

## POWER WARM BOWLS/SALADS

**BOWL BASE: CHOOSE UP TO 2**

**Organic rice & quinoa mix // Massaged kale  
Baby spinach // Romaine lettuce**

**PURA VIDA BOWL** \$13.75

Seasoned black beans, roasted corn, fresh pico de gallo, pickled onions, avocado spread, sweet plantains, and roasted red pepper dressing **V, GF**

**MEDITERRANEAN BOWL** \$13.50

House made hummus, carrots, kalamata olives, cucumber-dill, roasted red peppers, cherry tomatoes, and roasted red pepper dressing **V, GF**

**POWER CAESAR BOWL** \$13.50

Fresh avocado, roasted chickpeas, pickled onions, cherry tomatoes, vegan croutons, vegan parmesan cheese, pumpkin seeds, and vegan Caesar dressing **V**

**ZEN BOWL** \$13.50

Roasted chickpeas, microgreens, purple cabbage, shredded carrots, cucumber-dill, avocado spread, pumpkin seeds, and ginger tahini dressing **V, GF**

**CUBAN BURRITO BOWL** \$13.75

Vegan "ropa vieja", seasoned black beans, sweet plantains, cilantro, avocado spread, pickled onions, and citrus aioli dressing **V, GF**

**SHIITAKE MANGO POKE BOWL** \$13.50

Fresh mango, shiitake, fresh cabbage, carrots, fresh mint, roasted almonds, sesame seeds, and sesame-ginger vinaigrette dressing **V, GF**

### ADD ONS

Boiled egg	\$2.00	Feta cheese	\$2.00
Avocado spread	\$3.00	Mushrooms	\$2.00
Sweet plantains	\$3.00	Hummus	\$2.00
Extra dressing	\$0.50	Extra topping	\$1.00

## TASTY BITES

**Bread options: Vegan sourdough, 7 grain or Gluten-free**

**AVOCADO AVALANCHE** \$10.95

Avocado spread, fresh avocado, cherry tomatoes, chili flakes, salt & pepper, olive oil, and parsley with choice of bread

**JUICY AVO TOAST** \$10.50

Avocado spread, roasted corn, roasted red peppers, pickled onions, cilantro, and roasted red pepper dressing with choice of bread

**GOOD TOAST** \$10.50

Avocado spread, cherry tomatoes, microgreens, hemp seeds, chili flakes, olive oil, and a hard-boiled egg with choice of bread

**FARMER'S GARDEN TOAST** \$9.95

House made hummus, cherry tomatoes, cucumber-dill, shredded carrots, pepper, olive oil, balsamic glaze with choice of bread

**CUBAN BURRITO** \$12.50

Vegan "ropa vieja", organic rice & quinoa mix, seasoned black beans, sweet plantains, cilantro, avocado spread, pickled onions, and citrus aioli dressing in a whole wheat wrap **V**



## SUPERFOOD SMOOTHIES

### CHAGA-ESPRESSO

Banana, cacao powder, espresso, cacao nibs, chaga, peanut butter, oats, date, almond milk

### FRESH DETOX

Pineapple, spinach, parsley, moringa, kale, green apple, ginger, lemon, cucumber, water

### POWER JP / ROW

Banana, plant-based protein powder, peanut butter, cacao nibs, almond milk

### TROPICAL SUN

Pineapple, mango, banana, coconut milk

### CUBAN MOJITO

Mango, spinach, green spirulina, fresh mint leaves, lemon, coconut milk

### BAHAMA BREEZE

Pineapple, blue spirulina, almond butter, ginger, coconut milk

### GOLDEN MILK GLOW

Mango, turmeric, date, cinnamon, coconut milk

#### ADD ONS

\$1.50 each

Almond butter, peanut butter, Omega 3, espresso, plant-based protein powder, avocado, blue spirulina.

\$1.00 each

Maca, hemp seeds, dates, moringa, zinc, chaga, ashwagandha, vitamin D, chia seeds, turmeric, green spirulina, cacao nibs, vitamin C, matcha, bee pollen, kale, spinach, wheatgrass powder, extra fruit.

