



MENU

GUWA-DZII-HAUBA! (WELCOME EVERYONE!)



BEVERAGES

FOUNTAIN DRINKS

PEPSI
DIET PEPSI
DR. PEPPER
DIET DR. PEPPER

MUG ROOT BEER
MOUNTAIN DEW
SIERRA MIST
LEMONADE

FRESH BREWED ICED TEA
NELL'S FAMOUS SWEET TEA
REGULAR OR DECAF COFFEE
HOT TEA

\$1.75 Free Refills



**CLASSIC BOYLAN'S CANE
SUGAR SODA IN THE BOTTLE \$3**
Root Beer, Cream Soda, Orange,
Black Cherry

JUICES \$2.75
Orange, Apple, Cranberry

MILK \$2.50

CHOCOLATE MILK \$2.75

LIMEADE \$3
Classic, Strawberry, Cherry, Raspberry,
Blueberry

FRESH SQUEEZED LEMONADE \$3
Classic, Strawberry, Cherry, Raspberry,
Blueberry

MUG ROOT BEER FLOAT \$4

DOMESTIC BOTTLED BEER \$4
Budweiser, Bud Light, Coors Light,
Michelob Ultra

**PREMIUM BOTTLED
& CRAFT BEER \$5**
Blue Moon, Corona, Dos Equis Lager, Dos
Equis Ambar, Santa Fe 7K IPA, Santa Fe Happy
Camper IPA, Santa Fe Pale Ale, Santa Fe Nut
Brown, Stella Artois

WINE BY THE GLASS \$6
Merlot, Chardonnay, White Zinfandel

SHAKES

CLASSIC \$3.50
Vanilla, strawberry, or chocolate
ice cream, blended with milk, and
topped with whipped cream.

COOKIE JAR \$4
Vanilla ice cream blended with milk and
your choice of Oreo® or Butterfinger®,
and topped with whipped cream.

TROPICAL \$4.50
Strawberry ice cream blended with milk,
pineapple, strawberry, and banana, topped
with toasted coconut flakes, and whipped
cream.

PEANUT BUTTER \$4.50
Vanilla ice cream blended with milk,
peanut butter, and chocolate syrup,
topped with whipped cream.

BANANA \$4.50
Vanilla ice cream blended with milk,
bananas, cinnamon, and vanilla syrup,
topped with whipped cream.

COOKIES & CREAM \$4.50
Cookies & Cream ice cream blended with
milk, topped with whipped cream, and
crumbled Oreo® cookies.

MINT CHOCOLATE CHIP \$4.50
Mint chocolate chip ice cream blended
with milk, topped with whipped cream,
and crushed chocolate bits.

**JOSH'S FAMOUS GREEN CHILE
MILK SHAKE \$4.50**
Chocolate, strawberry, or vanilla ice cream
blended with milk and a roasted green chile
pepper. Sweet with a touch of heat!



Green Chile Milkshake

BREAKFAST

SERVED 7AM TO 2PM

ALL-TIME CLASSICS

All-Time Classics are served with hash browns and your choice of white, wheat, rye, sourdough, oven bread toast, buttermilk biscuit, or cheddar chile biscuit.

CLASSIC BREAKFAST \$8.99

Two eggs any style, choice of ham, bacon, SPAM®, or sausage.

CHOPPED STEAK & EGGS \$10.99

Fresh ground seasoned beef patty with two eggs any style. Topped with homemade sausage gravy.

STEAK & EGGS \$13.99

8 oz. grilled sirloin steak with two eggs any style.

ROASTED CORNED BEEF

HASH & EGGS \$8.99

Fresh made corned beef hash with two eggs any style.

CHICKEN FRIED

STEAK & EGGS \$10.99

Country fried beef steak topped with white gravy and two eggs any style.

BREAKFAST FAVORITES

MERLE'S 108 PILE UP \$9.99

Two bacon-filled pancakes with a two-egg sausage omelet in between, served on a bed of hash browns and topped with two bacon strips. Served with a side of syrup.

