

THREE SISTERS KITCHEN

BREAKFAST ALL DAY

Breakfast Burrito with Red or Green Chile, _____ \$5
Organic Eggs, Potatoes, Tucumcari Cheddar

+ bacon, sausage, carne adovada, or roasted veggies + \$3

Hash Brown Omelet with Herb Goat Cheese _____ \$10
served with Dressed Greens

choice of house-made salad dressing (Smoky Vinaigrette,
Creamy Lime, Chimichurri Vinaigrette)

+ bacon, sausage, carne adovada, or roasted veggies + \$3

TSK Yogurt Bowl with Greek Yogurt, Red _____ \$5
Chile Pecan Granola, Red Chile Honey
Syrup, & Seasonal Fruit

Blue Corn Mush with Buttermilk Crema, _____ \$5
Dried Fruit & Toasted Pepitas

Sourdough Toast with Whipped Ricotta _____ \$5
& House-Made Jam

Blue Corn Waffle
with House-Made Fruit Syrups _____ \$6
or with Chile & a Fried Egg - \$7

ADD-ONS

Bacon _____ \$3
Carne Adovada _____ \$3
Pork Breakfast Sausage _____ \$3
Chicken Breakfast
Sausage _____ \$3
Seasonal Roasted
Vegetable Medley _____ \$3
Scoop of Chicken Salad
Red or Green Chile _____ \$4
Chile Relish _____ \$1

Hashbrowns _____ \$3
Egg _____ \$1
Bacon Jam _____ \$2
Flour Tortilla _____ \$1

House-Made Salad
Dressings
Smoky Vinaigrette,
Chimichurri Vinaigrette,
Creamy Lime

SIDES

Fruit Salad _____ \$4
rotating daily, ask your barista

Mixed Greens _____ \$4
local greens tossed with
choice of dressing

Three Sisters Salad _____ \$4
seasonal mix of corn, beans,
squash, lime and fresh cilantro

Cup of Soup _____ \$4
Seasonal, ask your
barista

BAKERY

Rosemary Shortbread with Prickly Pear Icing _____ \$2

Chocolate Spice Cake with Buttermilk Crema _____ \$4

Coffee Cake with House-Made Preserves & Fruit _____ \$4

Breakfast Cookie _____ \$3

Blue Corn Scone with Buttermilk Crema and _____ \$4
Seasonal Jam

COFFEE

Coffee 12oz (with a refill) \$3.00
TSK 8oz Coffee _____ \$1.00
Toddy Cold Brew _____ \$4.00

SLOW BAR

V60 _____ \$3.75
Aeropress _____ \$3.75
Chemex _____ \$6.00

OTHER BEVERAGES

Orange Juice _____ \$4.00
Hot Chocolate _____ \$4.00
Lemonade _____ \$3.50

ESPRESSO

Espresso _____ \$2.75
Cappuccino _____ \$3.50
Cortado _____ \$3.00
Long Black _____ \$2.75
Americano _____ \$3.00
Traditional Macchiato _____ \$3.00
TSK Mocha _____ \$4.50
Latte _____ \$3.75
Honey Latte _____ \$4.00
Red Chile Honey Latte _____ \$4.25
TSK Seasonal Latte _____ \$4.25

TEA

ASK YOUR BARISTA FOR SELECTIONS

Hot _____ \$3.00
Iced _____ \$3.00
TSK House Black or Daily Featured
Steamers _____ \$3.75
TSK House Steamer - Ginger Chai - Featured

ADD-ONS

Oat Milk _____ \$0.75
Red Chile Honey _____ \$0.50
Coconut Milk _____ \$0.75

THREE SISTERS

KITCHEN

11AM-CLOSE LUNCH

SANDWICHES

GCBLT Green Chile Relish, Bacon, Greens, — \$9
Tomato & Aioli on Multi-Grain, served
with potato chips

substitute chips for choice of side +\$3

Grilled Cheese with Tucumcari Cheddar — \$7
& Bacon Jam on Sourdough, served with
potato chips

substitute chips for choice of side +\$3

Local Chicken Salad with Greens on — \$10
Seeded Rye, served with potato chips

substitute chips for choice of side +\$3

Pinto Hummus Flatbread with Pickled — \$8
Veggies and TSK Spice Shake, served with
dressed greens

ADD-ONS

Bacon — \$3
Carne Adovada — \$3
Pork Breakfast Sausage - \$3
Chicken Breakfast
Sausage — \$3
Seasonal Roasted
Vegetable Medley — \$3
Scoop of Chicken Salad - \$3
Bacon Jam — \$2
Hash Browns — \$3

Chile - Red or Green - \$1
Green Chile Relish — \$1
Egg — \$1
Flour Tortilla — \$1

House-Made Salad

Dressings

Smoky Vinaigrette, Chimichurri
Vinaigrette, Creamy Lime \$1

SIDES

Fruit Salad — \$4
rotating daily, ask your
barista

Mixed Greens — \$4
local greens tossed
with choice of dressing

Three Sisters Salad — \$4
seasonal mix of corn, beans,
squash, lime & fresh cilantro

Cup of Soup — \$4
Seasonal, ask your
barista

SOUPS & SALADS

Seasonal Daily Salad — \$8
add a scoop of chicken salad + \$4

Seasonal Daily Soup — Bowl \$7, Cup \$4

Chicken & Green Chile Stew — \$8
with Local Veggies, served with
a Flour Tortilla

ENTREES

Heritage Grain Bowl with Roasted Veggies, \$11
Pintos, Pickled Onions, Chimichurri &
Whipped Goat Cheese

add bacon, sausage, carne adovada, or roasted veggies + \$3
gluten free option available

Seasonal Enchiladas with roasted veggies \$9
with Red or Green chile, served with Three
Sisters Salad

add bacon, sausage, carne adovada, or extra
roasted veggies + \$3

All salad dressings, sausages, relishes, jams, chile, and bakery items are made fresh, in-house.

Three Sisters Kitchen is committed to building a healthy local food system. We are proud to source from a diverse community of local farmers, ranchers, and producers including: Chispas Farm, Fano Bread Company, Flora Fauna Farm, Ironwood Farm, Little Bear Coffee Co., La Montanita Co-Op, Lotus Farm, Old Barrel Tea Co., Palm Trees Confections, Pecans de Lucero. Polk's Folly Farm, Rasband Dairy, Sabroso Foods, Silver Leaf Farm, Ts'uyya Farm, Vida Verde Farm, & Zone Zero Farm.

Allergy Statement: Please be aware that we operate a shared kitchen. Menu items may come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. Due to these circumstances we are unable to guarantee that any menu item can be completely free of allergens. For more information please speak with a manager.

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