

SEASONAL SELECTIONS

PUEBLO LAMB SHANK (GF)

SLOW-BRAISED LAMB SHANK | ANASAZI BEAN CASSOULET | BRAISED SPINACH | POMEGRANATE MOLASSES | APRICOT PISTACHIO GREMOLATA 32

NEW MEXICO RAMEN

SLICED PORK BELLY | ROASTED NECK BONE BROTH | WILD MUSHROOMS | SCALLIONS | FRESH GINGER | SOFT BOILED EGG | SIDE PLATE OF SLICED JALAPEÑO, CILANTRO, & LIME WEDGES 18

KERESAN TACO

135°F SOUS VIDE FLAT IRON STEAK | BRAISED WHITE BEANS | RED CHILE CREMA | ARUGULA | HEIRLOOM CHERRY TOMATOES | ROASTED ONION | SAN FELIPE FRYBREAD 22

BISON POYHA (GF)

BISON MEATLOAF | SOUS VIDE WHITE ASPARAGUS | SMASHED BUTTERED RED POTATOES | MANGO CHIPOTLE GLAZE | CRISPY PORK BELLY LARDONS 26

GRILLED GRAIN-FED VEAL CHOP (GF)

FRENCHED NEW MEXICO GRAIN-FED VEAL CHOP | ROASTED SPRING ONIONS | ARUGULA | WARM PANCETTA VINAIGRETTE 32

BLUE CORN FRIED CHICKEN

GOLDEN BUTTERMILK SOAKED CHICKEN | SWEET POTATO MASH | WILTED WINTER GREENS | SAUSAGE GRAVY | SWEET POTATO CHIPS 24

TRIBAL TROUT (GF)

PAN-SEARED NEW MEXICO TROUT | POTATO PUREE | BRAISED SPRING GRAINS | LEMON-SHALLOT BEURRE BLANC | CRISPY TRUFFLE POTATO STRINGS 24

THREE SISTERS RATATOUILLE IN CAST IRON (V, GF)

YELLOW CROOKNECK SQUASH | ZUCCHINI | JAPANESE EGGPLANT | BABY TOMATO CONFIT | TOASTED CUMIN BLACK BEAN PUREE | CORN GLASS

PUEBLO HARVEST CAFE FAVORITES

SANTA ANA ENCHILADAS

ROLLED BLUE CORN TORTILLAS | CHEDDAR CHEESE | RED OR GREEN CHILE 12
ADD FRIED EGG 2

ADD GRILLED CHICKEN BREAST OR GROUND BEEF 3

ADD CARNE ADOVADA 4

ASK YOUR SERVER ABOUT MAKING IT "JEMEZ STYLE"

BUILD YOUR OWN BURGER

CHOOSE YOUR PATTY: HAND-PRESSED BEEF | BLACK BEAN VEGETARIAN 13
SUBSTITUTE BISON | LAMB 4

CHOOSE YOUR CHEESE: AMERICAN | SWISS | CHEDDAR | PEPPER JACK

CHOOSE YOUR BREAD: FRYBREAD | PUEBLO OVEN BREAD | HOMEMADE TORTILLA | POTATO BUN

ADDITIONAL TOPPINGS: SAUTÉED ONION | YOUNG GUNS GREEN CHILE 1 EACH

FRIED EGG | BACON | AVOCADO | PORTOBELLO MUSHROOM 2 EACH

NEW MEXICO TRUE PUEBLO FEAST TO SHARE

CHOICE OF TWO STEWS | SOUTHWEST RED CHILE POTATO SALAD | SEASONAL VEGETABLES | JEMEZ ENCHILADA WITH CHOICE OF GROUND BISON, SPICED BEEF, OR GRILLED CHICKEN | FRYBREAD | PUEBLO OVEN BREAD | BLUE CORN MUFFIN | TWO FLAVORS OF PUEBLO PIE 36

A LA CARTE

RED CHILE CINNAMON SWEET POTATO FRIES 3.50

SMASHED BUTTERED RED POTATOES 5

SOUS VIDE WHITE ASPARAGUS 6

ANASAZI BEAN CASSOULET 8

BRAISED SPINACH 5

ROASTED SPRING ONIONS 5

SWEET POTATO MASH 5

Pueblo Harvest

STARTERS

BISON CARPACCIO (GF)

LIGHTLY-SEARED BISON | BABY LEEKS CONFIT | PICKLED SEASONAL VEGETABLES |
RED CHILE-INFUSED OLIVE OIL | SEA SALT 12

BLUE CORN ONION RINGS (V)

BLUE CORNMEAL CRUSTED ONION RINGS | GREEN CHILE RANCH | CHARRED SALSA 9

CARNE INDIAN TACO BITES

CARNE ADOVADA | FRYBREAD | SHAVED RED ONIONS | QUESO FRESCO |
DICED TOMATO | GARDEN CILANTRO 8

YUZU GLAZED PORK BELLY

YUZU GLAZED PORK BELLY | WHITE CORN POLENTA | GINGER CHOKECHERRY SYRUP |
PICKLED VEGETABLE SALAD 12

BREAD BASKET (V)

FOUR HOUSE-MADE BREADS | GREEN CHILE BUTTER |
INFUSED OLIVE OIL | VINEGARS 5

SOUPS & STEWS

GREEN CHILE STEW

SPICED BEEF | YOUNG GUNS GREEN CHILE | HAND-CUT POTATOES
CUP 5.5 / BOWL 7.5

POSOLE

SPICED PORK | WHITE HOMINY | HOUSE SEASONING
CUP 5.5 / BOWL 7.5

FEAST DAY STEW

SPICED PORK | RED CHILE
CUP 6.5 / BOWL 8.5

MUTTON STEW

ROASTED LAMB | CARROT | CELERY | ONION
CUP 6.5 / BOWL 8.5

SALADS

SALMON & GRAINS

PRICKLY PEAR CURED ATLANTIC SALMON | TOASTED WHEAT BERRIES | GREEN LENTILS | BLACK QUINOA |
RED ONION ESCABECHE | LOCAL GOAT CHEESE | SPINACH | GOLDEN RAISINS | WHITE BALSAMIC DRESSING 18

BLUE CORN FRIED CHICKEN SALAD

GOLDEN BUTTERMILK SOAKED CHICKEN | MIXED FIELD GREENS | SHAVED JICAMA |
LOCAL GOAT CHEESE | CANDIED WALNUTS | CITRUS DRESSING 15

GRILLED CAESAR SALAD (V)

GRILLED ARTISAN ROMAINE | RED CHILE OVEN BREAD CROUTONS | SHAVED PARMESAN | TOASTED PIÑON 12
ADD CHICKEN 4 | ADD SALMON 6