VEGAN APPETIZERS & SIDES

Gluten free, Soy-free, non-GMO, Organic when possible.

CALAMARI — $11.99
Seasoned Oyster mushrooms, deep fried.

FRIED "JACKCHICKEN" CHUNKS — $9.95
Seasoned Jackfruit lightly battered & fried served with lime & small house sauce.

SCALLOPS (FRIED, SAUTÉED, OR BAKED) — $9.95
Seasoned Hearts of Palm served with lime and small house sauce.

CHICHARRON (FRIED RINDS) — $9.95
Seasoned mushrooms lightly battered and fried to taste similar to pork rinds.

CAULI NUGGETS — $9.95
Seasoned breaded cauliflower nuggets

SAUSAGE — $9.95
Chopped & sautéed with tomatoes, onions, peppers, cilantro & olive oil. (Beyond sausage)

GREEN TOSTONES SIDE — $5.95
Fried green plantains (6) in a side order.

TOSTONES (4) W/ GUACAMOLE — $7.95
Fried green plantains (4) topped with guacamole in a side order.

SWEET PLANTAINS — $5.95
Sweet Plantains fried (1 full ripe banana -yield varies depending on banana size)

SIDE SALAD — $4.95 / $9.50
Chopped onions, garlic, tomatoes, cilantro over a bed of lettuce & spring mix (housemade dressing: lime, vinegar & olive oil)

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

GROUND BEEF SMALL SIDE — $5.95
Made from organic dehydrated sunflower seeds

KIDS RICE MEAL — $7.95
White rice & black beans or house rice with vegan ground beef.

KIDS TOSTONES — $7.95
Fried green plantains (3) topped with guacamole & vegan ground beef (sunflower based).

VEGAN SANDWICHES & BURGERS

All sandwiches/burgers served with lettuce, cabbage, spring mix, onions, & tomatoes except the Dominican Chimi Burger. Side Options: Small salad or plantain strips chips. All sandwiches and burgers available on Tostones or Vegan Bread (non-gluten-free) lightly toasted with vegan butter, homemade mayo sauce and coconut veggie cheese spread. Vegan Gluten-Free Bread option is available for an additional $1.79.

GUAC TOSTON SANDWICH — $9.99
Housemade guacamole sandwich perfect for a light meal.

BBQ BURGER — $13.99
Our Jackfruit Pulled Pork made with a tamarind BBQ sauce. (Mild spicy)

ROSY'S BURGER — $11.95
Organic housemade cauliflower 'chicken' patty.

DOMINICAN CHIMI BURGER — $14.99
6oz seasoned Beyond meat patty topped with housemade chimi sauce, made with sautéed cabbage, tomatoes, onions.

VEGGIE BURGER — $14.99
Housemade bean and corn veggie patty made with seasoned black beans, tomatoes, onions, cilantro, peppers, organic Sorghum & organic Amaranth flour.

BBQ RIBS TOSTON BURGER — $14.99
BBQ Jackfruit ribs on Tostones (mild spicy)

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.

VEGAN MEALS

Gluten free, Soy-free, non-GMO, Organic when possible.

TOSTONES WITH VEGAN GROUND BEEF $12.50

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

RICE PLATE $13.95

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

THE VIP HOUSE RICE MEAL $16.95

House Rice* with vegan ground beef, Tostones topped with guacamole, and a small salad.
Substitute vegan beef with Chicharron or Vegan Sausage for extra $4

CHICHARRON "FRIED CHUNKS" MEAL $16.95

Seasoned Fried Jackfruit 'Chicken Style' or Seasoned Mushrooms "pork style" with your choice of rice & black beans with salad, or house rice* with salad, or Tostones topped with guacamole.

"FRIED JACKCHICKEN" MEAL $16.95

Seasoned Fried Jackfruit 'Chicken Style' with your choice of rice & black beans with salad, or house rice* with salad, or Tostones topped with guacamole.

BBQ RIBS MEAL $16.99

BBQ Jackfruit seasoned and cooked to perfection (3 ribs per serving). Served with options of either house rice & salad, white rice, black beans & salad, or creamy mashed potatoes. Add 3 small sweet plantains for $1.99

MOFONGO DOMINICANO $18.95

Mashed plantains with garlic, cilantro, onions, sprinkled with vegan cheeses garnished with a tiny salad. Topped with your choice of sausage, ground beef, or chicharron.

CREAMY MASHED POTATOES $16.95

Creamy fresh boiled mashed potatoes with homemade sauce, vegan cheeses and topped with your choice of vegan sausage, vegan ground beef, Ackee or mixed veggies.

SAUSAGE MEAL $16.95

Beyond Meat Sausage sauteed in olive oil with garlic, cilantro, tomatoes, onions, peppers. Served with options of either house, rice & salad, white rice, black beans and salad, creamy mashed potatoes or tostones with homemade guacamole.

