

NATIVE FIELDS

A Farmer's Market Restaurant

BREAKFAST

Served Until 3pm

BREAKFAST PLATE / 22

2 Local Eggs Any-Style Bacon or Chicken Sausage, Weiser Potatoes, Salad, Toast

BREAKFAST BURRITO / 17

2 Local Scrambled Eggs, Oaxaca Cheese, Potatoes, Chicken Chorizo or Bacon and Salsa Casera

BREAKFAST BOWL / 22

2 Local Eggs Scrambled, Potatoes, Salad, Brown Rice, Avocado, Seasonal Vegetables and Salsa. GF

BREAKFAST SANDWICH / 17

2 Over Easy Eggs with Aged Cheddar, Avocado, Bacon, Lettuce, Tomato and Aioli in Levain Toast

SHAREABLES

FARMER'S MARKET FRUIT / 15

Locally Grown Seasonal Fruit & Bee Pollen. GF

VEGETARIAN SHAKSHUKA / 22

Roasted Winter Squash, Peppers, Zucchini, Eggplant, Chickpeas, Roasted Tomato, Parmesan Cheese, 2 Eggs, Basil & Side of Toast

FRIED CALAMARI / 19

with Lemon, Aioli and House Marinara Sauce

SANDWICHES & TOAST

Add Your Choice of Side:
Potatoes, Salad or Fruit + \$5 Fries + 3

SMOKED SALMON TOAST / 18

Soft Scrambled Egg, Avocado, Creme Fraiche & Chives

FRIED FISH SANDWICH / 16

with Aged Yellow Cheddar, Remoulade, Pickles & Homemade Bun

MUFFALETTA SANDWICH / 17

Prosciutto, Mortadella, Salami, Burrata, Lettuce, Olives, Pepperoncini Peppers, Tomato, Dijon Aioli, Levain Bread

MUSHROOM & BROCCOLINI MELT / 17

with Burrata Cheese, Gruyere, Caramelized Onion, and Aioli on Levain Bread

8oz GRASS-FED BEEF BURGER / 17

Grass-Fed Beef Patty with Gruyere, Pickles & Aioli
Add Bacon +\$2 Add Mushrooms +\$2

PAN CON CHICHARRON / 17

Griddled Bread with Oaxaca Cheese, Pork Belly, Marinated Red Onion, Winter Squash and Cilantro

PASTAS

11am

JUMBO SHRIMP, SALMON CAVIAR AND BUCATINI PASTA / 26

Jumbo Shrimp with Roasted Tomato Cream Sauce, Lemon, Basil and Bucatini Pasta

SALMON & PUTTANESCA PASTA / 26

Slow Roasted Salmon with Roasted Tomato Sauce, Olives, Capers, Basil & Parmesan Cheese

MUSHROOM BUCATINI PASTA / 26

3 Kinds of Mushrooms, Garlic, Cream, Parmesan Cheese and Organic Egg Yolk

SOUPS & SALADS

TOMATO SOUP & GRILLED CHEESE / 14

Roasted Dairy Free Tomato Soup Garnished with Basil

WINTER CHOPPED SALAD / 19

with Chicken, Bacon, Winter Squash Chickpeas, Radicchio, Lettuce, Blue Cheese, Sunflower Seeds. Pepitas. Pomegranate Seeds and Date Dressing

SCOTTISH SALMON & CAESAR SALAD / 29

with Market Lettuce, Croutons, Olives, Capers, Cucumbers, Soft Boiled Egg and Parmesan Cheese

BOWLS & PLATES

FRENCH TOAST / 18

Brioche, Seasonal Fruit, Whipped Creme Fraiche, Almonds, and Maple Syrup

RICOTTA CHEESE PANCAKES / 20

with Whipped Creme Fraiche, Seasonal Fruit and Blueberry Compote

VEGAN POWER BOWL / 22

Roasted Beets, Black Quinoa, Raw Cauliflower, Chickpeas, Cucumbers, Avocado, Salad Mix, and Turmeric Tahini Sauce

GRILLED CHICKEN TOCINO / 23

Grilled Boneless Free-Range Chicken, Brown Rice, Seasonal Vegetables, 6-min Egg, Farmers Market Greens and Kamatis GF

PORK SISIG & BAGOONG FRIED RICE / 22

Filipino-Style Fried Rice with Fermented Shrimp Paste, Braised Pork, Seasonal Veggies and Sous Vide Egg

ROCK COD & RED COCONUT CURRY / 26

Pan Seared Rock Cod, Curry, Coconut Milk, Delicate Squash, Broccolini, Zucchini, Cauliflower & Garlic Rice

GRILLED GRASS-FED HANGER STEAK & EGGS / 42

8oz of Hanger Steak with 2 Eggs Any Style, Fries and Chimichurri Sauce. GF

KIDDOS

MUST BE 10 and Under

KIDDIE BREAKFAST PLATE / 15

Single Egg Any-Style, Chicken Sausage or Bacon, Herb Potatoes and Toast

SILVER DOLLAR RICOTTA PANCAKES / 10

Served with Whipped Creme Fraiche and Maple Syrup and Side of Organic Local Fruit

GRASS-FED BURGER / 14

with Aged Cheddar and Ketchup served
Choice of Herb Potatoes or Seasonal Fruit

PROTEINS

6 oz slow roasted pork belly / 10
6 oz roasted scottish salmon / 12
8 oz grass-fed hanger steak / 20
6 oz chicken tocino / 9
4 oz pork sisig / 9