CLASSIC BISCUITS & GRAVY \$6.99

Two home style biscuits, smothered with creamy country sausage gravy.

GREAT AMERICAN

BISCUITS & GRAVY \$8.99

Two home style cheddar and chile biscuits, stacked with two eggs any style, and smothered with creamy country sausage gravy.

BUTTERMILK STACK

Whole Stack \$5.99 Short Stack \$3.99

Fluffy buttermilk pancakes served with whipped butter and syrup.



All-American Omelet

HOMESTYLE FRENCH TOAST \$5.99

Battered Texas Toast dusted with powdered sugar. Finished with whipped butter and syrup.

PORKY'S DELIGHT \$9.99

Choice of two fluffy pancakes or two pieces of delicious battered Texas Toast, served with two eggs any style, two strips of bacon, two sausage links, and hash browns.

BLUE CORN CAKES \$7.99

Ground New Mexico blue corn pancakes, dusted with powdered sugar. Served with whipped butter and syrup.

HUEVOS RANCHEROS \$8.99

Two eggs any style, refried beans, and cheddar cheese over corn tortillas. Topped with red or green chile. Served with a side of flour tortillas.

BREAKFAST ENCHILADAS \$8.99

Green chile chicken and cheddar cheese rolled in corn tortillas. Topped with red or green chile and a fried egg.

BREAKFAST BURRITO \$8.99

Two scrambled eggs, choice of bacon, sausage, or ham with sautéed onions, peppers, and hash browns rolled in a flour tortilla. Topped with red or green chile and cheddar cheese.

AJ's BREAKFAST BOWL \$8.99

Hash browns, topped with tender carne adovada, one egg, any style, smothered with red or green chile and cheese.

BREAKFAST SIDES

Sausage, bacon, ham, or SPAM® \$3

Small oatmeal \$2.75

Large oatmeal \$3.75

Small Cream of Wheat \$2.75

Large Cream of Wheat \$3.75

Hash browns \$2

Toast or biscuit \$2

One egg \$1

One pancake \$2

Sopapilla \$1

Green or red chile \$1

Blueberries \$1

Fresh fruit medley \$2.75

OMELETS

All omelets served with hash browns and your choice of white, wheat, rye, sourdough, oven bread toast, buttermilk biscuit, or cheddar chile biscuit.

HAM & CHEESE \$8.99

Three egg omelet with diced ham and cheddar cheese.

GARDEN GROWN \$8.99

Three egg omelet with diced peppers, onions, sliced mushrooms, tomatoes, spinach, and a side of salsa or chile.

ALL-AMERICAN \$9.99

Three egg omelet stuffed with ham, bacon, sausage, cheddar cheese, onions, and diced peppers. Topped with red or green chile.

CREATE YOUR OWN OMELET \$8.99

Made with three eggs, Monterey Jack and cheddar cheeses, with up to three fresh ingredients.

Additional ingredients \$1 each.

BACON

SAUSAGE

HAM

ONION

MUSHROOM

SPINACH

TOMATO

BELL PEPPER

GREEN OR RED CHILE

COUNTRY GRAVY

Some items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH & DINNER

SERVED 11AM TO CLOSE

APPETIZERS

CHIPS & SALSA \$3.99

Tortilla chips served with fresh, house-made salsa.

NACHOS \$8.99

Tortilla chips with refried beans, seasoned ground beef, lettuce, cheese, tomato, black olives, guacamole, sour cream, and jalapeños.

CHICKEN TENDERS \$7.99

Six chicken breast strips breaded and deep fried. Served with ranch dressing or BBQ sauce.

WINGS OF GLORY \$10.99

Six of our famous breaded wings coated in Frank's Red Hot® Buffalo Sauce. Served with blue cheese dressing and celery sticks.

RED HOT BUFFALO BITES \$8.99

Boneless chicken nuggets smothered in Frank's Red Hot® Buffalo Sauce. Served with blue cheese dressing and celery sticks.

SOPAPILLAS \$3.50

A New Mexican favorite! Four freshly made sopapillas served with honey.

