

KIDS

For children 10 and under. Includes a kid size drink.

Mac & Cheese

Fusilli pasta in a creamy, vegetable- and cashew-based cheese sauce. Served with your choice of organic brown rice, steamed veggies, or seasoned fries. 5⁵⁰

Lil' Buddha Bowl

Teriyaki sweet potatoes, avocado, fresh seasonal fruit, roasted corn, and cilantro jasmine rice. Comes with a side of seasoned fries. [GF] 5⁵⁰

Chicken Strips

Crispy made-with-plants chicken strips with a side of ranch. Served with your choice of organic brown rice, steamed veggies, or seasoned fries. 5⁵⁰

SWEET TREATS

Oatmeal Creme Pie

A guest favorite! Whipped vanilla crème between two large soft-baked oatmeal cookies. 4⁵⁰

Peanut Butter Parfait

Creamy whipped peanut butter filling layered between banana bread crumbles and chocolate chips. [GF] 4⁵⁰

Chocolate Chip Cookie

A big chewy cookie with dark chocolate chips. 2⁵⁰

Cupcakes

A delicious variety of freshly baked cupcakes. Selection varies by season and location.

Chocolates

An assortment of rich, smooth and indulgent chocolates. Selection varies by season and location.

CRAFTED BEVERAGES

House-Made Beverages

Lavender Lemonade
Watermelon Fresca
Assorted Organic, Sugar-Free Iced Teas

Other Beverages

Assorted Locally Crafted Kombucha
Assorted Locally Crafted Beers
White and Red Wine
An assortment of other specialty beverages available at select locations.

CATERING

Plant-Based Food Everyone Will Love

Planning a business lunch, event, or party? Let us handle the food! Native Foods caters events small and large. Simply talk to a team member or visit nativefoods.com for more information!

GOOD TO KNOW

Ingredients

Our food is homemade with ingredients often bought locally or brought in from sustainable suppliers using only plant-based ingredients which include: vegetables, fruits, grains, seeds and nuts. We do not use any animal products of any kind (including honey).

Our Proteins

Our **tempeh** is created from cultured non-GMO soybeans. Our **seitan** is created with vital non-GMO wheat gluten. Our **made-with-plants chicken** is made from non-GMO wheat protein. Our **cheeses** are made from nuts, nutritional yeast, or Follow Your Heart® cheese.

Allergens

Native Foods uses nuts, wheat and soy in our kitchens, and organic ingredients whenever possible. Not all ingredients are listed on the menu. If you have a specific food aversion please speak with a team member. Please be aware that all of our ingredients share common cooking equipment and utensils, including common oils.

[GF]

Look for the [GF] symbol for items made with gluten-free ingredients. Native Foods does not have a dedicated gluten-free kitchen or fryer. All ingredients share common cooking equipment and utensils, including common oils. A full list of allergens and ingredients is available upon request.

NATIVE FOODS



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This menu is not valid at Los Angeles (CA)
and Tigard (OR) locations.



NATIVE FOODS

made
WITH
plants



Cherry Chocolate BBQ Burger

NATIVE

Get \$5 off your next meal!

Download the Native Foods app and join our rewards program to receive \$5 off!

Discount code valid for 14 days.

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FRESH SEASONAL FLAVORS



Cherry Chocolate BBQ Burger



Two coffee-rubbed made-with-plants burger patties, housemade cherry-chocolate BBQ sauce, vanilla maple seitan bacon, Follow Your Heart® smoked Gouda cheese, caramelized onions, vegan mayo, and arugula. Served on a toasted pretzel bun. 12⁵⁰
Comes with a free choice of one \$2 side, or pay \$1 towards a \$3 side.



BBQ Brisket Burger



Brisket-style sliced seitan, a made-with-plants burger patty, crispy fried onion rings, Follow Your Heart® smoked Gouda cheese, ranch slaw, pickle chips, and BBQ sauce. Served on a toasted pretzel bun. 12⁵⁰
Comes with a free choice of one \$2 side, or pay \$1 towards a \$3 side.



Apple Kraut Brat



Made-with-plants bratwurst sausage with sauerkraut, Granny Smith apple slices, and stone-ground mustard. Served in a toasted pretzel bun. 12
Comes with a free choice of one \$2 side, or pay \$1 towards a \$3 side.



Peri Peri Chicken Sandwich



Grilled peri peri made-with-plants chicken, avocado, red onion, tomatoes, lettuce, and peri peri vegan mayo. Served on a toasted pretzel bun. 12
Comes with a free choice of one \$2 side, or pay \$1 towards a \$3 side.

GUEST FAVORITES



Crazy Good Grilled Chicken Sandwich

Grilled made-with-plants chicken, Follow Your Heart® smoked Gouda cheese, crunchy parmesan truffle potato chips, roasted tomatoes, arugula, and truffle aioli. Served on a toasted pretzel bun. 12²⁵
Comes with a free choice of one \$2 side, or pay \$1 towards a \$3 side.



Poppin' Jalapeño Burger

Two made-with-plants burger patties covered in Follow Your Heart® American cheese. With pickled jalapeños, crispy shallots, made-with-plants jalapeño-pimento cheese, lettuce, and green goddess dressing. Served on a toasted pretzel bun. 12²⁵
Comes with a free choice of one \$2 side, or pay \$1 towards a \$3 side.

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MONTHLY SPECIALS

NEW at Native Foods!

In addition to our fresh seasonal flavors, we're now offering a very special limited ITEM OF THE MONTH! Always new, always exciting, always yummy! Please ask a team member or look at our menu boards in store to see what we're offering today!