SMALL DOMINICAN PIZZA $11.99 (6X6 SIZE)

Mashed plantains with hint of garlic and cilantro shaped into a 'soft crust' then topped with homemade cheeses, onions, peppers, cilantro, tomatoes, and your choice of Chicharron, JackChicken, Mushrooms, or Sausages. Served with a housemade sauce. 15 minutes prep/cook time

SANCOCHO (TRADITIONAL DOMINICAN SOUP) $14.99

(16oz bowl) (Available Saturdays & Sundays)

Traditional Dominican soup made with different roots, vegetables, herbs, vegan meat (Jackfruit), and vegan seafood (Hearts of Palms). Served with 1 cup of organic Jasmine rice. Options to include pieces of vegan sausage or mushrooms in your soup at no additional cost.

Add 2 Tostones topped with Guacamole to any Meal $4* Add 3 sweet plantains for $1.99

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

VEGAN TACOS

Gluten free, Soy-free, non-GMO, Organic when possible.

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

ADD 4OZ GUAC $4

All tacos served on a bed of spring mix, cabbage, onions, cilantro and tomatoes with a homemade grandma's olive oil vinaigrette dressing. All toppings are lightly sautéed with garlic, onions, olive oil, tomatoes, peppers & cilantro).

HOLYCOW

Seasoned Organic Vegan Ground 'Beef' (made from dehydrated sunflower seeds), sprinkled with vegan cheese.

TEQUILA TIME

Mushrooms (Cremini, Portabella, Oyster or any seasonal mushroom may be used depending on availability), sprinkled with vegan cheese.

VEGGIE FRESH

Seasoned Black Beans & Corn make this one of the most nutritious tacos in our menu, sprinkled with vegan cheese.

CAULIFLOWER

Chopped & lightly sautéed Cauliflower.

ROPA VIEJA 'STEAK STRIPS'

Jackfruit perfectly seasoned and topped with cilantro and housemade mayo sauce.

ACKEELICIOUS

Seasoned sauteed ackee

3 VIP CHICHARRON TACOS

(served in triples only. 3 soft or hard tacos for $16.95)

Fried Mushrooms seasoned to takes like fried rinds. Served with housemade mayo sauce.

3 JACKCHICKEN TACOS

(served in triples only- Choice of 3 soft or hard tacos for $16.95)

Deep fried seasoned Jackfruit chucks. Served on a bed of spring mix, cabbage, tomatoes, cilantro, and onions with a housemade mayo sauce.

3 CAULI-CHICKEN STRIPS TACOS

(served in triples only - Choice of 3 soft or hard tacos for $16.95)

Deep fried seasoned cauliflower strips served on a bed of spring mix, tomatoes, cilantro, onions and cabbage and topped with our homemade mayo sauce.

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BREAKFAST - BRUNCH MENU

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SAUSAGE ACKEE SCRAMBLE $16.95

Chopped vegan sausages scrambled with Ackee, onions, tomatoes, peppers, cilantro, and garlic in olive oil. Served with Tostones.

ORGANIC PANCAKES $9.99

3 naturally sweet pancakes served with maple syrup. Additional Maple Syrup $1 for 1 oz (warning gluten free pancakes tend to be chewy) (15-20 mins prep & cook time)

ORGANIC PANCAKES WITH "CAULI CHICKEN NUGGETS" $16.95

3 of the Organic Pancakes with 4 of our Chicken Nuggets made from lightly breaded cauliflower. (15-20 mins prep & cook time)

THE VIP BREAKFAST PLATTER $18.95

Ackee scramble with veggies (tomatoes, onions, peppers, cilantro sauteed in olive oil), 2 pancakes & 4 housemade cauliflower chicken nuggets. Served with 2 Tostones on the side. (15-20 mins prep & cook time)

MASHED POTATOES WITH ACKEE $16.95

Fresh boiled potatoes mashed with a homemade creamy sauce, served with Ackee or sausages sautéed in olive oil, garlic, cilantro, peppers, and onions.

SALADS

SCALLOPS SALAD (FRIED, SAUTEED OR BAKED HEARTS OF PALMS) $14.95

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

VEGGIE SALAD $8.99 S / $12.99 L

Add JackChicken or Chicharron $5.99

Spring mix, lettuce, tomatoes, cabbage, pepper, chopped almonds, cranberries, fresh cut apples, organic flax hemp seeds with a light homemade olive oil vinaigrette dressing.

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DRINK MENU

LOCAL CRAFT BEERS FROM SUNNY FLORIDA

Funky Budha, Floridian, Wheat Beer, Oakland Park, FL - Light, & Unfiltered	$5
Funky Budha, Vibin Groovable Lager, Crisp, Refreshing, Groovy, Oakland Park, FL	$5
La Rubia American Blonde Ale, Wynwood, FL	$5
Organic Monk in the Trunk Amber Ale, Jupiter FL	$6

IMPORTED & NATIONAL BEERS

Bud Light, an American light lager	$4
Michelob Ultra, a superior light beer	$5
Stella, Belgian pilsner	$6
Goose Island IPA, Indian Pale Ale	$5
Presidente, Pilsener Style Beer, Dominican Republic	$5
Ace Perry IPA Craft Cider, Gluten Free	$6
Heineken Amsterdam Lager	$6
Modelo Full flavored Mexican Lager, #2 best-selling imported beer nationwide	$5
Corona Extra Light lager	$5