LAGUNA CHILE CHEESE FRIES \$4.99

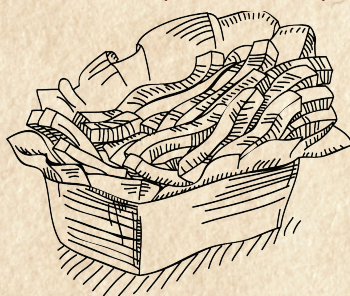
French fries topped with your choice of red or green chile and melted cheese.

LAGUNA SUPER FRIES \$7.99

French fries topped with carne asada, smothered in red or green chile, cheese, and onions.

STREET TACOS \$8.99

Four soft corn tortillas served with choice of chicken, carne adovada, or carne asada, topped with chopped onions, cilantro, and fresh lime juice. Substitute shrimp for \$.50 more per taco.



SOUPS & SALADS

SOUP OF THE DAY

Cup \$2.99 Bowl \$3.99

Ask your server about today's special.

SOUP & SANDWICH \$6.99

Cup of soup with choice of turkey, ham, roast beef or tuna sandwich.

GREEN CHILI STEW

Cup \$3.99 Bowl \$4.99

Roasted green chile, pork, onions and cilantro. Served with a hot sopapilla.

POSOLE Cup \$3.99 Bowl \$4.99

Simmered pork, red chile, and hominy. Served with a hot sopapilla.



LAMB STEW

Cup \$4.99 Bowl \$5.99

Simmered lamb, red chile, hominy, and cilantro. Served with a hot sopapilla.

STEAK SALAD \$11.99

Marinated beef on a bed of Romaine lettuce with tomatoes, eggs, cucumbers, bacon, and avocado. Served with cilantro green chile ranch.

CHEF SALAD \$9.99

Chopped iceberg lettuce with ham, turkey, American cheese, Swiss cheese, cucumbers, tomatoes, eggs, and your choice of dressing.

CHICKEN CAESAR SALAD \$8.99

Grilled chicken with Romaine lettuce, parmesan cheese, croutons, and Caesar dressing.

CALIFORNIA COBB SALAD \$8.99

Grilled chicken with Romaine lettuce, mozzarella cheese, cucumbers, tomatoes, eggs, bacon, avocado, and your choice of dressing. Substitute Shrimp for Chicken for \$1 more.

TACO SALAD \$8.99

Fried tortilla shell stuffed with beef or chicken, shredded lettuce, diced tomatoes, black olives, jalapeños, shredded cheese, sour cream, and guacamole.

UNLIMITED SOUP & SALAD \$9.99

A variety of fresh selections.

SANDWICHES

All sandwiches come with your choice of French fries, chips, sweet potato fries, or onion rings.

CALIFORNIA CLUB \$9.99

Triple decker sandwich on Texas Toast with ham, turkey, smoked bacon, tomato, lettuce, avocado, Swiss cheese, and American cheese.



California Club

BURGERS

All burgers come with your choice of French fries, chips, sweet potato fries, or onion rings



\$7.99

Half-pound char-grilled beef patty. Served with choice of cheese, pickle, tomato, red onion, and lettuce.

Add any of the following for \$1 each

GREEN CHILE	GRILLED JALAPEÑO
CHEDDAR CHEESE	SAUTÉED ONIONS
SWISS CHEESE	SAUTÉED MUSHROOMS
PEPPER JACK CHEESE	BACON
AVOCADO	

GROWN UP GRILLED CHEESE \$8.99

American, Swiss, cheddar, and mozzarella cheeses, smoked bacon, and grilled tomato slices on thick cut sourdough bread.

TURKEY BACON

AVOCADO MELT \$8.99

Hand-carved turkey breast with smoked bacon, avocado, pepper jack cheese, red onion, tomato, and mayo on grilled sourdough bread.

CLASSIC PHILLY \$9.99

Philly cheese steak with grilled onions, mushrooms, and Swiss cheese on a fresh baked sub roll. Try it "Laguna Style" with bell peppers, pepper jack cheese, and green chile.

