

# Juuicy's Vegan Restaurant & Bar

Instagram / FB @Juuicybuilding

538 Northwood Rd. West Palm Beach, FL 33407 | Tel 561-557-1124

## DRINK MENU

### Local Craft Beers from Sunny Florida

<b>Due South Coastline</b> Lager, Boynton, Beach, FL	\$5
<b>Funky Budha, Floridian</b> , Wheat Beer, Oakland Park, FL - Light, & Unfiltered	\$5
<b>Funky Budha, Vibin</b> Groovable Lager, Crisp, Refreshing, Groovy, Oakland Park, FL	\$5
<b>La Rubia</b> American Blonde Ale, Wynwood, FL	\$5
<b>Organic Monk in the Trunk</b> Amber Ale, Jupiter FL	\$6

### Imported & National Beers

<b>Bud Light</b> , an American light lager	\$4
<b>Michelob Ultra</b> , a superior light beer	\$5
<b>Stella</b> , Belgian pilsner	\$6
<b>Goose Island IPA</b> , Indian Pale Ale	\$5
<b>Presidente</b> , Pilsener Style Beer, Dominican Republic	\$5
<b>Ace Perry IPA</b> Craft Cider, Gluten Free	\$6
<b>Vodka Soda Fling</b> Craft Cocktail	\$6
<b>Heineken</b> Amsterdam Lager	\$6
<b>Modelo</b> Full flavored Mexican Lager, #2 best selling imported beer nationwide	\$5
<b>Corona Extra</b> Light lager	\$5
<b>Corona Refresca Passionfruit Lime</b> a premium spiked refresher	\$6
<b>Corona Refresca Guava Lime</b> a premium spiked refresher	\$6
<b>Corona Refresca Coconut Lime</b> a premium spiked refresher	\$6
<b>Red Stripe Jamaica</b> Lager brewed in Jamaica	\$5
<b>Hard Fresco Juicy Jamaica</b> Hibiscus Flower, Hard Soda, Gluten Free	\$5
<b>Rubaeus, Pure Raspberry Ale, Founders, Michigan</b>	\$6

## White Wines

<b>White Sangria, Beso del Sol</b>	\$5
<b>Benvolio Pinot Grigio</b> Venezia, Italy, pear and apple flavors making this wine crisp	\$7/28
<b>Three Pears Pinot Grigio</b> California, with aroma of pears and baked apples	\$8/30
<b>Columbia Crest Sauv Blanc</b> Columbia Valley, Washington, Citrus Aromas	\$9/34
<b>Picket Fence,</b> Chardonnay Russian River Valley	\$10/40
<b>Casillero del Diablo,</b> Chardonnay, Chile	\$8

## Red Wines

<b>Lolailo Red Sangria</b> Madrid, Spain, Gluten free Sangria, Tempranillo & Bobal Grapes	\$5
<b>Alta Luna Phases Red</b> Elegant fusion of Merlot, Lagrein & Teroldego	\$9/34
<b>Hob Nob Pinot Noir</b> Medium body with soft tannins, France	\$8/30
<b>Torres Coronas Tempranillo</b> Spain, Tempranillo & Cabernet Sauvignon grapes	\$9/34
<b>Underwood, Pinot Noir,</b> Oregon USA	\$10
<b>Valentin Bianchi, Cabernet Sauvignon,</b> Argentina	\$10

## More Delicious Blends

<b>Rosé All Day,</b> France, dry and crisp	\$7
<b>Duplin Carolina Red,</b> Sweet muscadine wine, North Carolina, USA	\$8
<b>Casillero del Diablo,</b> Red Blend, Chile	\$8
<b>Duplin Carolina Red Sweet Muscadine</b> North Carolina	\$8

## Sparkling & Fun Drinks

<b>Double Chocolate Coffee Oatmeal Stout</b> Coffee lover's beer, brewed w/ oats, chocolate	\$5.5
<b>Raspberry Ale</b> Fresh raspberries perfect blend of sweet, tart and refreshing	\$4
<b>Red Sangria Pitcher</b> with fresh cut strawberries, blueberries, pineapple & apples (30 oz)	\$30
<b>Sparkling Cavit Lunetta Prosecco</b>	\$10
<b>Rosa, Castello Banfi, Brachetto d'Acqui Rosa, Sparkling</b> perfect for sharing	\$35

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## Made In-House Cold-Pressed Juices

<b>Awaken:</b>	Kale, Spinach, Carrot, Ginger, Apple, Lime	\$7.99
<b>Passion:</b>	Apple, Carrot, Orange, Ginger	\$7.99
<b>UpBeet:</b>	Beets, Apple, Carrot, Lime	\$7.99
<b>Turmeric Power:</b>	Turmeric, Ginger, Apple (10 oz)	\$8.99
<b>CBD Relaxation:</b>	Tamarind, Apple & CBD Hemp Drops (10 oz)	\$8.99
<b>Shot of Ginger</b>		\$1.99
<b>Shot of Turmeric (limited quantities)</b>		\$2.99

Ask for today's special juice!

