

NKB

NATIVO KITCHEN + BAR

STARTERS

MARINATED OLIVES

8

BEET HUMMUS

Cold pickled radishes, cucumbers, grilled ciabatta

13

DAILY CATCH CEVICHE

Lemon, lime, and orange marinade,
aji amarillo sweet potato, puffed rice

15

MEAT & CHEESE BOARD

Chef's selection of cured meats & cheeses, marcona
almonds, Calabrian chiles, grilled ciabatta

27

HOUSE SALAD

Local seasonal greens, cucumbers, radishes, jicama,
fresh-squeezed lime vinaigrette, malanga chips

14

GRILLED ROMAINE HEARTS CAESAR SALAD

18 month parmesan, croutons, bacon, orange segmets

16

AVOCADO SALAD

Grilled peaches, heirloom cherry tomatoes, basil
add: chicken +13, grilled shrimp +15, 8oz ny steak +19

16

SIDES

HIMALAYAN FRIES

Ginger aioli, Himalayan rock salt

7

MIXED GREENS

Seasonal greens, freshly squeezed lime vinaigrette

7

CHIPOTLE & LEMON-GLAZED SHISHITOS

Toasted almonds, ginger aioli

7

ENTREES

SEAFOOD TAGLIOLINI

Kaffir lime-poached shrimp, house-smoked
local fish, sweet garlic purée,

28

GRILLED OCTOPUS

Smoked sweet potato purée, salad of fresh
herbs and brined Peruvian peppers

27

HIBISCUS-BRAISED CHICKEN

Sunburst squash, barley, pickled beech mushrooms,
crispy chicken skin

27

STEAMED DAILY CATCH

Herb marinade, avocado purée, farro salad

29

GRILLED NEW YORK STEAK

Arugula chimichurri, choice of two sides

32

DESSERTS

KEY LIME PIE

Lime curd, kataifi nest, lime cream

10

CHOCOLATE MOLTEN CAKE

Vanilla ice cream

10

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