CHICKEN WRAP \$9.99

Grilled chicken breast, smoked bacon, lettuce, tomatoes, shredded cheese, and choice of dressing, wrapped in a flour tortilla.

PASTRAMI REUBEN \$9.99

Sliced pastrami with Swiss cheese, sauerkraut, and Thousand Island dressing on rye bread.

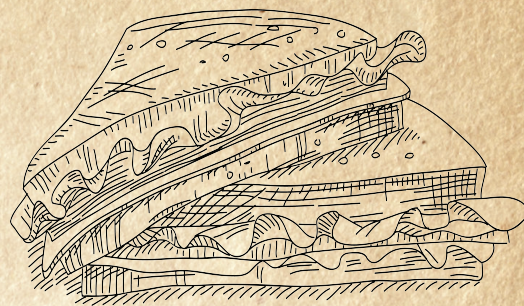
MEATBALL SUBMARINE

SANDWICH \$8.99

Meatballs served in a hoagie roll with marinara sauce and parmesan cheese.

TUNA SALAD MELT \$8.99

Tuna salad with celery, onions, and mayo on wheat berry bread with cheese and tomatoes.



FRENCH DIP \$8.99

Slow-roasted beef with melted Swiss cheese and au jus for dipping. Served on a fresh baked sub roll.

GRILLED CHICKEN BREAST \$8.99

Grilled chicken breast, Swiss cheese, smoked bacon, avocado, lettuce, and tomatoes on a toasted bun. Want a kick? Try it with Frank's Red Hot® Buffalo Sauce.

DION'S GRILLED CHICKEN

SANDWICH \$10.99

Grilled chicken breast, served on toasted oven bread, with bacon, pepper jack cheese, avocado, and a grilled green chile strip.

SPAM® SANDWICH \$8.99

Create your favorite SPAM® sandwich with your choice of bread and choice of garnish.

B.L.T. \$7.99

Make it "dirty" add an egg for \$1

Smoked bacon, lettuce, tomato, and mayo. Served on thick cut wheat berry bread, or make it a wrap.



"THE WORLD-FAMOUS"

LAGUNA BURGER \$9.99

Half-pound of fresh ground beef, green chile, American cheese, lettuce, tomato, onion, pickle, and mustard. Served on a toasted sesame seed bun.

LAGUNA PATTY MELT \$8.99

Half-pound char-grilled beef patty with sautéed onions, roasted green chile, pepper jack, and cheddar cheese. Served on grilled rye bread.

TEXAS BBQ BURGER \$11.99

Two half-pound char-grilled beef patties topped with cheddar cheese, bacon, sautéed onions, and BBQ sauce.

SOPA BURGER \$8.99

Half-pound char-grilled beef patty wrapped in a sopapilla. Served on a bed of shredded lettuce and your choice of red or green chile and shredded cheese.

Southern Fried Pork Chops



Alfredo Pasta with Chicken - Cajun Style

CLASSIC ENTRÉES

FISH FILLET BASKET 1 Fillet \$6.99

2 Fillets \$8.99, 3 Fillets \$10.99

Hand battered and served with fries or chips and coleslaw.

FRIED SHRIMP BASKET \$11.99

A dozen golden fried shrimp served with French fries, coleslaw, and cocktail sauce

CHICKEN TENDERS BASKET \$9.99

Six chicken breast strips breaded and deep fried, served with French fries and ranch dressing or BBQ sauce.

CHICKEN FRIED STEAK \$11.99

Deep fried to a golden brown, topped with choice of gravy. Served with choice of potato and vegetables.

CHICKEN FRIED CHICKEN \$10.99

Deep fried to a golden brown, topped with choice of gravy. Served with choice of potato and vegetables.

SOUTHERN FRIED PORK CHOPS \$9.99

Breaded and fried to a golden brown and topped with country gravy. Served with choice of potato and vegetables.

EL PRESIDENTE \$10.99

Fresh ground seasoned beef patty with sautéed onions and mushrooms. Served with choice of potato and vegetables.