\$0.50 each

Honey drizzle or agave drizzle

**\*It is not advised to consume ashwagandha while pregnant**

### MIND BOOSTER

**16 oz \$9.50 V, GF**

Açaí puree, strawberries, banana, spinach, blueberries, ashwagandha, almond milk

### ROSA DULCE

Dragon fruit, strawberries, date, banana, coconut milk

### BERRY MINT

Blueberries, strawberries, fresh mint leaves, agave, coconut milk

### NUTTY LOVE

Blueberries, banana, maca, hemp seeds, cinnamon, almond butter, almond milk



## COLD-PRESSED JUICES

### SMART KALE 16 oz \$10.95

Kale, spinach, cucumber, celery, green apple, ginger, lemon

### IMMUNE SHOT 4 oz \$5.50

Orange juice, turmeric, ginger, zinc

### ORANGE JUICE 16 oz \$6.50

Fresh squeezed oranges

### MIRACLE CARROTS 16 oz \$10.95

Carrots, pineapple, turmeric, ginger

### DAILY FIX 16 oz \$10.95

Beets, ginger, lemon, red apple, carrot



## WELLNESS COLD BOWLS

### PURE AMAZON AÇAÍ

**16 oz \$11.50**

Açaí puree, banana, blueberries, almond milk  
**Toppings:** banana, fresh berries, coconut flakes, and house made granola **V, GF**

### BLUE MAGIC

Pineapple, banana, blue spirulina, almond milk  
**Toppings:** kiwi, mango, banana, fresh berries, coconut flakes, and house made granola **V, GF**

### PITAYA MAMA

Dragon fruit, pineapple, banana, coconut milk  
**Toppings:** kiwi, fresh berries, coconut flakes, banana and house made granola **V, GF**

### GREEN VIBES

Pineapple, mango, banana, spinach, coconut milk  
**Toppings:** kiwi, fresh berries, banana, coconut flakes, house made granola, and bee pollen **V, GF**

#### ADD ONS

\$1.50 each

Almond butter or peanut butter.

\$1.00 each

Hemp seeds, dates, chia seeds, green spirulina, spinach, cacao nibs, bee pollen, kale, extra granola, extra fruit.

\$0.50 each

Honey drizzle, agave drizzle, vegan chocolate drizzle.



# COFFEE BAR

## ALMOND MILK - OAT MILK (+\$0.75)

	12 oz	16 oz
<b>HOUSE BLEND DRIP COFFEE</b>		
HOT	\$3.25	\$3.50
ICED		\$3.50
<b>DOUBLE ESPRESSO SHOT</b>	\$3.00	
<b>LATTE</b>		
HOT / ICED		\$5.25
<b>MOCHA LATTE</b>		
HOT / ICED		\$5.75
<b>AMERICANO</b>		
HOT / ICED	\$3.75	\$3.75
<b>CAPPUCCINO</b>		
HOT	\$5.25	
<b>ICED COCO LATTE</b>		\$5.95
Coconut syrup, double espresso shot, real whipped cream, coconut flakes, vegan chocolate drizzle with choice of milk: almond, oat or 2% milk		

## WELLNESS LATTES + TEAS

	16 oz
<b>VANILLA CHAI LATTE</b>	
HOT / ICED	--- \$5.75
<b>JUICY MATCHA LATTE</b>	
HOT / ICED	--- \$5.75
<b>HOT CHOCOLATE</b>	
	--- \$4.75
<b>TEA</b>	
HOT / ICED	--- \$3.25

61 South St., Jamaica Plain, MA, 02130  
 495 Foley St., Somerville, MA, 02145  
 North Station / Hub Hall JUICE BAR only  
 Follow us [@juicygreensboston](#)

# BREAKFAST (SERVED UNTIL 2:00 P.M.)

## HUEVOS RANCHEROS \$10.50

Hot corn cake, grilled egg, avocado spread, black beans, pico de gallo, and roasted red pepper dressing **GF**

## JUICY WAFFLES \$11.95

Vegan & gluten free waffles topped with banana, strawberry, and maple syrup **V, GF**

### ADD ONS \$1.00 each

Almond butter, peanut butter, extra fruit, vegan chocolate drizzle, agave or honey

## CHIA PUDDING \$6.95

Chia seeds, coconut milk, vanilla topped with almond butter, dragon fruit-strawberry compote, house made granola, and coconut flakes **V, GF**

## WAKE UP OATS (WARM) \$6.95

Gluten free oatmeal with steamed milk (oat, almond or 2%) topped with bananas, cacao nibs, strawberries, peanut butter, cinammon, and hemp seeds **GF**

**CHOOSE:** Honey or agave drizzle



# GLUTEN - FREE AREPAS

## Hot corn cakes with choice of queso fresco or vegan cheese

## AREPA CRIOLLA \$10.50

Avocado spread, black beans, sweet plantains, pico de gallo, and roasted red pepper dressing **V, GF**

## BUENA AREPA \$9.95

Avocado spread, sweet plantains, garlic, and citrus aioli dressing **V, GF**

## AREPA DE QUESO \$6.25

Vegan butter **V, GF**

## REINA AREPA \$10.50

Warm spinach, shiitake mushrooms, olive oil, and balsamic glaze **V, GF**



### ADD ONS

Grilled egg*	\$2.00
Side salad	\$2.50
Mushrooms	\$2.00

\*Until 2:00 p.m.