Lunch & Supper

STARTERS

MISIIKWAA (BISON STICKS) $22
marinated bison tenderloin, chargrilled and served with maple-blueberry gastrique (GF)

ROASTED PUMPKIN HUMMUS $16
creamy blend of roasted pumpkin, tepary beans, sunflower seed tahini, and mulling spices, topped with toasted pepitas and Séka Hills olive oil, served with house-made flatbread (V)

MANOOMINI (WILD RICE FRITTERS) $14
crispy fried wild rice and sweet corn fritters, served with a creamy chipotle dressing (V)

MUSHROOM FLATBREAD $18
mix of fresh local mushrooms, whipped goat cheese, and mushroom-infused olive oil , served on grilled house-made flatbread (V)

SOUPS & SALADS

KIIKAAPOA CHIPTINI (KICKAPOO CHILI) $16
traditional blend of ground venison and bison chili, Anaheim peppers, onion, garlic, and a blend of dried chiles (GF)

ROASTED PUMPKIN & CORN CHOWDER $14
creamy corn chowder with roasted pumpkin, smoked turkey, toasted pepitas, and fresh sage

POZOLE $18
slow-braised Looped Square Ranch beef with Rancho Gordo heirloom hominy in a rich red chile broth, finished with traditional fresh garnishes of cabbage, radish, onion, jalapeño, and cilantro

NETHIAKI OTOTEEMETAIAKI (THREE SISTERS BOWL) $15
dried cranberries, roasted autumn squash, cracked corn, tepary beans, toasted pecans, seasonal greens, and purple onions, with rosemary vinaigrette (V,GF)

ENTRÉES

MOLÉ OAXAQUEÑO $34
deeply rich molé made with dried chiles, spices, cocoa, dried fruits, and nuts served with Looped Square Ranch ribeye, a hearty green salad with cucumber, radish, tomato, cilantro, dressed in Mezcal vinaigrette, and served with choice of corn or flour tortillas

39 BURGER $20
house blend of bison and Looped Square Ranch beef, caramelized onions, pickles, and whole grain mustard, served with seasoned fries

SHORT RIB AND PIMA GRITS $28
slow-braised short ribs served over creamy Ramona Farms Pima corn grits, smokey collard greens, yellow-eyed peas, and charred Campari tomatoes (GF)

KEETAHEEHI (FRYBREAD TACO) $18
fresh frybread layered with pinto beans, seasoned Muscogee (Creek) ground beef, seasonal greens, red onion, pickled jalapeño, served with maple chili oil and red salsa

STUFFED ACORN SQUASH $18
roasted acorn squash stuffed with smoked wild rice, fresh autumn vegetables, and your choice of smoked turkey or wild mushrooms (GF)

SIDES

METHIIKAKI PIIPISKHII (BLUE CORNBREAD) $6
with maple butter

RANCHO GORDO HEIRLOOM BEANS $8

CRISPY ELDERBERRY-GLAZED BRUSSEL SPROUTS $8

SMOKED TURKEY BRAISED COLLARD GREENS $6

KIIKAAPOA CHIPTINI (KICKAPOO CHILI) $8
cup of chili

SEASONED 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.