CHICKEN CORDON BLEU \$11.99

Tender chicken, ham, and Swiss cheese rolled and lightly breaded, then baked. Topped with a rich Dijon cream sauce, and served with choice of potato or wild rice, and vegetables.

LAMB RIBS \$15.99

Slow roasted lamb ribs with roasted green chile, frybread, and baked potato.

GRILLED SALMON \$11.99

Grilled Atlantic salmon, seasoned with fresh lemon and green onions. Served with our special wild rice blend and vegetables.

ALFREDO PASTA \$8.99

With Chicken \$9.99, With Shrimp \$10.99

Fettuccine tossed in creamy Alfredo sauce, topped with parmesan cheese. Served with garlic cheese bread. Want a kick? Try it Cajun style with classic Cajun seasoning, or Southwest style with sautéed mushrooms and green chile.

SPAGHETTI & MEATBALLS \$9.99

Spaghetti tossed in tomato marinara sauce, baked Italian meatballs, and shredded parmesan cheese. Served with garlic cheese bread.

YANKEE POT ROAST \$9.99

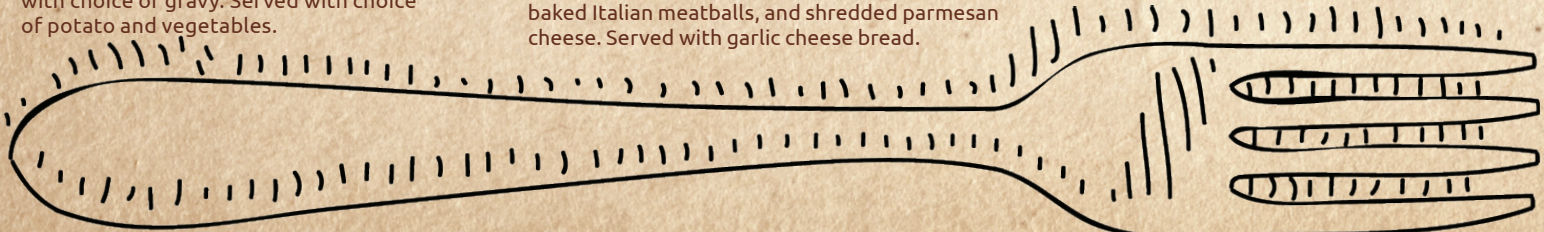
Thick cut portion of slow braised beef with carrots, onions, and celery. Served in rich gravy with choice of potato.

ROAST BEEF OR TURKEY DINNER \$9.99

Slow cooked roast beef or turkey, served with homemade stuffing, choice of potato, gravy, and vegetables.



Lamb Ribs



Fajita Trio Combo



Stuffed Sopapillas

SOUTHWEST FLAIR

FAJITAS CHICKEN \$12.99

STEAK \$13.99, OR SHRIMP \$13.99

Marinated chicken, steak, or shrimp fajitas with bell peppers and onions. Served with refried beans, Spanish rice, lettuce, tomatoes, sour cream, guacamole, shredded cheese, and tortillas.

MIX & MATCH ANY 2 FOR \$15.99

OR ALL 3 FOR \$17.99

ENCHILADA PLATE \$8.99

Three stacked corn tortillas filled with choice of shredded beef, ground beef, or chicken. Served with refried beans, Spanish rice, lettuce, and tomatoes. Topped with red or green chile and cheddar cheese.

STUFFED SOPAPILLAS \$9.99

Two stuffed sopapillas filled with your choice of shredded beef, ground beef, or chicken. Served with refried beans, Spanish rice, lettuce, and tomatoes. Topped with red or green chile and shredded cheese.

CARNE ASADA PLATE \$10.99

Marinated beef served with one cheese enchilada, refried beans, Spanish rice, lettuce, and tomatoes. Served with a side of flour tortillas.

STREET TACO PLATE \$9.99

Four soft corn tortillas served with choice of chicken, carne adovada, or carne asada, topped with chopped onions, cilantro, and fresh lime juice. Served with refried beans and Spanish rice. Substitute shrimp for \$.50 more per taco.