**Vegan Smoothies \$8.99** (16 oz) Add CBD Hemp Infused Drops for \$5, Add Maca 50 cents, Add Lucuma 50 cents, additional fruits 50 cents (blueberry, strawberries, etc),

<b>Caribbean</b>	Pineapple, Banana & Mango, Organic Brown Sugar
<b>Sweet Greens</b>	Spinach, Pineapple, Mango, Organic Brown Sugar
<b>Banana Nut</b>	Banana, Almonds, Organic Dates, Coconut Mylk
<b>Superfood</b>	Organic Cacao, Banana, Cinnamon, Almond Mylk, Maca, Lucuma
<b>Tropical</b>	Passion Fruit, Banana, Strawberry, Organic Brown Sugar
<b>The Island</b>	Guava, Soursop/Guanabana, Banana, Organic Brown Sugar
<b>Pina Colada</b>	Pineapple, Coconut Mylk, Organic Brown Sugar / Agave
<b>Morir Sonando</b>	Orange Juice, Coconut Mylk, Vanilla, Coconut Cream

**Acai Bowls \$9.99** Organic Acai served with Organic Hemp-Flax Granola & Coconut Flakes, Acais with Peanut Butter includes 1 spoon of Peanut Butter

**Superfood Bowl** Organic Acai, drizzled with a superfood protein cold blend  
**Peanut Butter Bowl** Organic Acai, Peanut Butter, Org Cacao Nibs & Hemp Seeds  
**Organic Bowl \$13** Organic Acai, drizzled with Passion Fruit & Banana, Coconut-Sugar, Organic Granola, Organic Hemp-Flax Seeds, Peanut Butter, Organic Cacao Nibs, Organic Goji Berries and Coconut Flakes.

### Add ON:

Goji Berries for \$1	Organic Hemp Seeds for 50 cents
Add Organic Cacao Nibs 50 cents	1 Spoon of Peanut Butter \$1
CBD Hemp Gummies for \$5	CBD Chopped Gummies for \$5

# Coffee, Teas & Others *Mylk Options: Almond, Cashew, Oat, Coconut*

<b>Colada</b>	Shot of Espresso (2oz)	\$1.50
<b>Cafe Americano</b>	Black Coffee (8 oz)   Add 1 oz of Creamer 75 cents	\$1.50
<b>Café con Leche</b>	Coffee w/steamed mylk, approx 8oz	\$3.00
<b>Iced Coffee</b>	Iced Coffee with mylk, 16oz	\$5.00
<b>Coffeeholic</b>	Iced coffee, almond mylk, cashew mylk, mylk creamer	\$5.00
<b>Superfood Blend</b>	Cold Coffee with Maca, Lucuma, Org Cacao, Cinnamon, Mylk(16 oz)	\$8.00
<b>Hot Cacao Chocolate</b>	Organic cacao with your preferred milk & sugar (12 oz)	\$4.50
<b>Organic Ginger Cinnamon Tea</b>	Organic Ceylon cinnamon, ginger and sugar(12 oz)	\$3.99
<b>Fresh Squeezed Limenade</b>	Lime juice, sugar/stevia/agave \$2.99 (12oz, add ice 16 oz)	
<b>CBD Infused Tea Limenade</b>	12oz of Kalma Lavender Tea infused with hemp plant	\$8.00
<b>Kombucha</b>	Different Flavors of Kombucha local from Miami, \$5 for 12oz \$7 Bottled	
<b>All Healing Tea</b>	Moringa, Star Anise, Cloves, All Spice, Cinnamon, Nutmeg (8oz)	\$4.50
<b>Medicinal Turmeric Ginger Tea</b>	All Healing Tea + Shot of Ginger & Turmeric	\$7.99
<b>CBD Chamomile Mint Tea</b>	Chamomile, Mint leaves & 2 Drops of CBD Drops (8oz)	\$5.99

**\*\*Add CBD Drops \$5 to any coffee, tea or smoothie (3000 mg of Blue Moon CBD Hemp Derived CO2 CBD**

# Juuuicy's Vegan Restaurant & Bar

100% Plant Based, Soy-Free, Gluten-Free, Non-GMO, Organic when possible

## Vegan Sandwiches & Burgers (includes organic gluten free bread, lettuce, spring mix, onions, & tomatoes).

### **Guac Sandwich \$8.99**

Organic Gluten Free Bread served with mashed avocado, sliced tomatoes, sliced onions & vegan mayo, lightly toasted with vegan butter.

