

# MENU

## SOUP

Includes anaheim chili corn muffin.  
Gluten-free roll (+\$1) upon request.

Chipotle Buffalo Chili **GF DF** Cup \$6 Bowl \$7

Soup of the Day Cup \$5 Bowl \$6

## SALADS

Includes anaheim chili corn muffin.  
Gluten-free roll (+\$1) upon request.

Avocado Chicken Caesar \$14

Herb roasted chicken, romaine lettuce, queso fresco, avocado, grape tomatoes, crispy tortilla strips, cilantro caesar dressing

Salmon Salad **GF DF** \$15

Seared salmon, kale, arugula, maple roasted butternut squash, fresno peppers, apple chips, wild huckleberry vinaigrette

Seasonal **GF** \$14

Herb roasted chicken, mixed greens, brie, apples, blueberries, candied wild forged black walnuts, organic honeyberry vinaigrette

Power Bowl **Vg GF** \$12

Red Lake Nation organic wild rice, kale, arugula, maple roasted butternut squash, roasted corn, Ramona Farms heirloom white tepary beans, toasted pepitas, maple sage vinaigrette

Eiteljorg **Vg GF** \$11

Mixed greens, roasted sweet potatoes, cranberries, pears, candied pecans, citrus sweetgrass cider vinaigrette

Add avocado \$3

Add mole rojo tofu \$3

Add applewood smoked bacon \$3

Add herb roasted chicken \$4

Add seared salmon \$6

## SANDWICHES

Includes freshly fried tortilla chips. **GF**  
Gluten-free bread or tortilla (+\$2) upon request.

BLT & A **DF** \$13

Applewood smoked bacon, avocado, leaf lettuce, tomato, roasted garlic aioli, toasted wheatberry bread

Almond Apricot Chicken Salad **DF** \$12

Roasted chicken, dried apricots, red onions, celery, almonds, leaf lettuce, toasted wheatberry bread

Maple Chipotle Tofu Wrap **Vg DF** \$13

Crispy tofu, mixed greens, Red Lake Nation organic wild rice, roasted corn, Ramona Farms heirloom white tepary beans, roasted sweet potato, toasted pepitas, maple chipotle, spinach wrap

Hickory Smoked Turkey \$14

Hickory smoked turkey breast, arugula, maple roasted butternut squash spread, sauteed onions, wojapi sauce, Amelia's toasted pugliese loaf

Guacamole Bacon Burger \$16

Indiana's Fischer Farms 6 oz. angus beef patty, applewood smoked bacon, guacamole, pepperjack cheese, tomato, lettuce, chipotle aioli, Amelia's pullman bun

All sandwiches served with gluten free freshly fried tortilla chips. Substitute any of the following:

Eiteljorg side salad **Vg GF** \$2

Fruit salad **Vg DF** \$2

Cup of soup \$2

French fries, ketchup **V** \$2

## PAIRS

\$13

Includes your choice of any two:

Cup of soup *or*

Half Eiteljorg salad **Vg GF** *or*

Half sandwich (excludes Guacamole Bacon Burger)

## QUESADILLA + TACOS

Gluten-free tortilla (+\$2) upon request.

Quesadilla of the Day \$13

Guacamole, salsa

Vegetarian Quesadilla **V** \$12

Cheddar jack cheese, roasted corn, peppers, onions, guacamole, salsa

### Tacos

Three flour or gluten free corn tortillas, queso fresco, arugula, pickled red onion, cilantro lime crème

Ground bison \$16

Sweet chili chicken breast \$14

Crispy cod \$14

Maple chipotle tofu **Vg** \$13

Bison Nachos **GF** \$16

Corn chips, ground bison, green chili cheese sauce, corn salsa, tomatoes, cilantro lime crème

Mexicana Beef Empanadas \$10

Four empanadas, cilantro lime crème

## KIDS

Gluten-free bread (+\$2) upon request.

Kid's Quesadilla & Fruit Salad **V** \$6

Grilled Cheese **V** \$6

Cheddar cheese, toasted wheatberry bread

PB & J **V DF** \$6

Peanut butter, strawberry preserves, wheatberry bread

Chicken Garden Salad \$6

Herb roasted chicken, chopped romaine, cheddar jack cheese, cucumbers, grape tomatoes, ranch dressing

Chicken Tenders & Fruit Salad **DF** \$6

Two tenders, fruit salad

Ketchup, BBQ sauce, honey mustard or ranch

Chicken Tenders & French Fries **DF** \$12

Four tenders, french fries

Ketchup, BBQ sauce, honey mustard or ranch

## A LA CARTE

Eiteljorg Side Salad **Vg GF** \$8

Fruit Salad **Vg DF** \$4

French Fries, Ketchup **V** \$5

Chips, Salsa & Guacamole **Vg DF** \$5

Anaheim Chili Corn Muffin \$2.25

Cookie \$2.50

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Accessibility needs?  
Our team is here to help.



Eiteljorg  
Museum  
Café

**V Vegetarian | Vg Vegan | GF Gluten Free | DF Dairy Free**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We will do our best to accommodate people with food allergies, however, all items are prepared on shared equipment and in kitchens where the following items are present: milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish. We cannot guarantee any food to be completely free of allergens. Naturally occurring pits, shell pieces, husks and bones may be present. All prices subject to applicable sales tax. Prices subject to change. Alcoholic beverages are not eligible for any discount.