TACO PLATE \$8.99

Three hard shell tacos filled with your choice of shredded beef, ground beef, or chicken. Served with refried beans, Spanish rice, shredded cheese, lettuce, tomatoes, and fresh house-made salsa.

LAGUNA BLUE CORN

ENCHILADAS \$9.99

Pueblo style blue corn tortillas filled with red chile beef. Served with refried beans, Spanish rice, shredded cheese, lettuce, and tomato.

NEW MEXICAN COMBO PLATE \$9.99

Homestyle pork tamale, cheese enchilada, and a beef or chicken taco. Served with refried beans, Spanish rice, lettuce, and tomatoes.

CARNE ADOVADA PLATE \$10.99

Tender chunks of slow-cooked pork in a spicy red chile sauce. Served in a deep fried tortilla shell with refried beans, Spanish rice, lettuce, tomatoes, and a warm sopapilla.

INDIAN TACO PLATE \$8.99

Fresh cooked frybread topped with choice of beef or chicken. Served with beans, lettuce, tomato, shredded cheese, and choice of red chile, green chile, or salsa.

YUCATÁN TACOS \$10.99

Three corn tortillas stuffed with marinated steak, sautéed onions, and green chile, topped with lettuce, tomato, guacamole, and Yucatán red chile oil. Served with refried beans and Spanish rice.



Yucatán Tacos

Some items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Ribeye with Grilled Shrimp



BBQ Ribs

SEARED & SLOW-ROASTED

Make Any Item Surf & Turf by Adding Shrimp for \$5 or Crab Legs at Market Price

BBQ RIBS \$18.99

Slow-roasted pork ribs served with coleslaw, BBQ beans, and choice of potato.

PRIME RIB \$17.99

12 oz. Slow-roasted and thick cut. Served with choice of potato, gravy, au jus, and vegetables.

THE GREAT AMERICAN SIRLOIN

8 oz. \$13.99 or 16 oz. \$20.99

Choice sirloin steak grilled to order. Served with choice of potato and vegetables.

RIBEYE STEAK \$18.99

14 oz. Ribeye steak grilled to order. Served with choice of potato and vegetables.

GRILLED TO ORDER



RARE

MEDIUM RARE

MEDIUM

MEDIUM WELL

WELL DONE

FROM THE ORIENT

BEEF & BROCCOLI \$12.99

Tender marinated beef strips stir fried with fresh broccoli, onions, peppers, baby corn, and carrots. Served over white rice and topped with crispy noodles.

ORANGE CHICKEN \$11.99

Seasoned and battered deep fried chicken with peppers and onions. Served with a tangy orange sauce over white rice and topped with crispy noodles.

CHICKEN TERIYAKI \$12.99

Marinated chicken, stir fried with celery, mushrooms, and water chestnuts. Served over white rice and topped with crispy noodles.



Beef and Broccoli

LUNCH & DINNER SIDES

Snow Crab Legs <Market Price>

Grilled Shrimp \$5

Fried Shrimp \$5

Popcorn Shrimp \$5

French fries \$3

Onion rings large \$5

Onion rings small \$3

Burger patty \$3

SPAM® \$3

Guacamole \$2

Refried beans \$2

Jalapeño \$1

Beans \$2

Spanish rice \$2

Seasonal vegetable \$2

Side salad \$2

Baked potato \$2

Mashed potato \$2

Sopapilla \$1

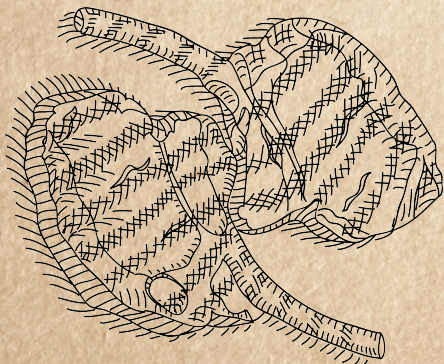
Frybread \$3.50

Gravy \$1

Chile \$1

Sautéed onions \$1

Sautéed mushrooms \$1



Some items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

KIDS

*ONLY \$5.99

MENU

BREAKFAST PLATTER

Available 7am-2pm only. One egg any style, hash browns, bacon or sausage, and two silver dollar pancakes.

