



ALLERGY & INGREDIENT INFORMATION

Native Foods uses nuts, non-GMO soy, and wheat in our kitchens, and organic ingredients whenever possible.

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



NUTS

Native Foods uses cashews, peanuts, almonds, and other nuts in our kitchen and shares common kitchen equipment, utensils, and oils.

For options without nut ingredients, see page 2



SOY

Native Foods uses soy in our kitchen and shares common kitchen equipment, utensils, and oils.

For options without soy ingredients, see page 5



WHEAT AND GLUTEN FREE

Native Foods uses wheat and gluten in our kitchen and shares common kitchen equipment, utensils and oils.

For options without wheat or gluten ingredients, see page 7



MENU INGREDIENT LIST

For a full list of ingredients, see page 10

NUTS

Native Foods uses cashews, peanuts, almonds, and other nuts in our kitchen and shares common kitchen equipment, utensils, and oils. If you have any questions or concerns, please ask to see a manager.



When ordered according to given instructions, the following menu items contain no nut ingredients, but may share common equipment, utensils and oils:

Starters

- Chicken Wings (Crispy version contains Native Batter with coconut)
- Chili Cheese Fries
 - Order without Cashew Cheese (contains cashews)
 - Fries are cooked in oil with items that contain coconut
- Chips, Salsa & Guacamole
 - Chips are cooked in oil with items that contain coconut
- Japanese Sesame Crusted Chicken Bites (contains Native Batter with coconut)
- Native Chili
 - Order without Cashew Cheese (contains cashews)
- Native Nachos
 - Order without Cashew Cheese (contains cashews)
 - Chips are cooked in oil with items that contain coconut

Seasonal Soups *Note: soup selection may vary by location and season. Ask a Team Member for today's selection.*

- Tortilla
 - Tortilla strips are cooked in oil with items that contain coconut
- Organic Lentil & Chickpea

Entrée Salads

- Ensalada Azteca
- BBQ Chicken Salad
 - Tofu Bacon is cooked in oil with items that contain coconut
- Taco Salad
 - Tortilla Strips are cooked in oil with items that contain coconut
- OC Raw Chopper
 - Order without Almonds
- Native Chopped Salad

Burgers

- Native Southwestern Burger
 - Order without Cashew Cheese
- Big 'Ole BBQ Burger
 - Order without Crispy Shallots (contains coconut)
- Portobello & Sausage Burger
- Native Scorpion Burger

NUTS: Continued on page 3

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When ordered according to given instructions, the following menu items contain no nut ingredients, but may share common equipment, utensils and oils:

Handholds and Sandwiches

- Native Chicken Run Ranch (Native Batter contains coconut)
- Native Chicken, Bacon & Avo Club (Native Batter contains coconut)
- Meatball Sub
 - Order without Parmesan (contains cashews)
 - Meatballs are cooked in oil with items that contain coconut
- Native Oklahoma Classic (Daiya™ Cheddar contains coconut)
 - Tofu Bacon is cooked in oil with items that contain coconut
- Tacos
- Twister Wrap (Crispy Chicken option: Native Batter contains coconut)

Earth Bowls

- Bangkok Curry Bowl (red curry sauce contains coconut)
- Greek Gyro
- Sesame Kale Macro Bowl
- Moroccan
 - Order without almonds
- Soul Bowl (Crispy Native Chicken contains Native Batter with coconut)
- Thai Meatball
 - Meatballs are cooked in oil with items that contain coconut

Kids' Meals

- Chicken Strips (Native Batter contains coconut)
- Mac & Cheese (Daiya™ Mozzarella contains coconut)

Regular Sides

- Lemon Dill Potato Salad
- Seasoned Fries
 - Fries are cooked in oil with items that contain coconut
- Side Salad
- Steamed Kale

NUTS: Continued on page 4

NUTS

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When ordered according to given instructions, the following menu items contain no nut ingredients, but may share common equipment, utensils and oils:

Premium Sides

- Crispy Sweet Potato Fries
 - Fries are cooked in oil with items that contain coconut
- Lemongrass Broccoli

Sweet Treats

- Chocolate Chip Cookie (contains coconut oil)
- Oatmeal Crème Pie

Sauces, Dressings, Salsas & Cheeses: *All sauces, dressings, and salsas are nut-free EXCEPT the Red Curry Sauce, which contains coconut. All cheeses contain nuts.*

The following cheeses CONTAIN CASHEWS:

- Native Cashew Cheese
- Horseradish Cheese
- Parmesan Cheese
- Daiya Cheddar and Mozzarella do not contain cashews, but DO CONTAIN COCONUT

SOY

Native Foods uses soy in our kitchen and shares common kitchen equipment, utensils, and oils. If you have any questions or concerns, please ask to see a manager.



When ordered according to given instructions, the following menu items contain no soy ingredients, but may share common equipment, utensils and oils:

Starters

- Chips, Salsa & Guacamole
 - Chips are cooked in oil with items that contain soy
- Avocado Kale Cheese Dip
 - Chips are cooked in oil with items that contain soy
- Native Nachos
 - Order without Black Beans, Chipotle Sauce, Taco Meat, and BBQ Chicken
 - Chips are cooked in oil with items that contain soy

Seasonal Soups *Note: soup selection may vary by location and season. Ask a Team Member for today's selection.*

- Organic Lentil & Chickpea
- Tortilla
 - Tortilla strips are cooked in oil with items that contain soy

Entrée Salads

- Ensalada Azteca
- OC Raw Chopper

Burgers

- Build Your Own Burger SELECT Portobello Mushroom as patty

Regular Sides

- Lemon Dill Potato Salad
- Seasoned Fries
 - Fries are cooked in oil with items that contain soy
- Side Salad
- Steamed Kale

Premium Sides

- Lemongrass Broccoli
- Sweet Potato Fries
 - Fries are cooked in oil with items that contain soy
- Super Slaw

SOY: Continued on page 6

SOY

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When ordered according to given instructions, the following menu items contain no soy ingredients, but may share common equipment, utensils and oils:

Kids' Meals

- Mac & Cheese ***EXCEPT*** in Portland, OR due to soy in the Earth Balance margarine

Sauces, Dressings, Salsas & Cheeses

- Soy-free sauces include: Buffalo Sauce, Moroccan Sauce, Pesto, Marinara Sauce
- Soy-free dressings include: Lemon Garlic, Mango Lime Vinaigrette, Balsamic Vinaigrette
- Soy-free salsas include: Salsa Fresca, Azteca Salsa, Fire Roasted Salsa
- Soy-free cheeses include: Native Cashew Cheese, Parmesan, Daiya™ Sliced Cheddar, Daiya™ Mozzarella

WHEAT AND GLUTEN FREE

Native Foods uses wheat and gluten in our kitchen and shares common kitchen equipment, utensils, and oils. If you have any questions or concerns, please ask to see a manager.



When ordered according to given instructions, the following menu items contain no wheat or gluten ingredients, but may share common equipment, utensils and oils:

Starters

- Chips, Salsa & Guacamole
 - Chips are cooked in oil with items that contain wheat/gluten
- Avocado Kale Cheese Dip
 - Chips are cooked in oil with items that contain wheat/gluten
- Native Nachos
 - Order without Taco Meat or BBQ Chicken
 - Chips are cooked in oil with items that contain wheat/gluten

Seasonal Soups *Note: soup selection may vary by location and season. Ask a Team Member for today's selection.*

- Tortilla
 - Tortilla strips are cooked in oil with items that contain wheat/gluten
- Organic Lentil & Chickpea

Entrée Salads

- Ensalada Azteca
- Taco Salad
 - Tortilla Strips are cooked in oil with items that contain wheat/gluten
 - Order without Taco Meat
 - Chef's recommended substitute: Black Beans

