

Mitsitam Native Foods Cafe

2010 Spring Menu

Northern Woodlands

Appetizer:

Venison Loaf, Wild Mushroom Salad, Maple Reduction \$ 7.95

Soup:

Three Sister Soup, Sunflower Foam Cup \$4.75 Bowl \$6.25

Wild Leek, New Potato Soup, New England Cod Fish Balls Cup \$4.90 Bowl \$6.60

Main Dishes:

Maple Brined Turkey, Caramelized Wild Onions \$9.50 with 2 sides \$15.50

Hot Side Dishes:

Lobster Whipped Potatoes \$ 3.25

Stewed Okra, Green Tomatoes, Caramelized Onions \$ 3.25

Cold Side Dishes:

Wild Rice and Watercress Salad \$ 3.25

Grilled Asparagus Salad, Roasted Spring Garlic, Lambs Quarter \$ 3.25

White Corn Bread \$ 2.50

Sweets:

Strawberry Corn Pone, Maple Caramel \$ 4.95

Agua Fresca:

Saskatoon Berry and Maple \$ 3.25

Kids Meal:

Fry Bread Grilled Cheese, Whole Fruit, Bottled Water or Fountain Soda \$ 7.50

Mitsitam Native Foods Cafe

2010 Spring Menu

South America

Appetizer:

Cabraro Empanada, Spicy Pickled Vegetables \$ 7.95

Soup:

Cucumber Soup, Bitter Sweet Chocolate Cream Cup \$4.75 Bowl \$ 6.25

Shrimp & Nopales Soup Cup \$4.90 Bowl \$ 6.60

Main Dishes:

Carmaniare, Chili-Braised Short Ribs \$ 14.95 with 2 Sides \$ 20.95

Cilantro & Cocoa Butter Roasted ½ Chicken, Chimichurri Sauce \$ 11.95 with 2 Sides \$ 17.95

Hot Sides Dishes:

Quinoa Verde & Cauliflower \$ 3.25

Honey & Aji Amarillo Roasted Green Beans \$ 3.25

Cold Side Dishes:

Roasted Chayote Squash, Roasted Peppers \$ 3.25

Smoked Boniato Salad, Dried Berries \$ 3.25

Sweets:

Warm Chocolate Arapas, Dulce De Leche Cream, Spicy Cinnamon Syrup \$ 4.95

Blue Corn Bread \$ 2.50

Agua Fresca:

Hibiscus, Chipotle & Lime \$ 3.25

Mitsitam Native Foods Cafe

2010 Spring Menu

Northwest Coast

Appetizer:

Cherry Dusted Pan Seared Scallops, Roasted Garlic Potato Hash, Cherry Vinaigrette \$ 8.95

Main Dishes:

Cedar Planked Fire-Roasted Juniper Salmon \$11.75 with 2 sides \$17.75

Grilled Bison Hanger Steak Wild Cherry Red Wine Sauce \$14.95 with 2 sides \$20.95

Cherry Wood Smoked Wild Halibut, Cherry Salsa \$14.95 with 2 sides \$ 20.95

Hot Side Dishes:

Broccoli, Pumpkin Seed, Lavender Butter \$ 3.25

Stewed Black Eye Peas, Horseradish Root and Spinach \$ 3.25

Cold Side Dishes:

Fiddle Head Fern Salad, Golden Beet Salad \$ 3.25

Wild Rice Salad \$ 3.25

Sweets:

Wild Cherry & Juniper Tart \$ 4.95

Dried Cherry, Mesquite Cookies \$ 4.50

Value Meal:

Five Region Sampler Platter \$ 25.95

Bison and Roasted Salmon

Mitsitam Native Foods Cafe

2010 Spring Menu

Meso America

Main Dishes:

Spring Squash and Bean Tamale Pie, Warm Avocado Sauce \$8.50 with 2 Sides \$14.50

Main Dish Taco:

Yellow Corn or Soft Flour Tortillas 2 each \$7.85 with 2 Sides \$13.85
Chicken, Huckleberry, Pine Nut Mole
Beef, Fig, Walnut Mole

Spring Lamb Chile Rellenos, New Mexican Red Chile Sauce \$14.95 with 2 Sides \$ 20.95

Totopos \$ 5.50

Blue, Red and Yellow Corn Chips & Salsa

Corn Chips with Guacamole \$ 6.95

Totopos with Carne \$ 8.45

Choice of Chicken, Beef with

Cotija Cheese and choice of Salsa

Side Dishes:

Stewed White Beans with Chorizo \$ 3.25

Grilled Corn, Green Cabbage with Epozote \$ 3.25

Salsa and Guacamole:

Blood Orange, Citrus Salsa \$.75

Salsa Fresca \$.75

Roasted Pepper & Black Olive \$.75

Cotija Cheese \$.75

Sour Cream \$.75

Guacamole \$1.50

Sweets & Snacks:

Spiced Pepitas \$ 3.50

Agua Fresca:

Atole \$ 3.25

Mitsitam Native Foods Cafe

2010 Spring Menu

Great Plains

Chili:

Buffalo Chili Cup 4.90 Bowl \$ 6.60

Main Dishes:

Indian Taco \$11.00

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

Chipotle Chicken Taco

Grilled Chipotle Chicken on Fry Bread, Lettuce, Tomato and Shredded Cheese \$ 8.95

Add Guacamole \$ 1.50

Burgers and Sandwiches:

Campfire Buffalo Burger

Served with Green Chilies \$ 6.95

Served with Cheese \$ 7.35

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

Roasted Pepper Dijonaise, Smoked Tomatoes, Aged Cheddar Cheese \$15.95

Pulled Buffalo Sandwich w/ Chayote Squash Slaw on Whole Wheat Kaiser Roll \$ 9.50

Chicken Tenders with Fries \$ 6.75

Hot Side Dishes:

Spicy Chile Fries \$ 3.50

Fry Bread with Cinnamon and Honey \$ 3.00

With Blue Berry Wajapia \$ 3.50

Cold Side Dishes:

Pickled Radish, Salsify Salad, Raspberry Vinaigrette \$ 3.25

Pea Shoot, Wild Arugula, Seabean Salad, Whole Grain Mustard Vinaigrette \$ 3.25

Kids Meal:

Chicken Tenders, Fries, Fountain beverage and Fresh Fruit \$ 7.50

Sweets & Snacks:

Mesquite Pinon Cookies (3 per) \$ 3.50

Mitsitam Native Foods Cafe

2010 Dessert Menu

Pine nut and Rosemary Tart

Chocolate Tart

Coconut Macaroons Dipped in Chocolate

Strawberry Tarts

Blueberry Tarts

Blackberry Tarts

Mesquite Pinion Cookies

Guava Tapioca Pudding

Dried Fruit Bread Pudding

Brownies

Chocolate Chip Cookies

Oatmeal Raisin

Apple Crumble with Sweet Nuts and Grains

Caramel Popcorn Balls

Chocolate Brownies

Tres Leche

Orange Cake

Golden Yucca Cake

Chocolate Arapas, Dulce De Leche Cream