SPAGHETTI & MEATBALLS

Spaghetti tossed in tomato marinara sauce and Italian meatballs. Served with garlic cheese bread.

MACARONI & CHEESE

BURRITO

A ground beef and cheese burrito served with beans and rice.

ENCHILADA

Cheese enchilada served with beans and rice.

TACO PLATE

Ground beef taco served with beans and rice.

CHICKEN TENDERS

Three golden fried chicken strips. Served with French fries or fruit.

HAMBURGER

Kid sized burger with French fries or fruit.

PEPPERONI PIZZA

Delicious flatbread pizza topped with mozzarella cheese blend and pepperoni.

**Ages 12 and Under*

DESSERTS

ADD ANY OF THE FOLLOWING TOPPINGS FOR ONLY \$1 EACH

STRAWBERRY	WALNUTS
CHERRY	PEANUTS
RASPBERRY	OREO
PINEAPPLE	BUTTERFINGER
HOT FUDGE	RAINBOW SPRINKLES
CARAMEL	PEANUT BUTTER
CHOCOLATE SYRUP	CHOCOLATE CHUNKS

MOUNT TAYLOR AVALANCHE \$6

Two scoops of vanilla ice cream encased inside two brownies, covered entirely with whipped cream, topped with chocolate, caramel syrup, and crushed walnuts.

Make it a Mini-Avalanche, perfect for 2 to share, for only \$4

HIGH RISE APPLE PIE \$4

Slice of warm apple pie. Try it with a slice of cheese!

CHOCOLATE CAKE \$4

Moist chocolate cake with buttercream icing.

STRAWBERRY SHORTCAKE \$4

Sweet cake covered with strawberry topping and whipped cream.

CHEESECAKE \$5

Delicious New York style cheesecake made with Philadelphia Cream Cheese® and topped with your choice of strawberry, pineapple, blueberry, or raspberry.

MINI CREAM PUFFS \$4

Ten vanilla cream filled pastries, dusted with powdered sugar and drizzled with chocolate syrup.

À LA MODE \$1

Add a scoop of ice cream to any cake or pie.

BANANA SPLIT \$5

Three scoops of ice cream, two slices of banana, topped with strawberry, pineapple, and chocolate, with whipped cream and a cherry on top.

BLACK FOREST SPLIT \$5

Three scoops of chocolate ice cream, two slices of banana, topped with rich cherry topping, and whipped cream.

ICE CREAM CONE \$2

Sugar or cake cone with two scoops of ice cream.

WAFFLE CONE \$3.50

House-made waffle cone with two scoops of ice cream.

CLASSIC SUNDAE \$4

Two scoops of ice cream with your choice of one topping, finished with whipped cream and a cherry.

TROPICAL DREAM SUNDAE \$5

Two scoops of strawberry ice cream, covered in a layer of pineapple and strawberry sauce, topped with whipped cream and toasted coconut flakes.

WAFFLE BOWL SUNDAE \$5.50

House-made waffle bowl with two scoops of ice cream and your choice of any two toppings, finished with whipped cream and a cherry.



We cannot guarantee any menu item to be free from allergens (including dairy, eggs, soy, tree nuts, wheat, etc.) as we use shared equipment to store, prepare, and serve them. If you have a food allergy, please let us know and we will do our best to accommodate.

Mount Taylor Avalanche

ABOUT THE PUEBLO OF LAGUNA

The Pueblo of Laguna is located in the Northwest region in the state of New Mexico. The capital of the pueblo, Laguna Village, is located approximately 50 miles west of the city of Albuquerque and 30 miles east of Grants. Interstate 40 runs through the heart of the reservation, which covers a vast area of over 480,000 acres. The highway exits used to reach the pueblo are exit numbers 117-Mesita Village, 114-Laguna Village, 108-Paraje Village and 104-Seama Village. The Laguna people are a Keresan speaking Native American tribe with a population of over 8,700 members. Within the reservation boundaries in a somewhat centralized location, are the six main villages that have been established in the pueblo. The villages are: Laguna, Mesita, Paguate, Encinal, Paraje/Casa Blanca and Seama.