BITES AND SHAREABLES

Chicken Wings

Crispy or grilled made-with-plants chicken wings, naked or with your choice of sauce (Buffalo, Spicy Korean, or Thai Chili Cilantro). Served on a bed of shredded cabbage, carrots, and green onion, and with a side of ranch. Small 6⁵⁰ Regular 8⁵⁰

Spicy Cauliflower Dippers

Fried, panko-crusted cauliflower dippers with your choice of Buffalo, Spicy Korean, or Thai Chili Cilantro sauce. Served on a bed of shredded cabbage, carrots, and green onion, and with a side of ranch. 8

Thai Chili Brussels Sprouts

Crispy, crunchy breaded Brussels sprout halves, tossed in sweet and spicy Thai Chili Cilantro sauce, and topped with toasted sesame seeds and cilantro. 5⁵⁰

Nachos

Corn tortilla chips, black beans and chipotle sauce, topped with cashew cheese, salsa fresca, roasted corn, green onions, cilantro and pickled jalapeño peppers. 6⁵⁰ Add guacamole. 1²⁹ Add seitan taco meat. 2 Add BBQ made-with-plants chicken. 2

SALADS AND SOUP

BBQ Chicken Salad

BBQ made-with-plants chicken with seitan bacon, roasted corn, organic black beans, jicama, salsa fresca, lettuce, avocado and pepitas. Served with green goddess dressing. 10⁷⁵

Taco Salad

A blend of seitan taco meat, lettuce, cabbage, salsa fresca, roasted corn, green onions, cilantro and tortilla chips. Served with creamy chipotle dressing. 10²⁵ Add avocado. 1²⁹

OC Raw Chopper

Chopped mixed veggies, seasonal greens, salsa pomodoro, avocado, almonds, spiral cut beets and sprouts. Tossed with lemon garlic vinaigrette. **[GF]** 9⁷⁵

Seasonal Soup

Our kitchen's freshly prepared seasonal soups. Cup 3 Bowl 5

BURGER COMBOS

All burgers come with a free choice of one \$2 side, or pay \$1 towards a premium \$3 side.

Bistro Burger

Two made-with-plants burger patties marinated in housemade savory Bistro marinade, topped with tofu blue cheese, roasted tomatoes, arugula, and crispy shallots. Served on a toasted pretzel bun. 12²⁵

Double Cheeseburger

Two made-with-plants burger patties covered in Follow Your Heart® American cheese. With pickle chips, red onions, lettuce, Thousand Island dressing and spicy BBQ sauce. Served on a hamburger bun. 12²⁵
Add seitan bacon. 1
Substitute pretzel bun. 1



ENTRÉES

Buddha Bowl

Teriyaki sweet potatoes, avocado, fresh fruit, shiitake mushroom chips, roasted corn, daikon sprouts and cilantro jasmine rice. **[GF]** 9⁷⁵

Sesame Kale Macro Bowl

Seared tempeh on creamy tahini sauce, sauerkraut, steamed kale and brown rice. Served with sesame seeds, green onions and a side of cucumber salad. **[GF]** 11

Orange Cauliflower

Crispy cauliflower tossed in a sweet and tangy orange sauce. On fried brown rice mixed with carrots, onions, peas and tofu scramble. Finished with toasted sesame seeds and scallions. 11²⁵

Soul Bowl

Southern fried made-with-plants chicken with red beans, brown rice, steamed veggies, and kale. Topped with ranch and BBQ sauces. Served with freshly baked cornbread. 10⁷⁵

Bangkok Curry Bowl

Seared organic tofu, steamed veggies, kale, brown rice, and red Thai curry sauce. Topped with sesame seeds and cilantro. **[GF]** 10⁷⁵

HAND HELD COMBOS

All hand holds come with a free choice of one \$2 side, or pay \$1 towards a premium \$3 side.

California Burrito

Marinated seitan slices, seasoned fries, Follow Your Heart® American cheese, salsa fresca, guacamole, lettuce, and made-with-plants sour cream. Wrapped in a whole wheat tortilla. 11⁵⁰

Baja Tacos

Three soft corn tortillas stuffed with blackened tempeh, creamy chipotle sauce, salsa fresca and shredded cabbage. **[GF]** 10⁵⁰ Add Guacamole. 1²⁹

Chicken, Bacon, Avo Club

Crunchy, herb-crusted made-with-plants chicken, seitan bacon, avocado, chipotle sauce, lettuce, tomatoes, red onions and carrots. Served on multi-grain ciabatta. 10⁷⁵
Substitute pretzel bun. 1

Reuben

Sliced made-with-plants corned beef on toasted rye with sauerkraut, horseradish cashew cheese, Thousand Island dressing and pickle chips. 11

Twister Wrap

Crispy or grilled made-with-plants chicken, tossed in Buffalo sauce or naked. With avocado, mixed greens, cucumber salsa, and served with ranch or chipotle sauce. Wrapped in a whole wheat tortilla. 10⁵⁰

Chicken Run Ranch

Crispy, battered made-with-plants chicken, ranch dressing, lettuce, red onions and carrots, served on a whole wheat bun. 11
Substitute pretzel bun. 1

SIDES

Seasoned Fries **[GF]** 2

Side Salad **[GF]** 2

Lemon Dill Potato Salad **[GF]** 2

Steamed Kale **[GF]** 2

Sweet Potato Fries **[GF]** 3

Lemongrass Broccoli **[GF]** 3

Mac & Cheese 3

Seasonal Soup 3