SIDES

toast & housemade jam / 6	avocado / 3
farmer's market egg / 5	pancakes / 10
weiser crispy potatoes / 8	french toast / 9
applewood bacon / 4.5	simple salad / 7
homemade chicken sausage / 4	aioli / 2
maple syrup / 2.5	
fries / 6	
seasonal veggies / 12	

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”

NO MODIFICATIONS OR SUBSTITUTIONS DURING PEAK HOURS. IT SLOWS DOWN OUR KITCHEN TIME. PLEASE INFORM SERVER OF ANY ALLERGIES.
20% gratuity will be applied to parties 6 or more

NATIVE FIELDS

A Farmer's Market Restaurant

We Are A Sister-Owned Small-Business. Native to West Covina. Our Restaurant is a Dedication to Our Late Father, Marcel Castaneda, Who Passed Away From Complications of Cancer in 2016. Native Fields was Born to Feed Our Hometown, and to Provide Pesticide-Free & Locally Sourced Ingredients to Our Community. Established March 2018.

COFFEE & ESPRESSO

- DRIP COFFEE / 4
- ESPRESSO / 3
- AMERICANO / 4
- CAPPUCCINO / 5
- LATTE / 6
- VANILLA LATTE / 7
- VALROHONA MOCHA / 7
- BROWN SUGAR LATTE / 7
- PISTACHIO LATTE / 7
- LOCAL HONEY LAVENDER LATTE / 7
- SPANISH CORTADO / 6

espresso + condensed milk + cinnamon | hot drink only

- CARDAMOM OLD FASHION / 6
- chilled long shot + cardamom + cinnamon + citrus
- 24-HOUR COLD BREW / 6
- MINT CONDITION / 7

- mocha + vanilla mint cold foam
- PANDAN COCONUT COLD BREW / 7
- Pandan Coconut Condensend Milk + 24 Hour CB + Coconut Milk

MILK OPTIONS

Organic Whole Milk, Coconut, Almond, Oat, Soy

RISHI ORGANICS TEA

- VANILLA LAVENDER MATCHA LATTE / 7
- MATCHA EINSpanNER LATTE / 8
- iced matcha with creme fraiche cream top
- STRAWBERRY MATCHA LATTE / 8
- MATCHA HONEY YUZU SPRITZ / 7
- ICED OR HOT LOOSE LEAF / 4
- Wild Guava, Chamomile, Earl Grey Lavender, Hibiscus Berry, Oolong, SuperGreen, Jasmine, Orange Blossom
- CHAI LATTE / 6 +1 MAKE IT DIRTY!

FRESH JUICES

- FRESHELY SQUEEZED OJ / 6
- LEMONADE / 6
- STRAWBERRY LEMONADE / 6
- BLUEBERRY EARL GREY LAVENDER-ADE / 6
- CHOCOLATE OR STRAWBERRY MILK / 5

SUPERFOOD SMOOTHIES

- CACAO TO CACAO / 9
- valrhona cacao nibs & cocoa powder, maca powder, banana, organic almond butter, organic almond milk, cinnamon, farmers' market dates
- KALE-IFORNIA LOVE / 9
- farmers's market kale, spirulina, banana, organic almond milk, organic almond butter, cinnamon, dates
- PURPLE HAZE / 9
- farmers's market dates, banana, mango, blueberries, organic almond milk
- GINGER JULIUS / 9
- mango, ginger, dates, turmeric, hemp seeds, OJ & coconut milk

NATURAL WINES

- WINE FLIGHT : 3 Glasses of Select Wines 26
- SPARKLING
- DA MAR PROSECCO, 'extra dry' 14/32
- veneto, italy | light & crisp
- WHITE
- DOMAINE TARDIEUX 'SAUV BLANC' 14/36
- loire, france | crisp & light
- ORANGE
- LIMITED ADDITION, PINOT GRIS & RIESLING 16/42
- forrest grove, oregon | zippy, fresh & fun
- RED
- Y TU DE QUIEN ERES? 2022, TINTO MULTIVARITAL 14/38
- casa ibnez, spain | rich & alluring

MIMOSA & SANGRIA

- FARMER'S MARKET MIMOSA prosecco with seasonal fruit 13/48
- NATIVE FIELDS MIMOSA prosecco with fresh oj 12/42
- SANGRIA natural wine, vermouth with seasonal fruit 14/50
- SPRITZ strawberry infused aperol with prosecco 14

CRAFT BEERS

- DR HOPS KOMBUCHA 'GINGER & LIME' 16 OZ 9
- M SPECIAL 'AMERICAN LAGER' 12OZ 4.8% ABV 6
- M SPECIAL 'GREATLAND' IPA 12OZ 7.2% ABV 6

OHANA BREWING, ALHAMBRA

- ON TAP | 'OHANA PACIFIC' BLONDE ALE 6.0% ABV 7
- ON TAP | 'POMELO' IPA 6.9% ABV 7

BREWERY X

- BATTLESNAKES PILSNER 16OZ 5.2% ABV 7
- SLAP & TICKLE WEST COAST IPA 16 OZ 6.7% ABV 7
- NEON LAGOON WESTCOAST IPA 16 OZ 7% ABV 7
- BAJA BOI MEXIVAN STYLE SALT & LIME LAGER 4.5% ABV 7
- POLAR XPRESSO STOUT W/ SIR OWLVERICK'S 7

NON-PROOF

- WEST COAST IPA N/A BEER 5
- UNTITLED ART DRAGON FRUIT SOUR N?A 5
- BETTER BOOCH KOMBUCHA 6
- DE LA CALLE TAPACHE 5
- MEXICAN COCA-COLA / SPRITE 5
- SPARKILNG WATER 4
- APPLE JUICE 4

