DESSERTS

OATMEAL CRÊME PIE
Whipped vanilla cream sandwiched between two soft baked oatmeal cookies. $3.99

SEASONAL CUPCAKES
A delicious variety of freshly baked cupcakes made with almond milk. $2.99

PEANUT BUTTER PARFAIT
Creamy whipped peanut butter filling layered between bakery fresh banana bread crumbles and chocolate chips. GF $3.99

CHOCOLATE CHIP COOKIE
$1.99

KIDS ARE COOL!
All meals include a kid’s drink. For children 10 and under. Served with your choice of steamed organic brown rice, steamed veggies or seasoned fries. No substitutions. $4.99

CHICKEN STRIPS
Native Chicken strips with homemade ranch dipping sauce.

MAC & CHEESE
Super pasto in a cheese sauce. GF

BRONTOSAURUS BURRITO
Black beans, shredded cheese and avocado in a whole wheat tortilla.

OUR PLANT-BASED PROTEINS
Enjoy a delicious variety of plant-based proteins.

NATIVE TEMPEH (TEM-PAY)
Native Tempeh is a super protein created from cultured organic soybeans and millet, and has a flaky texture and delicious nutty flavor. Rich in protein, iron and antioxidants and made from scratch daily. Find Native Tempeh in dishes like the Native Scorpion Burger and Baja Tacos.

NATIVE SEITAN (SAY-TAHN)
Known as wheat meat. Native Seitan is made from scratch daily. This vital wheat gluten evolves from a kneading process resulting in a meaty texture. Native Seitan is a complete and versatile protein, flavored and used in many of our dishes including Native Nachos, Native Bacon Cheeseburger, Portobello & Sausage Burger and more!

NATIVE CHICKEN
Our Native Chicken consists of soy, wheat and pea protein, and is made in-house from scratch. Many of our delicious dishes contain Native Chicken, including the ever-popular Native Chicken Bacon & Avocado Club, Native Chicken Rueben and of course, our delicious wings.

NATIVE BACON
Thinly sliced organic tofu marinated in our Chef’s secret smokehouse recipe and baked firm, you’ll find Native Bacon adding smoky flavor to a variety of dishes including burgers, handholds and salads.

NATIVE CASHWEA CHEESE
We combine a blend of cashews and sunflower seeds to create textures ranging from creamy to crumbly—perfect on burgers, Native Nachos, and Avocado Kale Cheese Dip.

INGREDIENTS & ALLERGIES
Native Foods uses nuts, non-GMO soy and wheat in our kitchens. Not all ingredients are listed on menu. If you have a specific food allergy, please speak with a Manager to review all menu ingredients. Soy-free, gluten-free and nut-free ingredient menus available upon request.

Please be aware that many of our ingredients share common cooking equipment and utensils, including common oils.

NATIVE FOODS ♥ THE ENVIRONMENT!
This menu was printed using soy-based inks on paper made from recycled materials.

#LIVENATIVE
@NativeFoodsCafe

GF = GLUTEN-FREE INGREDIENTS

NEW!
Scrumptious Chef-Crafted Burgers

WE CATER!
Let us cater your next party, event or business lunch!
Order online or call your local store:
www.NativeFoods.com
Or call us at (888) 204-0644

LOCATIONS
Enjoy our 100% plant-based, sustainable fare from any of our other locations nationwide!

Los Angeles
Orange County
San Diego
Palm Springs
Portland
Boulder
Denver
Chicago
Washington, D.C.

As always, our food is 100% PLANT-BASED and made from SCRATCH.

