



# MENU

Kendall Square  
Boston Public Market  
Newbury Street



## JUICE

12oz - \$8.25    16oz - \$9.25

- The MOJU**  
kale, cucumber, green pepper, celery, apple, orange, ginger
- Kale Yeah**  
kale, spinach, cucumber, celery, apple, pineapple, mint, ginger
- The Kyrie**  
kale, spinach, broccoli, cucumber, celery, parsley, apple
- The Six**  
kale, spinach, broccoli, cucumber, lemon, apple
- O.M.G**  
watermelon, pineapple, lemon
- The Cure**  
beet, carrot, celery, apple, orange, lemon
- C++**  
orange, carrot, pineapple, ginger
- Unicorn Blood**  
beet, carrot, celery, watermelon, pineapple

## SHOTS

- Ginger Shot** - \$3.00  
cold pressed ginger and fresh squeezed lemon
- Fireball Shot** - \$5.00  
cold pressed ginger, lemon, honey, cayenne pepper

## SMOOTHIES

SMOOTHIES \$8.25

- The Berries**  
almond milk, orange juice, honey, flax, blueberry, strawberry, raspberry
- Green Dream**  
almond milk, almond butter, date, banana, spinach
- Mango Green**  
coconut water, orange juice, banana, mango, pineapple, kale
- Tropical Bananza**  
coconut water, coconut milk, banana, pineapple, strawberry

SMOOTHIES \$9.25

- Nutty Green**  
almond milk, almond butter, date, blueberry, mango, kale
- Almond Love**  
almond milk, almond butter, date, strawberry, banana, flax, maca, cinnamon
- Coco Love**  
almond milk, almond butter, date, banana, cacao, cacao nibs, maca, cinnamon
- Blueberry Bliss**  
almond milk, almond butter, coconut oil, banana, pumpkin spice, blueberry
- Life on Mars**  
coconut water, coconut milk, date, blueberry, pineapple, hemp hearts, cinnamon

## BOWLS

- Overnight Oats** - \$7.25  
gluten free rolled oats soaked in a blend of house made almond mylk, banana, dates, cinnamon, sea salt and topped with sunbutter, gluten free granola, fresh berries, and coconut flakes
- Health Bomb** - \$7.25  
gluten free rolled oats, chia seeds, and flax seed soaked in coconut mylk and topped with honey, gluten free granola, banana, fresh berries, coconut flakes, and hemp hearts
- Chia Seed Pudding** - \$7.25  
chia seeds soaked in coconut mylk and topped with maple syrup, fresh berries, and coconut flakes
- Acai Bowl** - \$10.25  
acai blended with blueberry, banana, and coconut mylk, topped with almond butter, gluten free granola, fresh berries, and coconut flakes
- BYO Smoothie Bowl** - \$10.25  
choose any of our signature smoothies to turn into a thick creamy breakfast bowl! Topped with almond butter or sun butter, gluten free granola, fresh berries, and coconut flakes

## TOAST

- Avocado Toast** - \$7.25  
Udi's GF bread OR vegan GF bread topped with house made avocado mash, cherry tomatoes, and sesame seeds
- Sun Butter Toast** - \$7.25  
Udi's GF bread OR vegan GF bread topped with sun butter, banana, honey, and chia seeds
- Almond Butter Toast** - \$7.25  
Udi's GF bread OR vegan GF bread topped with house made almond butter, strawberries, honey, and coconut flakes
- Cinn-ful Toast** - \$7.25  
Udi's GF bread OR vegan GF bread topped with house made almond butter, coconut oil, green apple, honey, cinnamon
- Taco Toast** - \$7.25  
Udi's GF bread OR vegan GF bread topped with house made avocado mash, house made walnut taco "meat", vegan queso, and scallions

## SALAD

- Keen Whaaaat?! - \$11.25**  
marinated kale topped with warm quinoa, carrots, beets, scallions, avocado, sesame seeds and ginger cashew dressing
- Forbidden Rice Bowl - \$11.25**  
spinach topped with warm forbidden black rice, mixed bell peppers, cashews, scallions, sriracha lime dressing, and cilantro lime dressing
- Sweet Carrot Quinoa - \$11.25**  
spinach topped with warm quinoa, mixed bell peppers, carrots, almonds, scallions, and almond lime dressing
- Super Green - \$11.25**  
spinach and kale topped with carrots, peppers, tomatoes, cucumber, walnuts, scallions, sesame seeds, and almond lime dressing
- The Rabbit- \$11.25**  
spinach topped with cucumber, green apple, beets, mixed herbs, walnuts, avocado, sesame seeds, and ginger cashew dressing
- Herbie Bowl- \$11.95**  
marinated kale topped with warm quinoa, cucumbers, tomatoes, house pickled red onion, house made hummus, mixed herbs, sesame seeds, and house vinaigrette
- Taco Bowl- \$11.95**  
marinated kale topped with warm spicy black rice, black beans, house made walnut taco "meat", tomatoes, scallions, avocado, house made vegan queso, and cilantro lime dressing