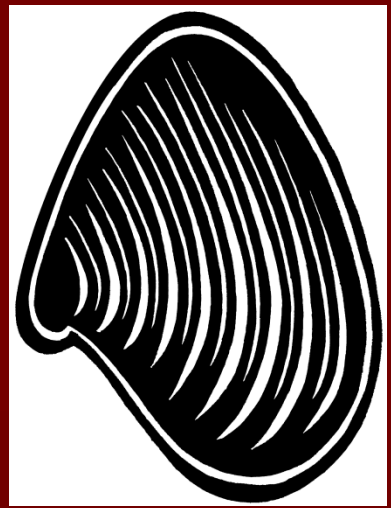




Northern Woodlands

Appetizer:

Smoked Venison, Cherry Sausage, White Corn Pone, Juniper Cherry Reduction
\$ 13.25

Soup:

Snapping Turtle Soup, Cherry Compote

Cup \$5.05 Bowl \$ 6.85

Chilled Early Green Tomato Soup, Maple Pinenut Praline

Cup \$5.05 Bowl \$ 6.85

Main Dishes:

Maple Brined Turkey, Cranberry Chutney

\$ 11.35 with 2 Sides \$17.35

Hot Side Dishes:

Red Skin Potato, Corn Puree

\$ 3.55

Wild Mushroom, Spring Peas, Caramelized Pearl Onions

\$ 3.55

Cold Side Dishes:

Wild Rice and Watercress Salad

\$ 3.55

Red Beet, Candied Apples, Toasted Walnut, Cherry Vinaigrette

\$ 3.55

Corn Bread

\$ 2.65

Sweets:

Cherokee Cherry Dumplings, Maple Cream

\$ 5.75

Strawberry Tarts

\$ 5.10

Blueberry Tarts

\$ 5.10

Blackberry Tarts

\$ 5.10

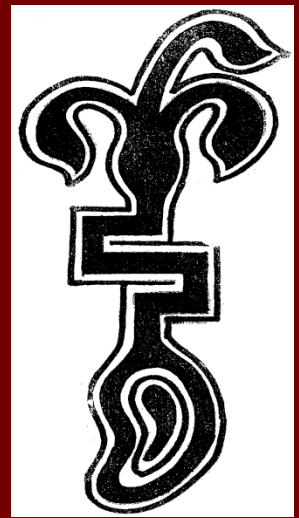
Apple Crumble with Sweet Nuts and Grains

\$ 5.10

Kids Meal:

Fry Bread Grilled Cheese, Whole Fruit, Bottled Water or Fountain Soda

\$ 8.50



South America

Soup:

Bacalao Ala Vizcana

Tomato, Olive, Chili Stew Garnished with Salt Cod

Cup \$5.05 Bowl \$ 6.85

Yucca, Goat Stew, Chickpea Crouton, Braised Kale

Cup \$5.05 Bowl \$ 6.85

Assorted Tapas:

1- 11.95 3- 17.95 5- 23.95

Possible Items

Hot Tapas

Pinchos de Pato, Tomate Carbonizados Aceite de Oliva

Duck Pinchos, Charred Tomato Olive Oil-SS Grill

Croqueta de Pollo

Chicken Crouquettes-

Hoyas Verdes Con Queso De Cabro Grant Nado

Grilled Goat Cheese, Spinach

Papas Bravas

Albondigas

Traditional Spanish Meatballs cooked in Tomato

Cold Tapas

Ceviche Blanco Con Wiskil Maiz y Papas Cosinadas

Classic White Fish Ceviche, Chayote Squash, Choclo, Cooked Potatoes

Grill Pulpo Pequeno Ensalada Con Occopa Salsa

Grilled Baby Octopus Salad, Occopa Sauce

Bonito Reyeno de Piquillo Pimientos

Bonito Stuffed Paquillo Peppers

Tostada De Setas

Toasted Bread, Sherry Marinated Mushrooms, Aioli Sauce

Alcachofa Esparages, con Salsa Verde Y Hajos

Artichoke, Asparagus, Green Garlic Sauce

Sweets:

Cherry Almond Torte

\$ 5.50

Blue Corn Bread

\$ 2.65

Seasonal Agua Fresca:

\$ 4.50



Northwest Coast

Main Dishes:

Cedar Planked Fire-Roasted Salmon, Wild Berry Glaze

\$14.25 with 2 sides \$ 20.25

Grilled Buffalo, Saskatoon Berry, Grilled Leek Compote

\$16.50 with 2 sides \$ 22.50

Hot Side Dishes:

Sunchoke, Sweet Potato Hash, Caramelized Red Onions

\$ 3.55

Braised Chard, Maple Cured Bacon

\$ 3.55

Cold Side Dishes:

Spring Radish, Fiddlehead Fern Salad, Green Onion Dressing

\$ 3.55

Wild Rice Salad, Water Cress Salad

\$ 3.55

Sweets:

Rhubarb Cobbler, Buttermilk Drop Biscuits

\$ 5.50

Dried Cherry, Mesquite Cookies

\$ 4.50

Dried Fruit Bread Pudding

\$ 4.75

Agau Fresca:

Seasonal Flavor

\$ 4.50

Value Meal:

Five Region Sampler Platter

\$ 28.95

Grilled Buffalo and Cedar Planked Salmon with 3 side dishes



Mesoamerica

Main Dishes

Main Dishes

Gringos Con el Huitlacoche, la Espinaca y las Setas

\$11.65 with 2 Sides \$17.65

Flour Tortilla Quesidilla, Chihuahua Cheese, Spinach, Mushrooms, Huitlacoche

Tacos

Yellow Corn or Soft Flour Tortillas

Fresno Chili & Mexican Orégano Mole
Chorizo De La Casa

2 each \$ 9.25 with 2 Sides \$15.25

Totopos

Blue, Red and Yellow Corn Chips & Salsa

\$5.75

Blue, Red and Yellow Corn Chips & Guacamole

\$7.65

Blue, Red and Yellow Corn Chips & Carne

\$9.35

Chicken or Chorizo, Cotija Cheese, Salsa

Side Dishes:

Frijoles ala Charra

\$ 3.55

Chayote Con Queso

\$ 3.55

Dessert:

Chocolate Tamarindo Rice Pudding

\$4.75

Salsa and Guacamole:

Watermelon Salsa

\$.89

Sour Cherry, Charred Anaheim Chili Salsa

\$.89

Jalapeño, Green Tomato Salsa Verde

\$.89

Cotija Cheese

\$1.09

Sour Cream

\$.89

Guacamole

\$2.15

Sweets:

Tres Leche

\$ 5.25

Orange Cake

\$ 5.25

Great Plains

Chili:

Buffalo Chili

Cup 5.85

Bowl

\$ 6.99

Main Dishes:

Indian Taco

\$12.15

Buffalo Chili on Fry Bread with Pickled Chiles & Pinto Beans, Lettuce, Tomato and shredded Cheese

Chipotle Chicken Taco

\$ 12.15

Grilled Chipotle Chicken on Fry Bread, Lettuce, Tomato and Shredded Cheese

Burgers and Sandwiches:

Campfire Buffalo Burger Served with Green Chilies

\$ 7.25

Served with Cheese

\$ 7.65

House Ground Buffalo and Duck Burger (cooked ala carte with Chili spiced fries)

Roasted Pepper Dijonaise, Smoked Tomatoes, Aged Cheddar Cheese

\$ 16.50

Pulled Buffalo Sandwich w/ Chayote Squash Slaw on Whole Wheat Kaiser Roll

\$ 11.15

With Fries

\$ 14.75

Chicken Tenders with Fries

\$ 7.85

Hot Side Dishes:

Buffalo Chili and Cheese Fries

\$ 6.50

Spicy Chile Fries

\$ 3.75

Fry Bread

Traditional

\$ 3.10

Cinnamon & Honey

\$ 3.35

Blue Berry Wajapia

\$ 3.55

Cold Side Dishes:

Black Lentils, Roasted Tomatoes, Nopales Salad, Agave Vinaigrette

\$ 3.55

Roasted Yucca, Parsley Salad, Smoked Perch, Black Berry Vinaigrette

\$ 3.55

Kids Meal:

Chicken Tenders, Fries, Fountain beverage and Fresh Fruit

\$ 8.50

Sweets & Snacks:

Mesquite Pinon Cookies (3 per)

\$ 3.50

Pine nut and Rosemary Tart

\$ 5.10

Agua Fresca:

Seasonal Flavor

\$ 4.50

