

# A FARMER'S MARKET RESTAURANT & NATURAL WINE BAR

### SHAREABLES

#### MARINATED OLIVES 6

with Orange Zest, Rosemary, Chile d'Arbol

#### **MOJO POTATOES 8**

with House Ranch

#### **GARLIC PARMESAN FRIES 9**

with House Ranch

#### FRIED CALAMARI 19

with Lemon, Aioli and House Marinara Sauce

#### CHEESE & CHARCUTERIE PLATE 26

3 Kinds of Cheese, Prosciutto, Finocchiona, Mortadella, Olives, Cornichons, Jam & Toast

## S O U P S & S A L A D S

#### **WINTER FRUIT & BURRATA SALAD** 15

Citrus, Dates & Honey

#### 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

## SANDWICHES

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

#### FRIED FISH SANDWICH / 16

with Aged Yellow Cheddar, Remoulade, Pickles & Homemade Bun

#### MUFFALETTA SANDWICH / 17

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

#### MUSHROOM & BROCCOLINI MELT / 17

with Burrata Cheese, 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

### **HOUSE SAUCES**

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AIOLI CHIMICHURRI SALSA KAMATIS JAM RANCH

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

# 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

# PASTAS & PAELLA

#### SALMON & BUCATINI PASTA / 29

Roasted Scottish Salmon, Caper, Lemon, Garlic, Cream, Parmesan Cheese and Asparagus

## JUMBO SHRIMP, SALMON ROE AND BUCATINI PASTA / 26

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

#### MUSHROOM BUCATINI PASTA / 25

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

#### **SQUID INK PAELLA / 28**

Calamari, Shrimp, Andouille Sausage, Aioli & Scallions

# BOWLS&PLATES

#### **GRILLED CHICKEN TOCINO / 23**

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

#### GUMBO / 19

with Chicken, Shrimp & Andouille Sausage. Served with White Rice.

#### PORK SISIG & BAGOONG FRIED RICE / 22

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

#### CURRY ROCK COD AND COCONUT RICE / 26

Pan Seared Rock Cod with Roasted Tomato, Broccolini, Zucchini, Curry Coconut Sauce & Garlic Rice

#### **GRASS-FED HANGER STEAK / 42**

8oz of Hanger Steak with Fries, Roasted Asparagus and Chimichurri Sauce. GF

#### SIDES

## **BAGOONG FRIED RICE**6

GARLIC FRIED RICE
5

ROASTED CAULFLOWER

8

#### BROCCOLINI

with, Garlic, Onion, Chili Flakes  ${\bf 9}$ 

#### **GARLIC MUSHROOMS**

with 3 Kinds of Shrooms

12

#### PROTEINS-

#### **CHICKEN TOCINO**

with Kamatis 9

#### **PORK SISIG**

with Kamatis

#### **SLOW ROASTED PORK BELLY**

with Chimichurri & Kamatis

#### **ROASTED SCOTTISH SALMON**

with Chimichurri

12

#### **GRASS-FED HANGER STEAK**

with Chimichurri

# 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.

Sourced Ingredients to Our Com	muni
COFFEE & ESPRESSO	
DRIP COFFEE / 4	
ESPRESSO / 3	
AMERICANO / 4	
CAPPUCCINO / 5	
LATTE / 6	
VANILLA LATTE / 7	1
VALROHONA MOCHA / 7	1
BROWN SUGAR LATTE / 7	1
PISTACHIO LATTE / 7	1
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	
	1

### NATURAL WINES

26

WINE FLIGHT: 3 Glasses of Select Wines

SPARKLING	
DA MAR PROSECCO, 'extra dry'	14/32
veneto, italy   light & crisp	
WHITE DOMAINE TARDIEUX 'SAUV BLANC"	14/26
loire, france   crisp & light	14/36
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' 120Z 4.8% ABV	6
M SPECIAL 'GREATLAND' IPA 120Z 7.2% ABV	6
OHANA BREWING, ALHAMBRA	
ON TAP   'OHANA PACFIC' BLONDE ALE 6.0% ABV	7
ON TAP   'POMELO'IPA 6.9% ABV	7
BREWERY X	
BATTLESNAKES PILSNER 160Z 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
N O N - P R O O F	
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