**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

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

**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

**OC Raw Chopper**
Freshly chopped mixed veggies, seasonal greens, salsa pomodoro, avocado, almonds, angel hair beets and sprouts. Served with lemon garlic vinaigrette on the side. 9.99

**Native Chopped Salad**
Romaine, spring mix, Super Slaw, shredded carrots, red onion, jicama, Native Bacon, grilled Native Chicken, green onion, diced cucumber, salsa fresca, pumpkin seeds, croutons, and cilantro. Tossed in mango lime dressing. 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, and toasted pepitas. Served with creamy jalapeno cilantro dressing. 9.99

**Baja Tacos**
Three soft corn tortillas stuffed with blackened Native Temphe, creamy chipotle sauce, salsa fresca and shredded cabbage. 9.99
- Add Guacamole 1.29

**Reuben**
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

**Avocado Crunch Wrap**
Mango slaw tossed in cilantro lime dressing with coconut-breaded avocados, wrapped in a whole wheat tortilla. 10.59

**Mintemball**
Native Seitan meatballs, marinara sauce, caramelized onions, roasted red peppers, pumpkin seed pesto, ranch dressing and parmesan, served on a grilled artisan baguette. 8.59

**Sides**
- Regular Sides 1.99
  - Seasoned Fries
  - Steamed Kale
  - Side Salad
  - Lemon Dill Potato Salad

**Premium Sides 2.99**
- Crispy Sweet Potato Fries
- Lemongrass Broccoli
- Grilled Veggies

**Super slaw 2.99**
Packed with antioxidants! Kale, cabbage, chia, flax, and cracked hemp with lemon vinaigrette.

**Drinks**
**Non-alcoholic Drinks**
Choose from a selection of our homemade seasonal drinks. Flavored organic iced teas, and fair trade coffee. 2.79

**Beer & Wine**
Choose from a selection of local craft beers and regional wine favorites. Ask your server for today’s selections.

**Build Your Own Burger**
Select one item from each of the columns to build your own scrumptious burger, just the way you like it. 8.99

**Recipe**
GOF - MADE WITH GLUTEN FREE INGREDIENTS. Native Foods is not a gluten free kitchen.
Please read more about our ingredients and information on specific allergies on the back of this menu.

Please be aware that many of our ingredients share common cooking equipment and utensils, including common oils.
IT’S EASY! JOIN TODAY AT THE REGISTER.

Then visit nativefoods.com/loyalty to complete your registration and receive an instant reward for your next order: buy one entree get a second one FREE!* Start accumulating points toward future meals and receive a $10 reward every year on your birthday!

* New accounts only. Offer good for next visit.

START ACCUMULATING POINTS TOWARD FUTURE MEALS AND RECEIVE A $10 REWARD EVERY YEAR ON YOUR BIRTHDAY!

OUR MENU

Every day, we delight guests with earth-friendly, delicious food. Our menu is 100% plant based and uses no dairy, meat, or eggs. We offer chef-inspired sandwiches, burgers, salads, wraps, and bowls, along with decadent desserts and refreshing beverages. Whether made from our signature recipes or sourced from some of the world’s finest ingredients, our food is made with the same care and love we would give our own families.

PLANT-BASED PROTEINS

Our variety of plant-based proteins provide a satisfying and flavorful experience for everyone.

- Native Seitan: Known as wheat meat, this vital wheat gluten evolves from a kneading process which results in a meaty texture.
- Native Chicken: Made of soy, wheat, and pea protein, it’s easy to digest and free of cholesterol, trans, and saturated fats.
- Native Bacon: Thinly sliced organic tofu is marinated in our secret smokehouse recipe and baked firm, then fried per order.
- Native Cashew Cheese: A blend of cashews and sunflower seeds creates textures ranging from creamy to crumbly.

ALLERGIES AND INGREDIENTS

Native Foods uses nuts, non-GMO soy, and wheat in our kitchens, and organic ingredients whenever possible. Not all ingredients are listed on menu; if you have a specific food aversion, please speak with a Manager to review all menu ingredients. An allergy and ingredient menu is available at the register and online at nativefoods.com.

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

OUR NATIVE PALS

Each month on Native Pals Day, Native Foods gives back a portion of sales to one of our three partners who share our compassion for animals and the environment: Mercy For Animals, Farm Sanctuary, or Surfrider Foundation. Our guests can share in the Native Pals love all year long! Purchase an entrée, side, and a Native Drink on that special day, and you’ll get a free dessert while supporting the featured group.

EVERYONE IS WELCOME

At Native Foods, we embrace cultural, ethnic, and food-choice diversity and we invite everyone to come through our doors, sit at our table, and experience what makes us truly special. Because when you’re at Native Foods, you’re part of our family.

OUR PHILOSOPHY

At Native Foods, we believe in living life with purpose and compassion for all living beings. We source our ingredients with care and hold ourselves to the highest standards of integrity and excellence. We are committed to being a part of the solution and supporting those who do the same.

We are here to nourish and delight guests with earth-friendly, delicious food that is 100% plant based and uses no dairy, meat, or eggs. We offer chef-inspired sandwiches, burgers, salads, wraps, and bowls, along with decadent desserts and refreshing beverages. Whether made from our signature recipes or sourced from some of the world’s finest ingredients, our food is made with the same care and love we would give our own families.

We believe in living life with purpose and compassion for all living beings. We source our ingredients with care and hold ourselves to the highest standards of integrity and excellence. We are committed to being a part of the solution and supporting those who do the same.

We are a 100% plant-based business, and we believe in living life with purpose and compassion for all living beings. We source our ingredients with care and hold ourselves to the highest standards of integrity and excellence. We are committed to being a part of the solution and supporting those who do the same.