



**\*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** 1270 cal  
You gonna eat your tots? We serve 'em nice and crispy with cheddar jack cheese, bacon, sour cream, and scallions.

 **Buffalo Chicken Nachos** 1320 cal  
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** 1200 cal  
Warm white queso dip topped with seasoned shredded pork, served with tortilla chips.

**Native Style Hummus** 276 cal  
**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) 820 cal + (add sauce)

**10-Pack** (pick up to 2 flavors) 1640 cal + (add sauce)  
*Our most popular!*

**15-Pack** (pick up to 3 flavors) 2460 cal + (add sauce)

**20-Pack** (pick up to 4 flavors) 3280 cal + (add sauce)


**50-Pack** (pick up to 5 flavors) 8200 cal + (add sauce)

**Individually Adventurous!**  
Get our award winning wings by the each! 160 cal + (add sauce)


 **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 500-680 cal  
1 Pound 1110-1340 cal


## BURGERS & SANDWICHES

*Substitute your fries and ask about the sides we offer*

 **The Hangover Burger\*\*** 1170 cal  
**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\*\*** 1030 cal  
**ASK FOR NO BUN**  
Loaded with mozzarella cheese, cheddar cheese, hardwood smoked bacon, lettuce, tomato, onion, and pickles.

 **#MyNative Burger\*\*** 720-830 cal  
**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** 1330 cal  
**ASK FOR NO BUN**  
Grilled chicken breast with crisp bacon, sliced avocado, pepper jack cheese, lettuce, red onion, tomato, and mayonnaise.

## SALADS

**Cobb Salad** 1340 cal  
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** 470 cal  
**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** 820 cal  
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** 420 cal  
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 (110-620 cal)


*Italian  
Bleu Cheese  
Ranch  
Jalapeño Ranch  
Honey Mustard  
Low-Calorie Ranch Vinaigrette  
Caesar  
Thousand Island  
Citrus Vinaigrette*

## SAUCES

 **Medium** (add 15 cal/ wing)  
**Hot** (add 0 cal/ wing)  
**Strawberry Hot** (add 10 cal/ wing)  
**Spicy Honey Mustard** (add 15 cal/ wing)  
**Honey Hot** (add 20 cal/ wing)  
**Barbecue Hot** (add 10 cal/ wing)  
**Chile Pepper Hot** (add 0 cal/ wing)  
**Jalapeño** (add 0 cal/ wing)  
**Habanero Mango** (add 0 cal/ wing)  
**THE GHOST** (add 0 cal/ wing)

**DRY RUBS**  
**Asiago Parmesan** (add 30 cal/ wing)  
**Lemon Pepper** (add 0 cal/ wing)  
**Ancho Chile Lime** (add 0 cal/ wing)  
**Buffalo Ranch** (add 0 cal/ wing)  
**Salt & Vinegar** (add 0 cal/ wing)  
**Salt & Pepper** (add 0 cal/ wing)

 **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!

Additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

\*\*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.**