

STARTERS

CHICKEN WINGS

Crispy made-with-plants chicken wings. Served with ranch dressing and buffalo sauce. 24 pieces. 28

GUACAMOLE, CHIPS & SALSA

Freshly prepared corn tortilla chips, salsa fresca, and guacamole. Serves up to 10 people. 30

SALADS

Serve up to 10 people.

BBQ CHICKEN SALAD

BBQ made-with-plants chicken, seitan bacon, roasted corn, black beans, jicama, salsa fresca, lettuce, avocado, and toasted pepitas. Served with green goddess dressing. 52

OC RAW CHOPPER

Freshly chopped mixed veggies, seasonal greens, salsa pomodoro, avocado, almonds, spiral cut beets and sprouts. Served with lemon garlic vinaigrette on the side. [GF] 52

TACO SALAD

A blend of seitan taco meat, lettuce, cabbage, salsa fresca, roasted corn, green onions, cilantro, and tortilla strips. Served with creamy chipotle dressing on the side. 52

BOWLS

Serve up to 10 people.

BANGKOK CURRY

Seared tofu steak, steamed veggies, kale and brown rice with coconut milk red curry, gomasio and cilantro. 52

SOUL BOWL

Southern-fried made-with-plants chicken with red beans, brown rice, steamed veggies and kale. Topped with ranch and BBQ sauce. Served with freshly baked corn bread. 52

ORANGE CAULIFLOWER

Crispy cauliflower tossed in a sweet and tangy orange sauce. Served on a bed of fried brown rice mixed with carrots, onions, peas, and tofu scramble. Finished with toasted sesame seeds and scallions. 52

[GF]

Made with gluten-free ingredients. Native Foods does not have a dedicated gluten-free kitchen or fryer. Read more about our ingredients on our website. Please be aware that all of our ingredients share common cooking equipment and utensils, including common oils. For further information, please ask a manager at your local Native Foods.

WRAP + SANDWICH PLATTERS

DOUBLE CHEESEBURGER

Two made-with-plants burger patties covered in melted American cheese. With house-made pickles, red onions, shredded lettuce, Thousand Island dressing and spicy BBQ sauce. Add \$1.50 per Double Cheeseburger.

CHICKEN, BACON, & AVO CLUB

Crunchy, herb-crusted made-with-plants chicken, seitan bacon, avocado, chipotle sauce, romaine, tomatoes, red onions and carrots. Served on multi-grain ciabatta.

CRAZY GOOD GRILLED CHICKEN SANDWICH

Grilled made-with-plants chicken covered with melted smoked Gouda cheese, and topped with crunchy parmesan truffle potato chips. Comes with roasted tomatoes, fresh arugula, and truffle aioli. Served on a toasted pretzel bun. Add \$1.50 per Crazy Good Grilled Chicken Sandwich.

TWISTER WRAP

Fresh greens, cucumber salsa, avocado and your choice of crispy, grilled, or buffalo made-with-plants chicken, with creamy ranch or chipotle sauce, wrapped in a whole wheat tortilla.

CALIFORNIA BURRITO

Seared, sliced seitan and seasoned fries sit on shredded lettuce, and are covered in melted American cheese, salsa fresca, guacamole, and made-with-plants sour cream. Wrapped in a whole wheat tortilla.

Small Platter, serves 5-8

10 half-sandwiches, served with potato chips. 55

Large Platter, serves 10-12

20 half-sandwiches, served with potato chips. 99

SWEETS

COOKIE PLATTER

12 large, chewy chocolate chip cookies. 28

OATMEAL CRÈME PIES

6 large soft-baked oatmeal cookie sandwiches filled with whipped vanilla crème. 25

BOX O' CUPCAKES

A delicious variety of freshly baked cupcakes. 12 per box. 35

DRINKS

A one gallon tote. Varies by location. Serves 8.

LAVENDER LEMONADE OR WATERMELON FRESCA

Our signature housemade drinks. 20

ORGANIC ICED TEA

Freshly brewed, flavored organic iced tea. 15

INGREDIENTS

Our food is homemade and is 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).

PROTEIN

Our **tempeh** is created from cultured non-GMO organic soybeans and millet.

Our **seitan** is created with vital non-GMO wheat gluten.

Our **made-with-plants chicken** is made from soy, wheat and pea protein.

Our **cheeses** are made from nuts and Follow Your Heart® cheese.

Parmesan is nut-free.

ALLERGENS

Native Foods uses nuts, wheat and non-GMO soy, 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 at nativefoods.com.

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

LOCATIONS

CALIFORNIA

Native Foods - Westwood
1114 Gayley Ave.
Los Angeles, CA 90024
310-209-1055

Native Foods - Encinitas
127 North El Camino Real
Encinitas, CA 92024
760-634-7607

Native Foods - Palm Springs
1775 E. Palm Canyon Drive
Palm Springs, CA 92264
760-416-0070

Native Foods - Clairemont Mesa
5604 Balboa Avenue
San Diego, CA 92111
858-278-2855

Native Foods - Costa Mesa
2937 Bristol St
Costa Mesa, CA 92626
714-751-2151

Native Foods - Point Loma
3369 Rosecrans Street
San Diego, CA 92110
619-225-1155

CHICAGO

Native Foods - Lakeview
1023 West Belmont Avenue
Chicago, IL 60657
773-549-4904

Native Foods - Loop
218 South Clark Street
Chicago, IL 60604
312-332-6332

Native Foods - Wicker Park
1484 North Milwaukee Avenue
Chicago, IL 60622
773-489-8480

Native Foods - Hyde Park
1518 East Harper Court
Chicago, IL 60615
773-241-7800

COLORADO

Native Foods - Boulder
1675 29th Street Suite 1272
Boulder, CO 80301
303-442-0213

Native Foods - Glendale
680 South Colorado Blvd
Glendale, CO 80246
303-758-3440

OREGON

Native Foods - Bridgeport Village
7237 SW Bridgeport Road
Tigard, OR 97224
503-968-9999

NATIVE FOODS

CATERING

100% PLANT-BASED.
100% YUMMY.



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FOODS

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