ORDER ONLINE
at NativeFoods.com or via our app
**START HERE!**

**AVOCADO KALE CHEESE DIP**
New Item
Guacamole mixed with kale and Native Cashew Cheese; served with freshly prepared corn tortilla chips. $6.99

**CHILI CHEESE FRIES**
Thirty cut potatoes topped with Native chili, Native Cashew Cheese and red onion. 3.99

**NATIVE NACHOS**
Freshly prepared corn tortilla chips, black beans, chipotle sauce, Native Cashew Cheese and salsa fresca with roasted corn, green onions, cilantro and fresh jalapeno peppers. $5.99
- Add Guacamole 1.29
- Add Native Seitan Taco Meat 1.99
- Add BBQ Native Chicken 1.99

**HUMMUS**
New Item
Lemon garlic chickpea hummus, served with fresh seasonal veggies and whole wheat pita, topped with choice of roasted red peppers, grilled vegetables or pumpkin seed pesto. $6.99

**SEASONAL SOUP**
Our kitchen's specially prepared seasonal soups. Your server will let you know what's simmering today:
- Cup 2.99
- Bowl 4.99

**ENTRÉE SALADS**

**OC RAW CHOPPER**
It's Back!
Freshly chopped mixed veggies, seasonal greens, salsa pomo/do, avocado, almonds, angel hair beets and sprouts. Served with lemon garlic vinaigrette on the side. $9.99

**ROASTED VEGETABLE SALAD**
New Item
Seasonal roasted veggies, anguila and candied walnuts. Served with apple cider vinaigrette. $9.99

**TACO SALAD**
A blend of romaine, cabbage, Native Seitan taco meat, salsa fresca, roasted corn, green onion, cilantro and tortilla chips. Served with creamy chipotle dressing. 9.29
- Add Avocado 1.29

**BBQ CHICKEN SALAD**
BBQ Native Chicken with organic tofu Native Bacon, roasted corn, organic black beans. Jicama, salsa fresca, romaine, avocado, roasted pimientos and creamy jalapeno-cremo dressing. 9.99

**SOUP AND CHILI**

**NATIVE CHILI**
Native Seitan chili meat simmered with tomatoes and spices, Native Cashew Cheese and red onions. Served with freshly baked cornbread:
- Cup 3.99
- Bowl 5.99

**NATIVE CLASSICS**

New to Native Foods? Here are everyone's favorites. Try one and see why!
Our Classic Handrubs include a choice of regular sides.

**NATIVE CHICKEN WINGS**
Native Chicken wings made the way you like 'em. Crispy and tossed in your choice of buffalo sauce or original. Served with a side of ranch dressing:
- Small 5.99
- Regular 7.99

**JAPANESE SESAME CRUSTED NATIVE CHICKEN BITES**
Super Star Japanese koganesi red-chili spice. mango-lime chili sauce. 4.99

**CHIPS, SALSA & GUACAMOLE**
Freshly prepared corn tortilla chips, salsa fresca and guacamole. 5.99

**SEASONAL ROASTED VEGETABLES**
New Item
A generous selection of seasonal roasted vegetables served with roasted red pepper coulis. Perfect for the table! $9.99

**NATIVE KALE**
Grilled Native Kale atop steamed kale, organic brown rice, creamy ginger sesame sauce, and tangy wasabi-kai. Garnished with toasted sesame seeds, green onion, served with crunchy cucumber seaweed salad on the side. GF $9.99

**ADD IT ON!**

**REGULAR SIDES** $1.99
- Seasoned Fries
- Steamed Kale GF
- Side Salad GF
- Lemon Dill Potato Salad GF

**PREMIUM SIDES** $2.99
- Crispy Sweet Potato Fries
- Lemongrass Broccoli GF
- Roasted Vegetables GF

**SUPER SLAW**
Packaged with ambitious:
- Kale, cabbage, chia, flix and cracked hemp with lemon vinaigrette. $2.99

**EARTH BOWLS**

**MOROCCAN**
Organic tofu marinated in Moroccan spice with grilled veggies, organic quinoa, raisins and roasted almonds. GF $9.99

**THAI MEATBALL**
Native Seitan meatballs tossed with mango-lime chili sauce. roasted red peppers and lemongrass broccoli on a bed of organic fresh quinoa with our Super Slaw. $9.99

**GREEK Gyro**
Peppered Native Seitan with bellots, organic quinoa, steamed veggies and kale with lemon-garlic sauce and hummus. 8.99
- Add Guacamole 1.29

**SEASAME KALE MACRO**
It’s Back!
Grilled Native Tempeh atop steamed kale, organic brown rice, creamy ginger sesame sauce, and tangy wasabi-kai. Garnished with toasted sesame seeds, green onion, served with crunchy cucumber seaweed salad on the side. GF $9.99

**NATIVE CLASSICS**

New to Native Foods? Here are everyone's favorites. Try one and see why!
Our Classic Handrubs include a choice of regular sides.