Earth Bowls

- Bangkok Curry
 - Tofu is cooked in oil with items that contain wheat/gluten
- Moroccan
- Sesame Kale Macro Bowl
- Thai Meatball
 - Order without Meatballs
 - Chef's recommended substitute: Tempeh

WHEAT AND GLUTEN FREE: Continued on page 8

WHEAT AND GLUTEN FREE

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When ordered according to given instructions, the following menu items contain no wheat or gluten ingredients, but may share common equipment, utensils and oils:

Handholds

- Scorpion Burger
 - Order “Un-Kneaded” no hamburger bun
- Tacos

Burgers

- Build Your Own Burger SELECT:
 - Portobello Mushroom patty
 - White Bean patty
 - Lettuce Cup as holder

Regular Sides

- Lemon Dill Potato Salad
- Side Salad
 - Order without Croutons
- Steamed Kale

Premium Sides

- Lemongrass Broccoli
- Grilled Vegetables
- Super Slaw

Kids’ Meals

- Mac & Cheese

Sweet Treats

- Peanut Butter Parfait

WHEAT AND GLUTEN FREE: Continued on page 9

WHEAT AND GLUTEN FREE

Native Foods uses wheat and gluten in our kitchen and shares common kitchen equipment, utensils, and oils. If you have any questions or concerns, please ask to see a manager.



When ordered according to given instructions, the following menu items contain no wheat or gluten ingredients, but may share common equipment, utensils and oils:

Sauces, Dressings, Salsas & Cheeses

- Wheat and gluten-free sauces include: BBQ Sauce, Buffalo Sauce, Hummus, Moroccan Sauce, Marinara Sauce, Red Curry Sauce, Native Mayo
- Wheat and gluten-free dressings include: Ranch, Chipotle, Jalapeno Cilantro, Lemon Garlic Dressing, Mango Lime Vinaigrette.
- Wheat and gluten-free salsas include: Salsa Fresca, Azteca Salsa, Fire Roasted Salsa
- Wheat and gluten-free cheese include: Native Cashew Cheese, Horseradish Cheese, Parmesan Cheese, Daiya™ Sliced Cheddar, Daiya™ Mozzarella

MENU INGREDIENTS

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Sauces and Dressings

- **Balsamic Vinaigrette:** olive oil, canola, oil, balsamic vinegar, lemon juice, garlic, Dijon mustard, Italian spice blend, organic unrefined sugar, parsley, basil, crushed chili, sea salt
- **BBQ Sauce:** water, apple cider vinegar, Tamari, yellow mustard, molasses, ketchup, brown sugar, liquid smoke, black pepper, cayenne pepper, chili powder, Sriracha
- **Buffalo Sauce:** ingredients vary by location
- **Cheese Sauce:** Soy Free Earth Balance™, rice milk, Dijon mustard, sea salt, Daiya™ italian, tapioca starch
- **Chipotle Sauce:** Native Mayo, chipotle peppers (canned), agave, onion powder, garlic powder
- **Hummus:** garbanzo bean, vegetable base, garlic, lemon juice, sea salt, white pepper, olive oil
- **Jalapeno Cilantro Lime Dressing:** Native Mayo, garlic, lime juice, sea salt, jalapenos, lime zest, agave, cilantro
- **Lemon Garlic Dressing:** olive oil, canola, oil, lemon juice, garlic, sea salt
- **Mango Lime Dressing:** olive oil, canola oil, lime juice, rice vinegar, agave, mango, ginger, sea salt
- **Mango-Lime Chili Sauce:** olive oil, canola oil, lime juice, rice vinegar, agave, mango, ginger, sea salt, sugar, pickled red chili, vinegar, garlic, sea salt, xanthan gum
- **Marinara Sauce:** olive oil, canola oil, shallots, crushed tomatoes, sea salt, black pepper, agave
- **Moroccan Sauce:** orange juice, ginger, garlic, safflower oil, olive oil, canola oil, lemon juice, maple syrup, paprika, thyme, crushed red pepper flakes, oregano, turmeric, cinnamon, sea salt
- **Pesto Sauce:** olive oil, canola oil, basil, garlic, pumpkin seeds, sea salt
- **Ranch:** Native Mayo, soy milk, garlic powder, celery salt, black pepper, onion powder
- **Red Curry:** lemongrass, ginger, garlic, olive oil, canola oil, red curry paste, coconut milk, cilantro
- **1000 Island:** Native Mayo, ketchup, relish, lemon juice
- **Native Mayo:** (soy bean oil, vinegar, water, maltodextrin, modified food starch, contains less than 2% of: sugar, salt, spice, polysorbate 60, xanthan gum, propylene glycol alginate, calcium disodium edta to protect flavor, beta carotene, paprika (color))

