



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



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## 10 DESSERT

**FROZEN YOGURT SUNDAE**  
peach four ways, pistachio croutons

**PINEAPPLE POACHED PEAR TART**  
almond cream, red wine sorbet

**SOFT CHOCOLATE GANACHE**  
hazelnut cream, raspberry reduction

## WINES

Verdelho Maderia 10 yr | Henriques & Henriques | Portugal **15**

Moscato | Vietti | Italy (375mL) **40**

Muscat de Frontignan | Klein Costancia-Vin de Constance | South Africa **46**

Pago de Cirsus Late Harvest 2008 | Moscatel | Spain **12**

Yalumba | Antique Tawny | Australia **12**