**NATIVE CHICKEN RUN RANCH**
Our most popular item! Crispy, barbecued Native Chicken, ranch dressing, romaine, red onions, and carrots served on a whole wheat bun. 9.99

**TWISTER WRAP**
Fresh baby greens, cucumber salsa, avocado, and your choice of crispy grilled buffalo or Native Chicken with creamy ranch or chipotle sauce, wrapped in a whole wheat tortilla. 9.99

**NATIVE OKLAHOMA CLASSIC**
Sliced Native Seitan, mixed cheddar, caramelized onions, organic tofu bacon, BBQ sauce, ranch dressing, carrots, tomato, red onions and romaine. 9.99

**BANGKOK CURRY BOWL**
Served organic tofu steak, steamed veggies, kale and organic brown rice with coconut milk red curry, sesame gomasio and cilantro. GF $9.99

**NATIVE SOUTHWESTERN BURGER**
Priced on our menu.
Our signature umami patty with guacamole, salsa, Fe salse and spicy grilled jalapenos on a multi-grain cobaita. 10.99

**BURGERS!!!**
Choose from one of our new Native Classic burgers, or build your own. Then dig in and enjoy!
 Comes with your choice of a regular side for free.

**PORTOBELLO & SAUSAGE BURGER**
Grilled portobello, Native Seitan sausage, caramelized onions, sweet roasted garlic, pumpkin seed pesto, mayo, romaine and tomato, served on a whole wheat bun. 8.99

**NATIVE SCORPION BURGER**
Blackened tempura, chipotle sauce, romaine, carrots, red onions and avocado. 8.99
- Add Cheese 99

**BURGER OF THE MONTH**
Ask us what's on this month’s very special burger. Available for a limited time only! 10.99

**BUILD YOUR OWN BURGER**
Select one item from each of the columns to build your own scrumptious burger, just the way you want it: 8.99

**STEP 1:**
Choose Your Patty
- Portobello Mushroom (halve, grill) GF
- Portobello and Native Seitan sausage patty $2.99
- White bean, lentil and brown rice patty $2.99

**STEP 2:**
Choose Your Holder
- Multi-grain cobaita roll
- Lettuce cup GF

**STEP 3:**
Choose Your Veggies
- Lettuce GF
- Tomato GF
- Red onion (sliced) GF

**STEP 4:**
Choose One Sauce (extra sauce .50)
- Chipotle Mayo GF
- ranch GF
- BBQ GF

**OPTIONAL:**
Add Artisanal Toppings
- Native Bacon 1.99
- Native Cheddar or Cashew Cheese GF .99
- Avocado or Guacamole 1.29
- Freshly Grilled Jalapenos GF .79
- Salsa Fresca GF .99
- Cashew Gomasio GF .99

**FINAL STEP: GRAB A NAPKIN AND ENJOY!**

**HANDHOLDS**
Add a choice of regular side for only .99

**BAJA TACOS**
Three soft corn tortillas stuffed with blackened Native Tempeh, creamy chipotle sauce, salsa fresca and shredded cabbage GM $9.99

**REFEBEN**
Thirty sliced deli-style Native Seitan on toasted rye with sauerkraut, Native Cashew Horseradish Cheese, 1,000 Island dressing and freshly made pickle chips. 9.99

**MEATBALL SUB**
Native Seitan meatballs, marinara sauce, caramelized onions, roasted red peppers, pumpkin seed pesto, ranch dressing and baratessa, served on a grilled artisan baguette. 8.99