MENU INGREDIENTS: Continued on page 11

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Sides

- **Lemon-Dill Potato Salad:** potato, green onion, parsley, dill, Lemon Garlic Dressing, sea salt
- **Lemongrass Broccoli:** broccoli, ginger, garlic, lemongrass, safflower oil, sesame oil, salt, crushed red chili
- **Roasted Veggies:** zucchini, carrot, red onion, cauliflower, broccoli, yam, roasted garlic oil, sea salt
- **Seasoned Fries:** potatoes, French Fry Seasoning
- **Side Salad:** mesclun greens, carrots, croutons
- **Steamed Kale:** kale, lemon wedge, red bell pepper, gomasio
- **Super Slaw:** green and red cabbage, kale, carrots, red pepper, chia seeds, flax seeds, sesame seeds, hemp seeds, olive oil blend, lemon juice, agave, salt
- **Sweet Potato Fries:** sweet potatoes, Sweet Potato Fry Seasoning

Salsas

- **Azteca Cucumber Salsa:** tomatoes, cucumbers, red onion, lemon juice, sea salt, black pepper
- **Salsa Fresca:** tomato, red onion, olive oil, sea salt, black pepper, cilantro, chipotle peppers (canned), green onion, garlic, cumin, chili powder, lime juice, tomato juice (reconstituted vegetable juice blend (water and concentrated juices of tomatoes, carrots, celery, beets, parsley, lettuce, watercress, spinach), contains less than 2% of: salt, vitamin C (ascorbic acid), natural flavoring, citric acid.)

Vegan Cheese

- **Daiya™ Cheese (Italian and Cheddar):** filtered water, tapioca and/or arrowroot flours, non-GMO expeller pressed safflower oil, coconut oil, pea protein, salt, natural flavors (derived from plants), inactive yeast, vegetable glycerin, xanthan gum, citric acid, titanium dioxide (a naturally occurring mineral)
- **Native Cashew Cheese:** cashews, sunflower seeds, lemon juice, nutritional yeast, tahini (sesame seed paste), sea salt, onion powder, garlic powder
- **Horseradish Cheese:** cashews, olive oil, canola oil, horseradish, tahini paste, sea salt
- **Parmesan Cheese:** cashews, nutritional yeast, sea salt

Drinks

- **Chai:** cinnamon sticks, cloves, ginger, cardamom, black peppercorns, black tea, earl grey tea, organic sugar
- **Lavender Lemonade:** lemons, organic sugar, lavender, sea salt
- **Iced Teas:** teas vary by location
- **Watermelon Fresca:** watermelon, mint, agave

MENU INGREDIENTS: Continued on page 12

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Misc.