### **BBQ Burger \$12.99** *Mild spicy*

Our Jackfruit Pulled Pork, served on organic gluten free bread with housemade cashew coconut cheese, veganaise, lettuce, & tomatoes. A bit of Jamaican flavors in our homemade sauce.

### **Rosy's Burger \$11.95**

Organic gluten free bread with housemade vegan cashew coconut cheese, vegan vegenaise, breaded cauliflower with spring mix, lettuce, tomatoes, & onions. Topped with 2 cheese blend.

### **Dominican Chimi Burger \$14.99**

6 oz Beyond Meat on organic gluten free buns lightly toasted with vegan butter, served with homemade organic cashew cheese, organic homemade secret sauce, pickled onions, cabbage, tomatoes and a creamy housemade sauce.

### **Veggie Burger \$14.99**

Bean veggie patty with organic gluten free bread with housemade vegan cashew coconut cheese, vegan vegenaise, veggie patty with spring mix, lettuce, tomatoes, & onions. Topped with 2 cheese blend.

## **CUSTOMER ALLERGY WARNING**

We cannot guarantee that guests with food or beverage allergies may not be exposed through cross contamination. If you have any food or beverage allergies we recommend that you not dine with us. Please understand that Juuuicy/ Northwood Market cannot be responsible for any injury, loss or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages.

# Juuicy's Vegan Sides & Appetizers

@Mamasvegancocina 538 Northwood Rd. WPB

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**Vegan Calamari Side or  
Scallops Side** **\$9.95**

Seasoned Mushrooms lightly battered and fried served with lime and small house sauce.

**Vegan Chicharron  
"Fried Rinds" Side** **\$9.95**

Seasoned mushrooms lightly battered and fried to taste similar to pork rinds.

**Vegan Cauli Nuggets  
"Fried 'Chicken'"** **\$9.95**

Seasoned breaded cauliflower and jackfruit deep fried. Similar to chicken nuggets.

**Vegan Sausage Side  
Sautéed or Fried** **\$9.95**

**Vegan Ground Beef Side** **\$5.95**

**Green Tostones Side** **\$5.95**  
Green Plantains fried. 6 Tostones in a side order.

**Green Tostones (4)  
with Guacamole** **\$7.95**

Green Plantains fried. 4 Tostones in a side order.

**Sweet Plantains Side** **\$5.95**

Sweet Plantains fried (1 full ripe banana -yield varies depending on banana size)

**Side Salad** **\$4.95 / \$9.50**

(housemade dressing: lime, vinegar & olive oil)  
Chopped onions, garlic, tomatoes, cilantro over a bed of lettuce & spring mix

**Side of Rice** **\$4.95 / \$8.95**

Choice of House Rice\* or White Rice

**Side of Black Beans** **\$4.95**

**Shredded Vegan Cheese Side** **\$2**

**Homemade Cashew Cheese (1 oz)** **\$2**

**Kids Rice Meal** **\$7.95**

White rice & black beans or house rice with vegan ground beef.

**Kids Tostones with  
Vegan Ground Beef** **\$7.95**

Fried Plantains (3) topped with guacamole & vegan ground beef (sunflower base)

*\*House Rice: Dominican style rice w/peas, sautéed with tomatoes, onions, peppers, cilantro, garlic & olive oil.*

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# Juuicy's Vegan Tacos

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Soft Corn Tortilla: 1 for \$4.99	2 for \$9.50	3 for \$12.50
Hard Corn Tortilla: 1 for \$5.50	2 for \$10.50	3 for \$13.99
Chickpea or Cassava Tortilla: 1 for \$6.99	2 for \$13.50	3 for \$18.50

add 4oz Guac \$4

**HolyCow** (sauteed with garlic, onions, olive oil, tomatoes, peppers & cilantro)  
Seasoned Organic Vegan Ground 'Beef', 2 vegan cheese blend over a bed of spring mix, tomatoes, onions and grandma's dressing.

**Tequila Time** (sauteed with garlic, onions, olive oil, tomatoes, peppers & cilantro)  
Mushrooms, 2 vegan cheese blend over a bed of spring mix, tomatoes, onions and grandma's dressing.

**Veggie Fresh** (sauteed with garlic, onions, olive oil, tomatoes, peppers & cilantro)  
Black beans, corn, 2 vegan cheese blend over a spring mix, tomatoes, onions and grandma's dressing.

**Cauliflower** (sauteed with garlic, onions, olive oil, tomatoes, peppers & cilantro)

Chopped & lightly sauteed Cauliflower, spring mix, tomatoes, onions and grandma's dressing.