WHITE WINES

White Sangria, Beso del Sol	$5
Three Pears Pinot Grigio California, with aroma of pears and baked apples	$8/30
Casillero del Diablo, Chardonnay, Chile	$8/30

RED WINES

Lolailo Red Sangria Madrid, Spain, Gluten free Sangria, Tempranillo & Bobal Grapes	$5
Underwood, Pinot Noir, Oregon USA	$10/38
Valentin Bianchi, Cabernet Sauvignon, Argentina	$10/38
Duplin Carolina Red, Sweet muscadine wine, North Carolina, USA	$8/30

LIMENADES & OTHERS

16 oz served cold with ice / add shot of ginger $1.99
add shot of Turmeric $2.99 to any juice and limenade

FRESH SQUEEZED LIMENADE — $2.99
Lime juice, sugar/stevia/agave

GINGER LIMENADE — $4.95
Fresh squeezed Lime juice, shot of ginger, sugar/stevia/agave

PINEAPPLE PUNCH — $5.99
Pressed pineapple juice, orange juice

TAMARIND PUNCH — $5.99
Tamarind juice infusion, pineapple juice, Orange juice

PASSION FRUIT PUNCH — $6.99
Passion fruit juice infusion, pineapple juice

SOURSOP PUNCH — $6.99
Soursop, passion fruit & apple juice

**Add CBD Drops $5 to any coffee, tea or smoothie
(3000 mg of Blue Moon CBD Hemp Derived CO2 CBD
Please Drink Responsibly. 2460659

MADE IN-HOUSE COLD-PRESSED JUICES

Served with ice!

AWAKEN	Kale, Spinach, Carrot, Ginger, Apple, Lime	$7.99
PASSION	Apple, Carrot, Orange, Pineapple, Ginger	$7.99
TURMERIC POWER	Turmeric, Ginger, Apple, Pineapple	$8.99
CBD RELAXATION	Tamarind, Apple, Pineapple & CBD Hemp Drops	$8.99
SHOT OF GINGER		$1.99
SHOT OF TURMERIC	(limited quantities)	$2.99

VEGAN SMOOTHIES $8.99 (16OZ)

Add CBD Hemp Infused Drops for $5, Add Maca 50 cents, Add Lucuma 50 cents, additional fruits 50 cents (blueberry, strawberries, etc)

CARIBBEAN	Pineapple, Banana & Mango
SWEET GREENS	Spinach, Pineapple, Mango
BANANA NUT	Banana, Almonds, Organic Dates, Coconut Mylk
SUPERFOOD	Organic Cacao, Banana, Cinnamon, Mylk, Maca, Lucuma
TROPICAL	Passion Fruit, Banana, Strawberry
THE ISLAND	Guava, Soursop/Guanabana, Banana
PINA COLADA	Pineapple, Coconut Mylk & crème (served w/ ice)
MORIR SONANDO	Orange Juice, Coconut Mylk & crème (served w/ ice)

ACAI BOWLS $13

Organic Acai served with Organic Hemp-Flax Granola & Coconut Flakes, Blend of Mango, Guava, Passion Fruit & Soursop, a spoon of peanut-butter, organic Cacao Nibs, and Organic Goji Berries.

COFFEE

Mylk Options: Almond, Oat & Coconut

COLADA $1.50
Shot of Espresso (2oz)

CAFE AMERICANO $1.50
Black Coffee (8 oz)| Add 1 oz of Creamer 75 cents

CAFÉ CON LECHE $3.00
Coffee w/steamed mylk, approx 8oz

ICED COFFEE $5.00
Iced Coffee with mylk, 16oz

HOT CACAO CHOCOLATE $4.50
Organic cacao with mylk & sugar (12 oz)

TEAS

Served hot or iced. All teas served with org brown sugar, Agave or stevia – all teas made with lemongrass to add a natural sweet taste

ORGANIC GINGER CINNAMON TEA $3.99
Organic Ceylon cinnamon, ginger & sugar

ALL HEALING $4.50
Moringa,Star Anise, Cloves, All Spice, Cinnamon, Nutmeg

CBD CHAMOMILE MINT $5.99
Chamomile, Mint leaves & 2 Drops of CBD Drops

BLISSFUL $4.99
Lemongrass, Mint, Cloves, All Spice, Ginger

RECHARGE ME UP $5.99
Ashwagandha, Lemongrass, Organic Ceylon cinnamon

MINDFUL $5.99
Ashwagandha, Gotu Kola, Holy Basil Chia, Memory Roots,

HOLY MEDITATION $5.99
Holy Basil Chia seeds, Ceylon Cinnamon

SUPERHUMAN TEA $7.99
Anamu leaves, Ashwagandha, Memory Roots, & Holy Basil

BLISSFUL KAVA $5.99
Kava Kava Roots

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