- **Black Beans:** vegetable base, onion, garlic, olive oil, bay leaf, sea salt
- **Candied Walnuts:** walnuts, organic sugar, Soy Free Earth Balance™ Margarine
- **Caramelized Onions:** onions, olive oil, canola oil, sea salt, white pepper, maple syrup
- **Chili:** white beans, sea salt, Mexican seitan, tomato, onion, chili powder, paprika, cumin, cayenne, oregano, coriander, rice vinegar
- **Chipotle Peppers with Adobo Sauce:** chipotle peppers, tomato puree, vinegar, salt, sugar, garlic, soybean oil
- **Chocolate Chips:** evaporated cane juice, natural chocolate liquor (non-alcoholic), non-dairy cocoa butter.
- **Croutons:** bread, olive oil, canola oil, garlic, paprika, sea salt
- **Deglaze:** tamari, garlic, peppercorn, ginger, yellow onion
- **Dijon Mustard:** ingredients vary by location
- **Egg Replacer:** potato starch, tapioca flour, leavening (calcium lactate, calcium carbonate, cream of tartar), cellulose gum, modified cellulose
- **Gomasio:** toasted sesame seeds, sea salt
- **Guacamole:** avocado, red onion, tomato, jalapeño, cilantro, sea salt and lemon juice
- **Ketchup:** (Heinz Simple) Tomato concentrate made from red ripe tomatoes, distilled vinegar, sugar, salt, onion powder, spice, natural flavoring
- **Lemon Garlic Hummus:** garbanzo beans, tahini paste, lemon juice, garlic, olive oil, canola oil, sea salt
- **Native Batter:** coconut milk, garlic, coriander, sea salt, unbleached flour
- **Quinoa Pasta:** organic corn flour, organic quinoa flour
- **Red Beans:** vegetable base, onion, garlic, bay leaf, sea salt, coriander
- **Red Curry Paste:** red chili pepper, garlic, lemongrass, galangal (Thai ginger), salt, shallots, spices, kaffir lime, soybean oil
- **Rice Milk:** filtered water, brown rice, expeller pressed high oleic safflower oil, tricalcium phosphate, sea salt, vitamin A, vitamin D2, vitamin B12.
- **Roasted Garlic:** garlic, olive oil, canola oil, safflower oil, sea salt, black pepper
- **Sauerkraut:** organic cabbage, yellow onion, olive oil, canola oil, sea salt, caraway seed
- **Sesame Chicken Breading:** black and white sesame seeds, Spicy Chicken Breading
- **Soy Free Earth Balance™ Margarine:** natural oil blend (palm fruit, canola, safflower, flax and olive oil), filtered water, salt, natural flavor (from corn – no MSG/alcohol/gluten), pea protein, sunflower lecithin, lactic acid (non-dairy), annatto
- **Soy Milk:** filtered water, whole soybeans, cane sugar, sea salt, carrageenan, natural flavor, Calcium Carbonate, Vitamin A Palmitate, Vitamin D2, Riboflavin (B2), Vitamin B12
- **Soy Sauce:** water, wheat, soybeans (non-gmo), salt, sodium benzoate
- **Spicy Chicken Breading:** bread crumbs, unbleached organic flour, blackening seasoning, salt, parsley, Native Batter

MENU INGREDIENTS: Continued on page 13

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- **Sriracha:** chili, sugar, salt, garlic, distilled vinegar, potassium sorbate, sodium bisulfate as preservatives, and xanthan gum
- **Sweet Thai Chili:** sugar, pickled red chili, vinegar, garlic, sea salt, xanthan gum
- **Tamari (gluten-free soy sauce):** water, organic soybeans, salt, organic alcohol (to preserve freshness)
- **Tofutti™ Cream Cheese:** water, partially hydrogenated soy bean oil, non-GMO (isolated soy protein), maltodextrin, tofu, nondairy lactic acid, sugar, locust bean, guar and carrageenan gums, sugar, salt, vegetable mono and diglycerids, and potassium sorbet (added as preservative)
- **Vegetable Base:** blend of vegetables (Puree: carrot, celery, onion, sautéed onion, red bell pepper), dehydrated (tomato, carrots, green bell pepper, onion), juices (onion, garlic, shallot, carrot), sugar, salt, yeast extract, hydrolyzed corn protein, contains 2% or less of the following: maltodextrin, canola oil, natural flavor, disodium inosinate, disodium guanylate, modified food starch, spice, hydrolyzed soy protein, burgundy wine solids.
- **Veggies Grilled:** zucchini, carrot, red onion, cauliflower, broccoli, yam, roasted garlic oil (garlic, olive oil, canola oil, safflower oil, sea salt, black pepper), sea salt
- **Vegetables Roasted:** red beets, gold beets, parsnips, rutabaga, celery root, baby carrots, Brussel sprouts, butternut squash, yams, thyme, garlic, salt, olive oil, canola oil
- **Veggies Steamed:** zucchini, carrot, cauliflower, broccoli
- **Yellow Mustard:** water, org. vinegar, org. mustard seed, salt, org. turmeric, org. paprika

