

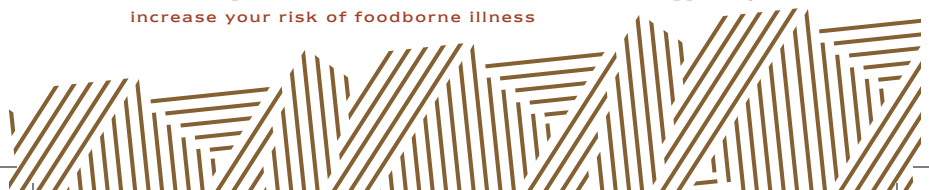


NATIVE BAR & KITCHEN

CHICKEN WINGS * (GF)	10
black gold sauce, apple, fried garlic	
CRAB CAKE *	13
apple, greens, kimchi	
✓ SALAD *	14
mission fig, mixed greens, avocado, gruyere, poached egg, tamari lime dressing, pickled radish, wonton chips add: salmon 7.5, fried chicken 3.5, or tofu 3	
✓ BUDDHA BOWL (GF, VEGAN)	12
quinoa, tofu, avocado, kofta, edamame, chile, peanut, tamari lime dressing	
✓ NOODLE SALAD	12
marinated eggplant, kale, butternut, cilantro chutney, pickled radish, udon noodles, rice paper crisps	
PORK LETTUCE WRAPS *	14
spiced pork shoulder, pickled carrot & cucumber slaw, herbs, fried garlic, peanut, aji amarillo dipping sauce	
GRAIN BOWLS (choose quinoa or jasmine rice)	
CURED SALMON *	15
crispy skin, mixed mushroom, kale, 3 flavors sauce, scallion, sunny egg	
✓ ROASTED EGGPLANT (VEGAN)	12
mixed mushroom, roasted red bell, kale, peanut, mapo sauce, scallion	
DUCK CONFIT *	18
spiced tomato sauce, kale, herbs, sunny egg, fried garlic	
✓ VADA PAV	9
spiced potato croquette, sweet potato biscuit, cilantro chutney, herbs, fried garlic & spiced tomato sauce	
FRIED CHICKEN BANH MI *	10
fried chicken thigh, kimchi omelet, herbs, carrot slaw, adobo aioli (or choose seared tofu)	
THAI FRIED CHICKEN *	12
fried chicken thigh, 3 flavors sauce, papaya salad, fresh herbs	
BEEF UDON *	16
seared sirloin, kale, poached egg, kimchi, udon noodle, herbs, house steak sauce	

✓ vegetarian menu item

*consuming raw or undercooked meat, seafood, or eggs may
increase your risk of foodborne illness





**NATIVE BAR
& KITCHEN**

BRUNCH

SATURDAY 11AM-3PM

SUNDAY 11AM-10PM

CRAB CAKE BENEDICT *	20
poached egg, grapefruit hollandaise, apple kimchi, house sweet potato biscuit	
DUCK CONFIT * (GF)	16
watermelon, shaved onion, daikon, cotija, herb salad, tamari lime dressing, fried garlic	
✓ CHILAQUILES * (GF)	12
house spiced enchilada or tomatillo sauce, sunny egg, avocado, chiles, cotija, lime crema option of pulled chicken thigh or tofu	
NATIVE STYLE BANH MI *	12
fried chicken thigh, kimchi omelet, carrot slaw, fresh herbs, chiles, adobo aioli	
FLATBREAD	12
roasted butternut squash, bacon, caramelized onion, gruyere, dressed greens, balsamic reduction	
✓ GARDEN SALAD *	14
mission fig, mixed greens, avocado, gruyere, poached egg, wonton crisps, tamari lime dressing *add salmon 7.5, fried chicken 3.5, or tofu 3	
✓ BUDDHA BOWL (GF)	12
quinoa, tofu, avocado, kofta, edamame, chiles, cashews, tamari lime sauce	
✓ PEACH FRENCH TOAST	12
house made challah, peach and pasilla chile compote, sweet lemon cream, maple	
A LA CARTE	
bacon * \$3 two eggs * \$3 sweet potato biscuit \$3 kimchi \$2.5	

✓ vegetarian menu item

*consuming raw or undercooked meat, seafood, or eggs may
increase your risk of foodborne illness





**NATIVE BAR
& KITCHEN**

**D
R
I
N
K
S**

BRUNCH COCKTAILS

**SATURDAY 11AM-3PM
SUNDAY 11AM-10PM**

HIBISCUS BERGAMOT GIN COCKTAIL	8
Revolution Gin, bergamot liqueur, hibiscus syrup, citrus, on draft	
CUCUMBER MARTINI	10
cucumber vodka, orange liqueur, simple syrup, cucumber and lemon juice	
CHERRY LIMEADE	10
cherry vodka, lime, Luxardo syrup, Topo Chico	
NATIVE MARGARITA	12
reposado tequila, orange liqueur, lime, grapefruit bitters	
APEROL SPRITZ	10
aperol, prosecco, Topo Chico	
SOTOLICIOUS	12
Desert Door sotol, aperol, cherry herring, lemon juice	
MEZ-CAN MARTINI	12
mezcal, orange liqueur, lime, olive, sea salt lime foam	
FRENCH I-35	10
gin, elderflower, lemon, cava	
BLOODY EDDY MARY	8
Deep Eddy vodka, house bloody mix	
BUNK BED	10
Lone Star and bourbon shot	
MIMOSA	4
prosecco, orange juice	
add Deep Eddy vodka	3

**FOR PARTIES & PRIVATE EVENTS,
EMAIL EVENTS@NATIVEHOSTELS.COM**

