDE NAMBE RELLENO	- 5.00
BEEF PATTIE	- 5.00
GRILLED CHICKEN BREAST	- 5.00
SIDE OVEN BREAD (TOASTED) 	- 1.75
SIDE BACON (2 SLICES)	- 2.50
HOME MADE TORTILLA 	- 2.00
FRYBREAD	- 2.50 SMALL / - 3.50 LARGE
BOWL OF BEANS (<i>Joe Sando's Favorite!</i>) 	- 4.00
CUP OF BEANS 	2.00
SIDE OF CHILE (RED OR GREEN) 	1.75

TAKE HOME A LOAF OF OVENBREAD - 5.00

BEVERAGES

ICED TEA	- 2.25	JUICES	- 2.00
SOFT DRINKS	- 2.25	orange, cranberry, raspberry-lemonade, apple	
Coke, Diet Coke, Sprite, Pink Lemonade		MILK	- 2.00
Dr Pepper, Root Beer, Orange		whole or 2%	



We Proudly Brew
STARBUCKS COFFEE

HOT BEVERAGES

Coffee - Regular Drip or Decaf	- 1.95
Caffe Americano	- 2.50
Espresso	- 2.25
Cappuccino	- 3.00
Latte	- 3.00
Vanilla Late	- 3.50
Mocha	- 3.00
Vanilla Mocha	- 3.50
Caramel Macchiato	- 3.00
Hot Chocolate	- 2.50
Extra Shot	- 0.60
Flavor Syrup	- 0.50

ICED ESPRESSO TRADITIONS

Iced Coffee	- 2.75
Iced Caffe Latte	- 3.50
Iced Caffe Mocha	- 3.50
Iced Caramel Macchiato	- 3.75

TAZO TEA SELECTIONS

Hot/Iced Tea	- 2.25
Chai Tea Latte	- 3.25
Iced Chai Tea	- 3.25

DESSERTS

HOMEMADE PUEBLO PIES peach, cherry, prune, or apple	- 3.00
OHKAY OWINGEH OVENBREAD PUDDING with caramel sauce	- 6.00

ASK YOUR SERVER ABOUT OUR OTHER DAILY DESSERT OFFERINGS

Spirit bowls available upon request



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WEEKLY LUNCH SPECIALS - 8.99

MONDAY - SHEPARD'S PIE

This dish is from a recipe in the Southwest Indian Cookbook (\$14.95) available in the Shumakolowa Gift Shop located next door to the Pueblo Harvest Café.

A hearty mix of yellow and zucchini squash, corn, green chile, ground beef smothered in chile sauce and cheddar cheese. Accompanied by creamy cheddar mashed potato and grilled green chile oven bread.

TUESDAY - BLACK BEAN TOSTADAS

Seasoned mashed black beans and spicy beef on a crispy red corn torilla topped with shredded cheddar cheese, lettuce and tomatoes. Served with our Pueblo Harvest salsa, guacamole, sour cream and a cup of soup du jour.

WEDNESDAY - BUFFALO CHILI TACOS

We took this recipe from the Mitsitam Café Cookbook (\$22.95) available in the Shumakolowa Gift Shop located next door to the Pueblo Harvest Café.

A healthy blend of red and chipotle chiles, ground buffalo and pinto beans topped with cheddar cheese, lettuce and tomatoes, red onions and sliced jalapenos. Served on top of our award-winning frybread.

THURSDAY - JUNIPER LAMB STEW

We borrowed this recipe from the Pueblo Indian Cookbook (\$11.95) available in the Shumakolowa Gift Shop located next door to the Pueblo Harvest Café.

Browned and simmered lamb with corn, green peppers, celery, green onion and juniper berries. Served with a slice of our fresh oven bread.

FRIDAY - BLUE CORN CATFISH FILLET

Fried catfish fillet dusted with seasoned blue cornmeal. Served with fresh homemade potato chips and cool pineapple cole slaw.