Soups

- **Organic Lentil & Chickpea Soup:** water, vegetable base (organic carrots, organic celery, organic onion, sea salt), organic lentils, organic tomatoes, organic tomato puree, organic chick peas, organic onions. Contains 2% or less of: organic garlic, organic cilantro, organic canola oil, organic sugar, organic turmeric, sea salt, organic spices and organic corn starch.
- **Tortilla Soup:** safflower oil, yellow onion, garlic, jalapeno, crushed tomato, cilantro, sea salt, cumin, smoked hot paprika, salsa fresca (garnish: corn tortilla strips)

Seasonings

- **Blackening Seasoning:** paprika, chili powder, oregano, thyme, allspice, garlic powder, onion powder, crushed red pepper, bay leaves, sea salt, black pepper
- **French Fries Seasoning:** sea salt, chili powder, paprika, cumin, coriander, fennel seed, garlic powder, onion powder
- **Sweet Potato Fries Seasoning:** tarragon, organic sugar, sea salt

MENU INGREDIENTS: Continued on page 14

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Proteins

- **BBQ Chicken:** Native Chicken, BBQ sauce
- **Mexican Seitan:** unbleached flour, gluten flour, safflower oil, soy sauce, sea salt, cumin, coriander, paprika, oregano, garlic powder, onion powder, black pepper, red pepper
- **Moroccan Tofu:** tofu (firm), Moroccan sauce
- **Native Chicken: (Gardein™):** water, soy protein isolate*, vital wheat gluten*, yeast extract (non-msg), natural flavors (from plant sources) organic cane sugar, expeller pressed/canola oil, sea salt, onion powder, pea protein, carrot fiber, extractives of paprika and turmeric (*non-genetically engineered soybeans & wheat)
- **Original Seitan:** unbleached flour, gluten flour, safflower oil, soy sauce, water, garlic powder, granulated onion, sea salt
- **Peppered Seitan:** unbleached flour, gluten flour, safflower oil, soy sauce, salt-free seasoning, poultry seasoning, black pepper, sea salt, granulated onion, steak seasoning, oregano
- **Peppered Steak Seitan (prepared):** peppered seitan, olive oil, canola oil, shallots, Deglaze
- **Portobello Burger Patty:** portobello mushroom, garlic, olive oil, canola oil, salt
- **Sausage Seitan:** unbleached flour, gluten flour, safflower oil, soy sauce, salt free seasoning, poultry seasoning, fennel, tarragon, sea salt, lemon seasoning, steak seasoning, Greek oregano
- **Signature Savory Burger Patty:** peppered seitan, Native Chicken, portobello mushrooms, tamari sauce, olive oil, canola oil, gluten flour
- **Taco Meat:** Mexican seitan, water, soy sauce, cumin, onion powder, garlic powder, crushed red peppers, safflower oil, bay leaves
- **Tempeh:** millet, water, organic soybeans, rice vinegar, tempeh starter, deglaze
- **Tofu (extra firm/baking) (Mori-Nu brand):** Filtered water, soybeans, isolated soy protein, gluconolactone (non-GMO), calcium chloride
- **Tofu (firm):** organic soybeans, calcium sulfate, calcium chloride
- **Tofu Bacon:** Tofu (firm), Soy Sauce, maple syrup, liquid smoke, mirin, ground black pepper, garlic powder, onion powder, paprika smoked hot spice, rice vinegar, nutritional yeast
- **Tofu Steak:** Tofu (firm), Dijon mustard, Brown Sugar, Nutritional Yeast, Tamari Soy Sauce, Rice Wine Vinegar, Olive Oil, Canola Oil, Cumin, Chili Powder, Oregano, Onion Powder, Garlic Powder, Sriracha
- **White Bean Burger Patty:** white beans, portobello mushrooms, lentils (yellow onion, bay leaves, garlic, salt), garlic, olive oil, canola oil, sea salt, smoked paprika, tamari, Brown Rice, cilantro

