



at First Americans Museum

GROUP LUNCH ORDER FORM

Date Order Placed

Thank you for joining us at Thirty Nine.

Modifications to menu items for allowed for allergen-related concerns only.
For questions about menus please contact Alexandra Philbrick (email below).

\$25 per person (18% gratuity and 8.625% sales tax included.)

Hominy Stew gf

Braised Pork, Guajillo Chili, Hominy, Scallions, Shaved Radishes, Sour Cream, Blue Corn

Corn, Butternut Squash, Arugula Salad vg, gf

Shaved Butternut Squash, Jicama, Baby Rocket Greens, Toasted Sunflower Seeds, Corn, Coriander and Cranberry Vinaigrette

Three Sisters Sauté vg, gf

Heirloom Beans, Corn, Squash, Indigenous Grains, Wild Rice, Sage-Piñon Pesto, Green Onions, Amaranth

Turkey Sandwich

Shaved Turkey Breast, Arugula, Crispy Onions, Sage-Pinon Pesto, Cranberry Jam, Garlic-Sage Aioli, Multi-grain Bread, Fries

Thirty Nine Bison Burger

Benjamin Lee Bison, Toasted Potato Bun, Garlic Sage Aioli, Thirty Nine Jam, Fried Onions, Arugula, Squash Pickles, Commod Cheese, Fries

INCLUDED WITH ALL MEALS:

Non-Alcoholic Beverage

Vanilla Cheesecake

Passion Fruit Puree, Candied Pecans, Sumac

Event Date

Event Time

Number of Guests

Company Name

Company Address

Name

Phone

Email

Email form to: Alexandra.Philbrick@nmsusa.com

Date Order Placed

CREDIT CARD AUTHORIZATION

Event Date

Company Name

Contact Name

Payment Type

Contact Email

Card Holder Name

Contact Phone

Credit Card Number

EXP

CVC

ZIP CODE