**Ackeelicious** (sauteed with garlic, onions, olive oil, tomatoes, peppers & cilantro)  
Chopped Ackee sauteed over a bed of spring mix, tomatoes, onions and grandma's dressing.

**VIP Chicharron Tacos** (served in triples only. 3 soft or hard tacos for \$16.95)  
Fried Mushrooms seasoned to taste like fried rinds sauteed over a bed of spring mix, tomatoes, onions and grandma's dressing.

# Salads

## **Calamari Salad \$16.95**

Seasoned mushrooms lightly battered & fried over our house salad and dressing.

## **Scallops Salad \$14.95**

Hearts of Palm, chopped onions, garlic, peppers, tomatoes, cilantro over a bed of lettuce & spring mix with a housemade dressing made with lime, vinegar, and olive oil.

## **Veggie Salad \$8.99 Small / \$12.99 Reg | Add Small Calamari or Chicharron \$5.99**

Spring mix, lettuce, tomatoes, cabbage, chopped almonds, cranberries, fresh strawberries, organic flax hemp seeds with a light homemade olive oil vinaigrette dressing. Add Goji Berries \$1

# Juuicy's Vegan Restaurant & Bar

*Serving Vegan Food with a Dominican-Caribbean Flair*

*100% Plant Based, Soy-Free, Gluten-Free, Non-GMO, Organic when possible*

## **Tostones with Vegan Ground Beef \$12.50,**

Fried Plantains topped with guacamole & vegan ground beef (sunflower base)

## **Plant Power Jackfruit with a Dominican Tomato Veggie Sauce and Beef \$14.99**

Jackfruit Sautéed in a Dominican tomato-peppers-onions based veggie sauce with your choice of fried plantains, boiled yucca, mashed potatoes, white rice and black beans or Toston cup. (mild spicy)

## **Rice Plate \$13.95**

House Rice\* or White Rice and Beans, with vegan ground beef, and a small salad.

## **The VIP House Rice Plate \$16.95**

House Rice\* with vegan ground beef, tostones topped with guacamole, and a small salad.

Substitute with Chicharron or Vegan Sausage for extra \$4

## **Vegan Sausage Meal \$16.95**

Chopped sausage in a tomato, peppers, cilantro, garlic base. With your choice of house rice\* with salad, or white rice & black Beans with salad, or tostones topped with guacamole.

## **Vegan Chicharron "Fried Rinds" Meal \$16.95**

Seasoned mushrooms “pork style” with your choice of rice & black beans with salad, or house rice\* with salad, or Tostones topped with guacamole.

**Jackfruit Meal \$18.95** | Option to replace sweet coconut jackfruit with bbq jackfruit pulled pork  
Fresh Jackfruit thinly sliced, sautéed in a housemade coconut escabeche served with your choice of house rice\* or white rice & black beans, sweet plantains and small salad.

**Mofongo Dominicano \$18.95**

Mashed plantains with garlic, cilantro, onions, sprinkled with vegan cheeses & housemade mayo sauce with onions, peppers, and garlic. Choice of sausage, ground beef, or chicharron.

**Creamy Mashed Potatoes with Choice of Sausages, Ground Beef or Ackee \$16.99**

Creamy fresh boiled mashed potatoes with homemade sauce, vegan cheeses and topped with your choice of vegan Sausages, Vegan ground Beef or Ackee.

*\*House Rice: Dominican style rice w/peas, sautéed with tomatoes, onions, peppers, cilantro, garlic & olive oil.*

# Juuicy's Vegan Restaurant & Bar

## Breakfast - Brunch Menu

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### **Guac Sandwich \$8.99**

Organic Gluten Free Bread served with housemade guacamole & almond cheese, lightly toasted.

### **Ackee Scramble \$12.50**

Ackee scrambled with onions, tomatoes, peppers, cilantro, garlic in olive oil and topped with vegan cheeses. Served with gluten free bread lightly toasted with a pinch of vegan butter.

### **Sausage Scramble \$16.95**

Chopped vegan sausages scrambled with Ackee, onions, tomatoes, peppers, cilantro, and garlic in olive oil. Served with gluten free bread lightly toasted with a hint of vegan butter.

### **Organic Pancakes \$9.99 (warning gluten free pancakes tend to be chewy)**

3 Naturally sweet pancakes served with maple syrup. Additional Maple Syrup \$1 for 2 oz

### **Organic Pancakes with 'Cauli Chicken Nuggets" \$16.95**

3 of the Organic Pancakes with our Chicken Nuggets made from lightly breaded cauliflower.

### **The VIP Breakfast Platter \$18.95**

Ackee scramble, Side of 2 pancakes & side of the housemade cauliflower chicken nuggets.

### **Ginger Lemonade \$4.95 (12 oz or 16 oz with ice)**

**Or simply order anything from the regular menu!**

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