

FRY BREAD TACO

A meal in itself - plain or stuffed

SHREDDED BISON

Slow roasted bison shoulder rubbed with chiles, coffee, & chocolate 16.00

GRILLED CHICKEN

Marinated & wood-grilled chicken thighs 12.00

GROUND BEEF

Ground beef, seasoned & sautéed with New Mexican chiles 13.00

SEASONAL VEGETABLES 10.00

ADD EXTRA

Bison 4.50
Chicken, Beef, or Vegetables 3.00

BEANS

Slow-cooked with garlic, onion, & bay leaves

BLACK BEANS

PINTO BEANS

SALSA

SEASONAL SALSA

ROASTED PEPPER SALSA

RANCHERIA RED SALSA

TOPPINGS

SHREDDED LETTUCE

DICED TOMATO

CHOPPED RED ONION

SHREDDED CHEDDAR CHEESE

CRUMBLD COTIJA CHEESE

CREMA MEXICANA



WERO

[WEROWOCOMOCO]

American Native Food

DESSERTS

PINE ICE CREAM 2 scoops

House-made with lemon zest & estate-foraged pine needles 8.00

BLUEBERRY TORTA

With scoop of pine ice cream 9.00

SIDES

WILD RICE

1/2 pint 5.00
pint 8.00

HOUSE-MADE SWEET POTATO FRIES

10.00

FROM THE FIRE

Each entrée below includes a choice of wild rice or house-made sweet potato fries

BISON BURGER*

Served with lettuce, tomato, onion, & pickles on a locally made acorn flour bun 19.00

ROTISSERIE CHICKEN

Slow roasted half chicken cooked on our wood burning rotisserie 22.00

BISON RIBS

Grilled over wood & served with our house-made blueberry BBQ sauce 26.00

CEDAR PLANK SALMON*

Spice-rubbed then cooked on cedar planks 26.00

The above items may take slightly longer to prepare (15-20 minutes)

MORE FAVORITES

SPICY, GREEN CHILI STEW

Roasted chiles, onion, potato, tomatillo, mushroom, & sweet corn 1/2 pint 5.00
pint 9.00

WEROWOCOMOCO SALAD

Baby lettuce & dandelion greens with red onion, dried blueberries, Cotija cheese, & roasted pepitas 10.00

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.