

STARTERS

CHICKEN WINGS

Crispy made-with-plants chicken wings. Served with ranch dressing and buffalo sauce. 24 pieces. 30

LEMON DILL POTATO SALAD

Our signature housemade potato salad with onions, parsley, dill, and a lemon garlic dressing. Serves up to 10 people. [GF] 20

THAI CHILI BRUSSELS SPROUTS

Crunchy breaded Brussels sprout halves, tossed in our famous sweet and spicy Thai chili cilantro sauce. Served on a bed of cabbage and shredded carrots, and sprinkled with green onion and gomasio. Serves 8-10 people. 45

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, cilantro, and toasted pepitas. Served with green goddess dressing. 55

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] 55

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. 55

BOWLS

Serve up to 10 people.

CAULIFLOWER CHICKPEA SHAWARMA

Shawarma-style chickpeas and cauliflower, and creamy tahini sauce on a bed of quinoa. Topped with ranch dressing, mint, and parsley, and served with a side of tomato-cucumber salad. [GF] 55

BANGKOK CURRY

Seared tofu steak, steamed veggies, kale and brown rice with coconut milk red curry, gomasio and cilantro. [GF] 55

SOUL BOWL

Southern-fried made-with-plants chicken with black beans, brown rice, steamed veggies and kale. Served with ranch, spicy BBQ sauce, and freshly baked corn bread. 55

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. 55

[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 pickle chips, red onions, lettuce, Thousand Island dressing and spicy BBQ sauce. Served on a toasted hamburger bun.

Add \$1.50 per Double Cheeseburger.

CHICKEN, BACON, & AVO CLUB

Crunchy, herb-crusted made-with-plants chicken, seitan bacon, avocado, chipotle sauce, lettuce, tomatoes, and red onions. Served on a toasted bun.

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

CALIFORNIA BURRITO

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

CAULIFLOWER CHICKPEA SHAWARMA WRAP

Shawarma-style chickpeas and cauliflower, creamy tahini sauce, quinoa, tomato cucumber salad, arugula, ranch, mint, and parsley. Wrapped in a whole wheat tortilla.

Small Platter, serves 5-8

10 half-sandwiches, served with potato chips. 60

Large Platter, serves 10-12

20 half-sandwiches, served with potato chips. 115

SWEETS

COOKIE PLATTER

12 large, chewy chocolate chip cookies. 30

OATMEAL CRÈME PIES

6 large soft-baked oatmeal cookie sandwiches filled with whipped vanilla crème. 30

DRINKS

A one gallon tote. Serves 8.

COLD BEVERAGES

Your choice of organic iced teas, lemonade, and more. Selection varies by location. 20

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

Made with Plants. Made from Scratch.



nativefoods.com

NATIVE
FOODS

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