Breads

- **Multi-Grain Ciabatta:** water, unbleached enriched wheat flour, whole wheat flour, hard red winter wheat, sugar, rye flour, soybean oil, salt, rye, sunflower seeds, sesame seeds, rye flakes, oats, flax seeds, cracked wheat, spelt, hulled barley, yeast, soft white wheat, yellow corn
- **Whole Wheat Bun:** whole wheat flour, unbleached wheat flour, evaporated cane juice, safflower oil, yeast, ascorbic acid

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- **Cornbread:** corn flour, unbleached flour, baking powder, baking soda, sea salt, orange juice, water, safflower oil, tofu (baking), orange zest, agave
- **Rye Bread:** unbleached enriched wheat flour, rye flour, enriched semolina flour, salt, caraway seeds, yeast
- **Corn Tortilla:** organic yellow corn, water and traces of lime
- **Wheat Tortilla:** unbleached whole wheat flour, unbleached wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, water, palm oil, cultured wheat, sea salt, sodium acid pyrophosphate (baking powder), sodium bicarbonate, sugar, citric acid, enzyme, guar gum, yeast, mono and diglycerides.

Desserts/Sweet Treats

- **Carrot Caramel-Vanilla Cupcake:**
 - **Cupcake Batter:** unbleached flour, organic and brown sugar, baking powder, baking soda, sea salt, cinnamon, safflower oil, Rice Milk, orange juice, carrot, vanilla (Cream Cheese Frosting: Tofutti Cream Cheese, powdered sugar, organic vegetable shortening, vanilla, cinnamon)
 - **Frosting:** Tofutti™ Cream Cheese, Soy Free Earth Balance™ Margarine, powdered sugar, vanilla extract, caramel extract, vanilla bean paste
- **Chocolate Chip Cookie:** wheat flour, malted barley flour, coconut oil, chocolate chips (sugar, chocolate liquor, cocoa butter, soy lecithin), brown sugar, sugar, water, vanilla extract, baking soda, salt
- **Chocolate Ganache Cupcake:**
 - **Cupcake Batter:** unbleached flour, baking powder, baking soda, cocoa powder, sea salt, organic sugar, apple cider vinegar, vanilla extract, safflower oil, rice milk
 - **Frosting:** Tofutti™ Cream Cheese, Soy Free Earth Balance™ Margarine, powdered sugar, cocoa powder, vanilla extract
 - **Ganache:** coconut milk, Soy Free Earth Balance™ Margarine, chocolate chips
- **Oatmeal Crème Pie:** cream cheese, Soy Free Earth Balance™ Margarine, powdered sugar, unbleached flour, baking powder, sea salt, cinnamon, baking soda, sugar, brown sugar, vanilla extract, egg replacer, rolled oats
- **Peanut Butter Parfait:** Tofutti™ Cream Cheese, peanut butter (organic peanuts), tofu (baking), agave, chocolate chips, banana bread crumbles (gluten-free flour, gluten-free oats, xanthan gum, coconut, almonds, chocolate chips, baking powder, sea salt, tofu (baking), maple syrup, agave, bananas, safflower oil, vanilla)
- **Native Pals and Limited Time Only (LTO) desserts:** Please consult the manager on duty for ingredients for any limited time offer desserts.