

Lunch

STARTERS

OTAIMAAKI (DEER STICKS) \$22

marinated venison tenderloin, wood-fire grilled and served with blackberry-viola sauce (GF)

GREEN CHILE-SWEET CORN HUMMUS \$14

roasted green chiles, sweet corn, tepary beans, sunflower seeds, topped with Séka Hills olive oil, and served with house-made flatbread (V)

MANOOMINI (WILD RICE FRITTERS) \$11

hand-harvested wild rice fritters served with pumpkin seed sauce (V,GF)

MUSHROOM FLATBREAD \$18

fresh local mushrooms and whipped goat cheese, served on grilled house-made flatbread (V)

IHSKOIHPENIIYA PEESKONEIITHI (BISON-HIBISCUS FLAUTAS) \$20

tender braised bison & Oaxaca hibiscus pan fried in fresh flour tortillas, topped with wild blueberry pico de gallo

SOUPS & SALADS

KIIKAAPOA CHIPTINI (KICKAPOO CHILI) \$13

traditional ground venison chili, Anaheim peppers, onion, garlic, and a blend of dried chiles (GF)

SPRING ONION POTATO SOUP \$12

fresh local spring onions and potatoes finished with cream and fresh sage (GF)

OTAATOPAKOONI (WOODLAND STRAWBERRY MOON PECAN SALAD) \$15

strawberries, wild rice, pecans, seasonal greens, cranberries, maple sage dressing (V,GF)

BEANS AND CORNBREAD \$12

slow-braised Rancho Gordo heirloom beans, smoked turkey, aromatics, blue cornbread

NETHIAKI OTOTEEMETAIAKI (THREE SISTERS BOWL) \$15

quinoa, squash, cracked corn, tepary beans, seasonal berries, seasonal greens, purple onions, popped amaranth, maple chili oil (V,GF)

ENTRÉES

CHIPAEESIIHOONI AAPOIKOONI (PUMPKIN SEED MOLE) \$18

warm green chile, tomatillo, and pepita mole, served with fresh mushrooms, tepary beans, seasonal greens, and blue corn tortillas (V,GF)

39 BISON BURGER \$20

blend of bison and beef, heirloom tomatoes, fresh seasonal greens, red onion, and garlic-sage aioli

IHSKOIHPENIIYA (WHITE FISH AND SWEET POTATO TOSTADA) \$22

smoked seasonal white fish, roasted sweet potatoes, refried beans, pickled red onion, jalapeno, radish, cilantro, smoked salt, pepita cream, and finished with maple chile oil (GF)

FRYBREAD TACO \$18

fresh frybread with pinto beans, Quapaw ground beef, seasonal greens, red onion, pickled jalapeño, cheese, served with maple chile oil and red salsa

MISIIKWAA (WARRIOR WRAP) \$22

wood-fire grilled ribeye steak, house-made tortilla, charred Anaheim pepper, red onions, pepita cream, avocado, lettuce, and heirloom tomato

SMOKED TURKEY STUFFED ACORN SQUASH \$22

roasted acorn squash stuffed with smoked turkey, wild rice, and fresh spring vegetables (GF)

SIDES

METHIIKAKI PIIPISKHII (BLUE CORNBREAD) \$6

served with choice of maple cream or woodland strawberry-sumac jam

TAKWAHAANI PIPIHSKIHII (PEARL HOMINY) \$8

Oklahoma pearl hominy with seasonal vegetables sautéed in duck fat (GF)

HEIRLOOM BEANS \$8

slow braised Rancho Gordo heirloom beans with smoked turkey and aromatics (GF)

NATIVE GARDEN SALAD \$6

fresh spring greens, heirloom tomatoes, red onion, radish, toasted pecans, cucumber, creamy avocado dressing (V,GF)

HAND-CUT POTATOES \$6

blend of russet and sweet potato wedges (V,GF)

FRENCH FRIES (V,GF) \$6

FRYBREAD (V) \$6

Note: We are unable to accommodate substitutions or modifications to menu items. We appreciate your understanding and encourage you to notify our staff of any severe allergies prior to dining.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.