

FRIED KOOL-AID PICKLE SLICES





 = Gluten Free  = Vegetarian

STARTERS


Blue Corn Onion Rings *Blue Cornmeal Crusted Onion Rings | Green Chile Ranch | Charred Salsa* 10

Carne Indian Taco Bites *Carne Adovada | Frybread | Shaved Red Onions | Queso Fresco | Diced Tomato | Garden Cilantro* 8

Fried Kool-Aid Pickles *Cherry Kool-Aid Pickle Slices | Blue Corn Crust | Green Chile Ranch* 8 

Summer Root Chips *Sea Salt & Black Pepper Potato Chips | Yellow Beet Chips | Red Chile Dusted Yucca Chips | Lotus Root Chips | Red Chile Ketchup* 9 

STEWES

all stews are gluten free 
c. - cup / b. - bowl


Green Chile Stew c. 5.50 / b. 7.50

Posole c. 5.50 / b. 7.50

Feast Day Stew c. 6.50 / b. 8.50

Mutton Stew c. 6.50 / b. 8.50

SALADS

Dressings: *Green Chile Ranch, Red Chile Vinaigrette, Ranch, Balsamic Vinaigrette, Green Chile Caesar, Caesar* 
All dressings are made in-house & are gluten free

Cochiti Cobb Salad *Mixed Garden Greens | Oven-Roasted Turkey | Diced Bacon | Boiled Egg | Sliced Avocado | Roasted Corn | Diced Tomatoes | Black Olives | Queso Blanco* 13

Indian Taco Salad *Carne Adovada | Roasted Corn | Diced Tomato | Queso Fresco | Mixed Garden Greens | Frybread* 12

PHC Salad *Mixed Garden Greens | Grilled Red Onion | Local Goat Cheese | Candied Walnuts | Dried Cranberries* Half 7 | Full 12 | Add Chicken 4 | Add Salmon 7

Blue Corn Fried Chicken Salad *Golden Buttermilk Soaked Chicken | Mixed Field Greens | Shaved Jicama | Local Goat Cheese | Candied Walnuts | Citrus Dressing* 13

Grilled Caesar Salad *Grilled Artisan Romaine | Red Chile Oven Bread Croutons | Shaved Parmesan | Toasted Piñon* 12
Add Chicken 4 | Add Salmon 7

Multigrain Salad *Toasted Wheat Berries | Green Lentils | Black Quinoa | Red Onion Escabeche | Local Goat Cheese | Spinach | Golden Raisins | White Balsamic Dressing* 11
Add Chicken 4 | Add Salmon 7

20% gratuity on parties of 6 or more

MULTIGRAIN SALAD



SANDWICHES

Served w/ your choice of Fries, Red Chile Cinnamon Sweet Potato Fries,
Fruit Salad, Pueblo Beans, or Calabacitas
Add a Side Salad 1.50

Albuquerque Turkey Oven-Roasted Turkey Breast | Young
Guns Green Chile | Grilled Tomato | Pepper Jack Cheese |
Green Chile Pueblo Oven Bread 13

San Jose Panini-Pressed Tuna Melt Green Chile Albacore |
Muenster Cheese | Sliced Tomato | Green Chile Bread |
Chipotle Mayo 12

Frybread TBLTA Oven-Roasted Turkey | Applewood
Smoked Bacon | Lettuce | Tomato | Avocado | Garlic Mayo |
Frybread 14

Bison Poyha Sandwich Bison Meatloaf | House-Made
Chokecherry BBQ Sauce | Red Onion Escabeche | Ciabatta 12

Panini-Pressed Caprese Sandwich Heirloom Tomatoes |
Pesto | Swiss Cheese | Balsamic Reduction | House-Made
Hoagie Roll 13 🥬

Buffalo Chicken Wrap Fried Chicken Tenders | Buffalo
Sauce | Pickled Green Cabbage | Pepper Jack Cheese |
Green Chile Ranch 11

Lamb Bánh Mi Braised Lamb | Pickled Daikon & Carrots |
Herbed Mayonnaise | Sliced Jalapeño | Cilantro | Baguette 14

LAMB BÁNH MI



BISON POYHA SANDWICH



Grilled Chicken Sandwich Grilled Chicken | Pesto Caesar |
Swiss Cheese | Mixed Greens | Local Tomatoes |
House-Made Green Chile Focaccia 13

BURGERS

Served w/ your choice of Fries, Red Chile Cinnamon Sweet Potato Fries,
Fruit Salad, Pueblo Beans, or Calabacitas
Add a Side Salad 1.50