Today, the Laguna people still carry on the practice of farming and the raising of cattle and horses just like their ancestors of many years ago. More importantly, the Laguna people still practice their native traditional dances, customs and ceremonies that have been passed on from generation to generation. Also, for the most part, the practices are restricted to Native Americans only and are not for general public demonstration or display. Only during the annual pueblo fiestas or "feasts" and the Christmas holidays is the general public welcome.

The people of Laguna have several traditional foods that are often prepared. They include red and green chile stew, oven bread, frybread, tamales, blue corn enchiladas, parched corn, traditional pudding, gruel, chile pies and corn husk cakes. One of the well-known art forms in Laguna is pottery, along with traditional cross-stitch work, handmade jewelry and wood carvings. The Laguna people desire to forever hold on to their customs and traditions, which the people find most sacred. The Laguna people have great pride and respect for their heritage which helps them to continue on as a dignified and sovereign Native American tribe in this world.

Thank you or "dawaa'e" for experiencing the Pueblo of Laguna in the state of New Mexico in our Land of Enchantment.

For more information about the Pueblo of Laguna, please go to: lagunapueblo-nsn.gov



Southern Fried Pork Chops



Alfredo Pasta with Chicken - Cajun Style

CLASSIC ENTRÉES

FISH FILLET BASKET 1 Fillet \$6.99

2 Fillets \$8.99, 3 Fillets \$10.99

Hand battered and served with fries or chips and coleslaw.

FRIED SHRIMP BASKET \$11.99

A dozen golden fried shrimp served with French fries, coleslaw, and cocktail sauce

CHICKEN TENDERS BASKET \$9.99

Six chicken breast strips breaded and deep fried, served with French fries and ranch dressing or BBQ sauce.

CHICKEN FRIED STEAK \$11.99

Deep fried to a golden brown, topped with choice of gravy. Served with choice of potato and vegetables.

CHICKEN FRIED CHICKEN \$10.99

Deep fried to a golden brown, topped with choice of gravy. Served with choice of potato and vegetables.

SOUTHERN FRIED PORK CHOPS \$9.99

Breaded and fried to a golden brown and topped with country gravy. Served with choice of potato and vegetables.

EL PRESIDENTE \$10.99

Fresh ground seasoned beef patty with sautéed onions and mushrooms. Served with choice of potato and vegetables.

CHICKEN CORDON BLEU \$11.99

Tender chicken, ham, and Swiss cheese rolled and lightly breaded, then baked. Topped with a rich Dijon cream sauce, and served with choice of potato or wild rice, and vegetables.

LAMB RIBS \$15.99

Slow roasted lamb ribs with roasted green chile, frybread, and baked potato.

GRILLED SALMON \$11.99

Grilled Atlantic salmon, seasoned with fresh lemon and green onions. Served with our special wild rice blend and vegetables.

ALFREDO PASTA \$8.99

With Chicken \$9.99, With Shrimp \$10.99

Fettuccine tossed in creamy Alfredo sauce, topped with parmesan cheese. Served with garlic cheese bread. Want a kick? Try it Cajun style with classic Cajun seasoning, or Southwest style with sautéed mushrooms and green chile.

SPAGHETTI & MEATBALLS \$9.99

Spaghetti tossed in tomato marinara sauce, baked Italian meatballs, and shredded parmesan cheese. Served with garlic cheese bread.

YANKEE POT ROAST \$9.99

Thick cut portion of slow braised beef with carrots, onions, and celery. Served in rich gravy with choice of potato.

ROAST BEEF OR TURKEY DINNER \$9.99

Slow cooked roast beef or turkey, served with homemade stuffing, choice of potato, gravy, and vegetables.



Lamb Ribs

