Breakfast Burrito with Red or Green Chile, Organic Eggs, Potatoes, Tucumcari Cheddar — $5
  + bacon, sausage, carne adovada, or roasted veggies + $3
Hash Brown Omelet with Herb Goat Cheese served with Dressed Greens — $10
  choice of house-made salad dressing (Smoky Vinaigrette, Creamy Lime, Chimichurri Vinaigrette)
  + bacon, sausage, carne adovada, or roasted veggies + $3

**ADD-ONS**

- Bacon — $3
- Carne Adovada — $3
- Pork Breakfast Sausage — $3
- Chicken Breakfast Sausage — $3
- Seasonal Roasted — $3
- Vegetable Medley — $3
- Scoop of Chicken Salad — $4
- Red or Green Chile — $4
- Chile Relish — $1
- Hashbrowns — $3
- Egg — $1
- Bacon Jam — $2
- Flour Tortilla — $1
- House-Made Salad Dressings: Smoky 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
- Breakfast Cookie — $3
- Chocolate Spice Cake with Buttermilk Crema — $4
- Blue Corn Scone with Buttermilk Crema and Seasonal Jam — $4
- Coffee Cake with House-Made Preserves & Fruit — $4

**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
  - Iced: 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
SANDWICHES

GCBLT Green Chile Relish, Bacon, Greens, Tomatoes, Aioli on Multi-Grain, served with potato chips
substitute chips for choice of side +$3

Grilled Cheese with Tucumcari Cheddar & Bacon Jam on Sourdough, served with potato chips
substitute chips for choice of side +$3

Local Chicken Salad with Greens on Seeded Rye, served with potato chips
substitute chips for choice of side +$3

Pinto Hummus Flatbread with Pickled Veggies and TSK Spice Shake, served with dressed greens

SIDES

Fruit Salad rotating daily, ask your barista

Three Sisters Salad seasonal mix of corn, beans, squash, lime & fresh cilantro

ENTREES

Heritage Grain Bowl with Roasted Veggies, Pintos, Pickled Onions, Chimichurri & Whipped Goat Cheese
add bacon, sausage, carne adovada, or roasted veggies + $3

Seasonal Enchiladas with roasted veggies 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., Montanita Co-Op, Lotus Farm, Old Barrel Tea Co., Palm Trees Confections, Pecans de Lucero, Polk’s Folly Farm, Rasband Dairy, Sabrosos Foods, Silver Leaf Farm, T’su’uya 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.

The End of the World Bar & Kitchen

ThreeSistersKitchen.org