Picuris Patty Melt All-Beef Patty | Young Guns Green Chile |
Cheddar Cheese | Grilled Onions | Green Chile Bread 13
Substitute: Bison Patty | Roasted Sliced Lamb 4

BYO 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

BLUE CORN CHICKEN & WAFFLES



ENTRÉES

Tewa Taco (our world-famous “Indian” taco) Handcrafted Frybread | Pueblo Beans | Ground Beef | Shredded Cheddar-Jack Blend | Lettuce | Tomato | Onion | Red or Green Chile 13 | Add Fried Egg – One 1.25 | Two 2 

Chicken Nambe Relleno Blue Cornmeal Crusted Poblano Pepper | All-Natural Chicken | Red or Green Chile | Pueblo Beans | Calabacitas (Vegetarian Option Available) 14

Santa Ana Enchiladas Rolled Blue Corn Tortillas | Cheddar Cheese | Red or Green Chile 12
Add Fried Egg – One 1.25 | Two 2
Add Grilled Chicken Breast | Ground Beef 3
Add Carne Adovada 4
Ask your server about making it “Jemez Style”

Huevos Rancheros Two Cage-Free Eggs Cooked Any Style | Hash Browns | Pueblo Beans | Homemade Flour Tortilla | Red or Green Chile 10

Blue Corn Chicken & Waffles Golden Buttermilk Soaked Chicken | Red Chile Waffle | Green Chile Maple Syrup | Piñon Butter 11

PUEBLO FEAST

New Mexico True Pueblo Feast to Share

Choice of Two Stews | Jemez Enchilada | Pueblo Beans | Calabacitas | Frybread | Pueblo Oven Bread | Blue Corn Muffin | Two Flavors of Pueblo Pie 24

Add Jumbo Jemez Enchilada or Zuni Enchilada 5

A LA CARTE

Nambe Relleno 7

Jumbo Cheese Jemez Enchilada 6

Bowl of Beans w/ Chile 5

Cup of Beans 3

Beef Patty 5.50

Chicken Breast 4.50

Carne Adovada 3.50

Bacon (Three Slices) 3

Cage-Free Egg – One 1.25 | Two 2

Pueblo Oven Bread 2

Homemade Flour Tortilla 2

Frybread – Small 2.50 | Large 3.50

Red or Green Chile 1.75

Fresh Cut Fruit 3.50

Fries 2

Red Chile Cinnamon Sweet Potato Fries 2

PUEBLO FEAST



MIX & MATCH STREET TACOS

Served on white corn tortillas w/ 2 lime wedges | 4 for 12

Nopalitos Sauteéd Cactus | Roasted Corn | Tomatoes | Diced Onion | Young Guns Green Chile | Cilantro 🌱🌱

Cauliflower Charred Cauliflower | Yuzu Soy Marinade | Pickled Daikon & Carrots 🌱

Peruvian Chicken Grilled Chicken Thighs | Citrus Crema | Pico de Gallo 🌱

Lamb Asada Lamb Carne Asada | Young Guns Green Chile Chimichurri | Diced Onion 🌱

Tacos Al Pastor Braised Pork | Fresh Pineapple | Young Guns Red Chile | Cilantro 🌱

Bay Scallop Ceviche Citrus Cured Bay Scallop | Onion | Tomato | Cilantro | Wrapped in Butter Lettuce 🌱



BEVERAGES

Iced Tea 2.75

Soft Drinks Coke, Diet Coke, Sprite, Pink Lemonade, Dr. Pepper, Diet Dr. Pepper, Root Beer, Orange Soda 2.25

Juices Orange, Cranberry, Apple, Grape 3.25

Milk 2% or Soy Milk 2.25

SAT & SUN
ONLY!

PUEBLO BREAKFAST FEAST

Available ONLY Sat. & Sun. 7am - 4pm

Feeds 4 to 6

¾ Pound Pork Shoulder Bacon | 1½ Pound Hash Browns | 10 Scrambled Eggs | Tall Stack Blue Corn Pancakes | 6 Flour Tortillas | 4 Slices Pueblo Oven Bread | Choice of Juice or Coffee 39.99

PUEBLO BREAKFAST FEAST



EVERY THURS, FRI, SAT: 6PM - 9:30PM

PARTY ON
THE PATIO

\$10

ALL YOU CAN EAT



TACOS
PIZZA

LIVE MUSIC & DJ

LIVE BAND & MUSIC SCHEDULE: PUEBLOHARVESTCAFE.COM

MICROBREWS & SPIRITS