

FRY BREAD TACO

A meal in itself - plain or stuffed

SHREDDED BISON

Rubbed in a blend of chiles, coffee, & chocolate, then slow-roasted 14.00

GROUND BISON

Custom ground & infused with native spices 14.00

GRILLED CHICKEN

Seared ancho-chipotle marinated chicken thigh meat 11.00

GROUND BEEF

100% organic Niman Ranch beef sautéed with New Mexico chiles 11.00

SEASONAL VEGETABLES

9.00

ADD EXTRA

Chicken, Beef, or Vegetables 3.00
Bison 4.50

BEANS

Slow-cooked with bay leaves, garlic, & onion

BLACK BEANS

PINTO BEANS

SALSA

BBQ CORN

With fresh Anaheim & Serrano peppers

ROASTED BUTTERNUT SQUASH

With Urfa chiles & pomegranate molasses

ROASTED PEPPER SALSA mild

RANCHERO SALSA medium

INFERNO SALSA hot

TOPPINGS

SHREDDED LETTUCE

DICED TOMATO

CHOPPED RED ONION

CILANTRO

SHREDDED CHEDDAR CHEESE

CRUMBLLED COTIJA CHEESE

CREMA MEXICANA

SWEET ORTEGA CHILES



WEROWOCOMO

American Native Food

DESSERTS

PINE ICE CREAM 2 scoops

Estate-foraged pine needle ice cream & lemon zest 5.00

PINECONE

Pine ice cream on a waffle cone 6.00

HIS & HERS

Sweet potato & fry bread bites drizzled in honey & coated with powdered sugar 6.50

BLUEBERRY TORTA

With scoop of pine ice cream 7.50

SIDES

WARM WILD RICE

Sautéed ginger, garlic, & onion 1/2 pint 5.00
pint 7.00

CORN ON THE COB

Wood Grilled Corn on the Cob each 4.00

SWEET POTATO FRIES

4.00

LOST COLONY SOCIETY MEMBERS

RECEIVE 10% OFF FOOD

FROM THE FIRE

Each entrée below includes a choice of warm wild rice or sweet potato fries

BISON BURGER*

ON AN ACORN BUN

Our custom ground bison topped with lettuce, tomato, onion, & pickles 16.50

ROTISSERIE PRAIRIE CHICKEN

1/2 BIRD

Spice-rubbed chicken, slow-roasted on a wood-smoked rotisserie 16.00

BISON RIBS

3 PIECES

Braised & finished over wood on the grill, served with blueberry BBQ sauce 18.50

CEDAR PLANK SALMON*

Rubbed with a proprietary blend of spices & cooked over wood on cedar planks 24.00

The above items may take

slightly longer to prepare (15-20 minutes)

MORE FAVORITES

VENISON CHILI

Topped with diced red onion, Cotija cheese, chopped tomato, & cilantro, served with crispy fry bread 1/2 pint 7.00
pint 10.00

GREEN CHILE & TOMATILLO STEW

VEGETARIAN

Roasted tomatillos with poblano chiles, mushrooms, & grilled corn 1/2 pint 6.00
pint 8.00

WEROWOCOMO SALAD

Seasonal greens tossed with our house wine vinaigrette 6.50

CHILLED WILD RICE &

CRANBERRY SALAD 6.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.