

FRY BREAD TACOS

A meal in itself - plain or stuffed

Shredded Bison

Rubbed in a blend of chiles, coffee, and chocolate, then slow-roasted 11.00

Ground Bison

Custom ground and infused with native spices 10.50

Grilled Chicken

Searred ancho-chipotle marinated chicken thigh meat 9.50

Ground Beef

100% organic Niman Ranch beef sautéed with crushed red and green chiles 9.50

Seasonal Vegetables vegetarian 9.00

Add extra Bison 4.50

Add extra Chicken, Beef, or Vegetables 3.00

BEANS

Slow-cooked with bay leaves, garlic, and onion

Calypso Beans Pinto Beans

SALSAS

BBQ Corn & Cranberry

With fresh Anaheim and Serrano peppers

Grilled Butternut Squash

With Urfa chiles and pomegranate molasses

Roasted Pepper Salsa Mild

Roasted Green Chiles Mild

Rancheria Red Salsa Hot

ADDITIONAL TOPPING

Shredded Lettuce Shredded Cheddar Cheese

Diced Tomato Crumbled Cotija Cheese

Chopped Red Onion Crema Mexicana

Werowocomoco Blend Ancho-Chipotle Sauce

A blend of our favorite chiles



WEROWOCOMOCO

American Native Food

DESSERTS

Pine Ice Cream 2 scoops 5.00

Pinecone
Pine ice cream on a waffle cone 6.00

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

Blueberry Torta
With scoop of pine ice cream 7.50

SIDES

Wild Rice
With cranberries and cider ginger vinaigrette ½ pint 4.00
pint 6.00

Corn on the Cob
With sweet chile lime butter, Cotija cheese, and cilantro 4.00 each

Sweet Potato Fries 4.00

FROM THE FIRE

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

Bison Burger on an Acorn Bun*
Our custom ground bison topped with lettuce, tomato, onion, and pickles 16.50

Rotisserie Prairie Chicken ½ bird
Spice-rubbed chicken, slow-roasted on a wood-smoked rotisserie 18.50

Bison Ribs 3 pieces
with Blueberry BBQ Sauce
Brined, braised, and finished over wood on the grill, served with blueberry BBQ sauce 18.50

*Cedar Plank Salmon**
Rubbed with a proprietary blend of spices and 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, and cilantro, served with crispy fry bread ½ pint 7.00
pint 10.00

Green Chile & Spicy Stew vegetarian
Roasted hatch chiles, poblano chiles, mushrooms, and sweet corn ½ pint 5.00
pint 8.00

Werowocomoco Salad
Seasonal greens tossed with our Manteo red wine vinaigrette 6.50

Cactus Salad
Cacti, onions, tomatoes, cilantro, and dried cranberries, tossed with lime vinaigrette. Slimy and delicious 5.50

Wild Rice & Cranberry Salad 6.00

Salmon Sashimi Pomo style*
With seasonal slaw and mini fry bread 18.00

Lost Colony Society Members receive 10% off food

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