



NATIVO KITCHEN + BAR

SMALL BITES

BANG BANG SHRIMP

14

WINGS

BBQ honey glaze

13

SLIDERS

roasted tomato pesto, truffle aioli,
caramelized onion, house pickle, swiss
cheese

15

BEEF EMPANADITAS

chimichurri

14

ARANCINI

parmigiano aioli

14

FLATBREAD

margherita or pepperoni

12

TRUFFLED WAFFLE FRIES

10

CHARCUTERIE

chef's selection of two cheeses, two
cured meats, three traditional
accoutrement, bread

28

APPETIZERS

ARTISANAL GREEN LETTUCE

avocado, cherry tomato, mustard vinaigrette

16

CAESAR SALAD

focaccia crouton, shaved parmigiano

17

BURRATA

arugula, heirloom tomato, balsamic emulsion

18

SOUP OF THE DAY

16

PULPO A LA PLANCHA

smashed skin on potato, paprika, olive oil

25

PROVOLETTA

melted aged provolone, oregano, farm bread

16

ADD ON PROTEIN:

shrimp +14

chicken +12

atlantic salmon +32

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



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ENTREES

POLLO PALLARD ALLA MILANESE

romesco aioli, lemon

28

HALF CHICKEN UNDER THE BRICK

rainbow baby carrots, ancient mustard

34

18oz BONE IN RIBEYE

chimichurri, choice of one side

75

8oz PETIT FILET

ajo negro mayo, fine herbs potato fries

34

24 HOUR BRAISED SHORT RIB

olive oil potato puree

40

BUTTERFLIED GRILLED BRANZINO

grilled lemon, parsley, agrumato oil

38

SALMON A LA PLANCHA

zucchini escabeche

32

BAKED LASAGNE

beef lamb bolognese, bechamel

32

SPINACH AGNOLOTTI

beurre blanc, shaved parmigiano

30

BURGER

(AVAILABLE VEGAN \$22)

8oz angus patty, brioche, tomato bruschetta,
caramelized onion, shredded lettuce, swiss cheese

20

SIDES

POTATO PUREE

12

PAPAS ESCRACHADAS

9

POTATO FRIES

8

SEASONAL VEGETABLE

10

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