



NATIVO KITCHEN + BAR

STARTERS

BEET HUMMUS

pickled radishes, cucumber, roti bread

13

CAUSA DE PULPO

octopus "al escabeche", purple potatoes,
pickled orange segments

18

CEVICHE

lime, relish, purple sweet potato, boniato

13

EMPANADA DE OSSOBUCO

cumin aioli

9

QUESOS Y FIAMBRES

selection cured meats and cheeses, apricot jam,
Sullivan Bakery bread, marcona almonds,
Calabrian chiles

21

SOUPS & SALADS

CHICKEN NOODLE SOUP

roasted chicken, vegetables, spaghetti

10

SOPA DE CALABAZA

pumpkin, oyster mushroom, rosemary

8

RICOTTA SALAD

housemade ricotta, local turnips three ways,
seasonal greens

13

HOUSE SALAD

local seasonal greens, lemongrass vinaigrette,
malanga chips

13

grilled chicken breast +6 • crispy shrimp +6 • steamed grouper +12

SANDWICHES

JERK CHICKEN SANDWICH

asian pear slaw, butter lettuce, choice of mixed
green salad or Himalayan fries

18

SALMON BURGER

sundried tomato pesto, ginger aioli, wasabi greens,
choice of mixed green salad or Himalayan fries

18

CUBANO

braised pork, pickles, choice of mixed green salad
or Himalayan fries

18

SHRIMP PO BOY

Key West rock shrimp tempura, lime aioli, choice of
mixed green salad or Himalayan fries

19

Express Lunch:

Half Sandwich or Empanada, choice of seasonal soup or salad, choice of cookie, coffee or tea \$26

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
For your convenience a gratuity of 18% will be added to your check

LARGE PLATES

GOAT CHEESE GNOCCHI

smoked eggplant, balsamic cherry tomatoes

26

LOCAL SEAFOOD TAGLIOLINI

sweet garlic puree, smoked fish, Key West shrimp

27

STEAMED FISH

cucumber aguachile, farro salad

27

HIBISCUS BRAISED CHICKEN

baby squash, barley, beech mushrooms

32

REMOLACHA-GLAZED SHORTRIB

carrot puree, pickled brussel sprouts

30

7 SIDES

HIMALAYAN FRENCH FRIES

SHISHITO PEPPERS

HOUSE SALAD

CALABAZA HORNEADA

6 BEVERAGES

KAMBUCHA ON DRAFT

orange, grapefruit, mango, passion fruit, papaya

TEA SELECTION BY JOJO

english breakfast, earl grey, jasmine cloud,
chamomile flower, peppermint, venetian,
mate, tong mu

JUICES

orange, grapefruit, mango, passion fruit, papaya,
cold press of the day

PANTHER COFFEE

americano, cortadito, café latte, cappuccino,
drip coffee

8 PRESSED OR SPIKED 13

- beets, cucumber, citrus — Casamigos Blanco
- spiced apple cider, guava, citrus — Buffalo Trace Bourbon, Sparkling Wine
- hibiscus tea, apricot jam, citrus, ginger beer — The Botanist Gin
- toasted coconut cream, pineapple, honey — Casamigos Reposado, Lillet Blanc
- cold brew, orgeat, cardamom, orange oil — Jameson Irish Whiskey
- green juice, orange, citrus, anisette — Bacardi Light Rum, Vida Mezcal