

## 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