

***We are unable to guarantee that any menu item can or will be completely free of gluten. Please see reverse for more information.**

APPETIZERS

Loaded Tots

You gonna eat your tots? We serve 'em nice and crispy with cheddar jack cheese, bacon, sour cream, and scallions.

Buffalo Chicken Nachos

Tortilla chips piled high with queso, tomatoes, scallions, sour cream, cheddar jack cheese, and chicken tossed in our hot wing sauce.

Shredded Pork Queso Dip

Warm white queso dip topped with seasoned shredded pork, served with tortilla chips.

Native Style Hummus

ASK FOR NO FLATBREAD

A creamy blend of chickpeas, olive oil, garlic and our Native hot sauce. Served with celery and carrots. When I dip, you dip, we dip. *Hot sauce not your cup o' tea? Take it Plain Jane and get our hummus with no sauce.*

WINGS

Naked Traditional Wings

ASK FOR NAKED

5-Pack (pick 1 flavor)

10-Pack (pick up to 2 flavors)

Our most popular!

15-Pack (pick up to 3 flavors)

20-Pack (pick up to 4 flavors)

50-Pack (pick up to 5 flavors)

Individually Adventurous!

Get our award winning wings by the each!

Naked Native Strippers

ASK FOR NAKED

Boneless, skinless chicken tenderloins prepared just like our wings and tossed in your choice of sauce or dry rub.

½ Pound

1 Pound

BURGERS & SANDWICHES

Substitute your fries and ask about the sides we offer

The Hangover Burger**

ASK FOR NO BUN AND NO HASHBROWN

Because everything tastes better with breakfast on it. Hardwood smoked bacon, fried egg, avocado, lettuce, and pepper jack cheese.

Bacon Cheeseburger**

ASK FOR NO BUN

Loaded with mozzarella cheese, cheddar cheese, hardwood smoked bacon, lettuce, tomato, onion, and pickles.

#MyNative Burger**

ASK FOR NO BUN

A simple classic with lettuce, onion, tomato, pickles, and your choice of cheese: *Swiss, mozzarella, cheddar, pepper jack, American, or bleu cheese crumbles*

California Cluck

ASK FOR NO BUN

Grilled chicken breast with crisp bacon, sliced avocado, pepper jack cheese, lettuce, red onion, tomato, and mayonnaise.

SALADS

Cobb Salad

A tower of fresh greens topped with grilled diced chicken, crumbled bleu cheese, bacon, egg, avocado, tomatoes, and black olives. Served with bleu cheese dressing.

Chicken Caesar Salad

ASK FOR NO CROUTONS

Garden fresh romaine topped with grilled chicken breast. Tossed with shredded parmesan, creamy Caesar dressing. Ya can't go wrong with this classic.

Chicken Apple Walnut Salad

Garden romaine topped with fresh Granny Smith apples, fresh strawberries, candied walnuts, bleu cheese crumbles, and freshly grilled chicken. Tossed with our citrus vinaigrette. It's as amazing as it sounds.

Chicken Lettuce Wraps

A combo of grilled chicken, cabbage, carrots, bell peppers, tomatoes, red onion, yellow onion, corn, cilantro, salt & vinegar seasoning, and basil topped with our low calorie ranch vinaigrette dressing. Served on top of fresh romaine lettuce leaves.

DRESSINGS

Italian

Bleu Cheese

Ranch

Jalapeño Ranch

Honey Mustard

Low-Calorie Ranch Vinaigrette

Caesar

Thousand Island

Citrus Vinaigrette

SAUCES

Medium

Hot

Strawberry Hot

Spicy Honey Mustard

Honey Hot

Barbecue Hot

Chile Pepper Hot

Jalapeño

Habanero Mango

THE GHOST

DRY RUBS

Asiago Parmesan

Lemon Pepper

Ancho Chile Lime

Buffalo Ranch

Salt & Vinegar

Salt & Pepper



Go Native!

These signature Native dishes are accepted by the entire universe as being totally awesome.



Go Saucy!

Pick your favorite wing sauce or dry rub to put on this dish. Do it!

**Consuming raw or undercooked foods such as beef, poultry, eggs, seafood, lamb, pork, or other meats may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request. Thorough cooking of these items reduces your risk. Our burgers and eggs are cooked to order. If you have a food allergy, notify your server and order with caution. We cannot guarantee that our foods will be free from the ingredients that cause your allergic reactions.

“Gluten-Friendly Options” Disclaimer*

*This menu is a list of items that do not inherently contain gluten. This list is intended to act as a tool to help you make informed decisions about your meal. The information used to determine gluten-content was provided by our food manufacturers and suppliers. While every attempt will be made to keep this list as up-to-date as possible, we cannot control when a supplier changes the ingredients in a product or the way it is prepared. These changes may not be reflected in this list. Please note that we may occasionally substitute products due to inventory shortages, regional supply, season of the year, and recipe revisions. In addition, certain menu items may vary from restaurant to restaurant. **We are unable to guarantee that any menu item can or will be completely free of gluten.**

Native Grill and Wings is not, nor do we claim to be, a Gluten-Free Certified Operation. While we use extreme caution in preventing cross-contamination, there is still the possibility of gluten contact in our kitchen during storage, preparation, cooking, and serving. We do not separate gluten-free and gluten-containing items in our fryers, so the possibility of cross-contamination in fried foods is high. In addition, our breaded and non-breaded items are sauced in the same containers. There is airborne flour in our kitchens due to our breading process. **Due to these circumstances, we cannot guarantee that any menu item can or will be served completely free of gluten.** Those with Celiac Disease or extreme gluten intolerance should exercise careful judgment when ordering. For more information, please ask to speak with a manager prior to ordering.

Limited time offers, test products, or regional items have not been included on this list.

**Please notify your server of any food allergies prior to ordering.
For more information on our gluten-friendly options list, please ask to speak with a manager.**