

SIGNATURE SALADS

SMALL (feeds 6-8): \$45
LARGE (feeds 12-16): \$85

GREENS v | GF

KALE & QUINOA: almonds, bell peppers, golden raisins, lemon olive oil dressing

KALE CAESAR: cashew caesar, toasted chickpeas, shaved carrot, hazelnuts

STRAWBERRY KALE: coconut, pecans, dried cranberries, red onion, strawberry rhubarb jam vinaigrette

DETOX KALE: beets, carrots, walnuts, olive oil, lemon dijon vinaigrette

HARVEST KALE: sweet potato, sweet and spicy pecans, dried cranberries, red onion, maple balsamic vinaigrette

GRAINS GF

MEDITERRANEAN QUINOA (v): tomatoes, peppers, olives, red onion, parsley, feta, red wine vinaigrette

QUINOA "FRIED" RICE (V): carrots, onion, bell peppers, kale, broccoli, sriracha tamari sauce

FIESTA QUINOA (V): black beans, peppers, red onion, cilantro, corn, tomato, cumin lime vinaigrette

ASIAN PEANUT NOODLES (V): carrots, bell peppers, spinach, cilantro, cashews, peanut ginger dressing, rice noodles

BEANS & VEGGIES v | GF

ASIAN CARROT NOODLES: carrots, cilantro, black sesame seeds, peanut ginger dressing

ARUGULA BEAN: tomato, black beans, red onion, cilantro lime hemp dressing

FIESTA BLACK BEAN: bell peppers, tomato, red onion, cilantro, lime

CURRIED CHICKPEA: bell pepper, red onion, cilantro, golden raisins, cashews, maple curry tahini dressing

SWEET POTATO LENTIL: kale, sweet potatoes, lentils, cilantro, red onion, orange za'atar dressing

CURRIED BRUSSELS SPROUTS: golden raisins, walnuts, creamy curried almond dressing

SANDWICH PLATTERS

\$10 per sandwich
Sub gluten-free bread + \$2
Add Shagbark corn tortilla chips for \$2 each

HUMMUS & HEMP PESTO (V): hummus, hemp walnut pesto, avocado, micro greens, tomato, whole wheat

JALAPEÑO TURKEY: natural turkey, black bean spread, pepper jack cheese, micro greens, tomato, farm bread

ROAST BEEF: natural roast beef, zesty cashew cream, havarti, spinach, tomato, baguette

TUNA KRAUT: albacore tuna salad, sauerkraut, apples, avocado, spinach, baguette

BASIL PORTOBELLO (V): roasted portobello, herbed cashew cream, arugula, roasted red pepper, red onion, ciabatta

BBQ JACKFRUIT (V): organic bbq jackfruit, herbed cashew cream, carrot cabbage slaw, ciabatta

DIJON TURKEY: natural turkey, havarti, cherry dijon, red onion, arugula, pretzel bun

BLT: nitrate-free bacon or portobello bacon, vegan mayo, avocado, tomato, organic spinach, whole wheat

BREAKFAST/BRUNCH

SUPERFOOD SMOOTHIES (v/GF): \$9 per person

ASSORTED COLD-PRESSED JUICE: \$5 per juice

ASSORTED NO-BAKE BITES (V/GF): \$1.50 each

SNACKS v | GF

HUMMUS: \$5 | 8oz

SHAGBARK CORN TORTILLA CHIPS: \$2

HEN OF THE WOODS KETTLE CHIPS: \$2

CHOCOLATE AVOCADO PUDDING: \$5

CHIA PUDDING: \$5

BOXED LUNCHES

1/2 SANDWICH & 1/2 GREENS \$12.50
SANDWICHES \$12 | SALADS \$13
Boxes include peanut butter cacao
no-bake bite & whole fresh fruit.

SALADS GF

KALE CAESAR (V): cashew caesar, toasted chickpeas, shaved carrot, hazelnuts

STRAWBERRY MISO (v): spinach, strawberries, feta, granola, pickled goji berries, almond butter, strawberry miso dressing

SANDWICHES

HUMMUS & HEMP PESTO (V): hummus, hemp walnut pesto, avocado, micro greens, tomato, whole wheat

JALAPEÑO TURKEY: natural turkey, black bean spread, pepper jack cheese, micro greens, tomato, farm bread

ROAST BEEF: natural roast beef, zesty cashew cream, havarti, spinach, tomato, baguette

TUNA KRAUT: albacore tuna salad, sauerkraut, apples, avocado, spinach, baguette

DIJON TURKEY: natural turkey, havarti, cherry dijon, red onion, arugula, pretzel bun

BLT: nitrate-free bacon or portobello bacon, vegan mayo, avocado, tomato, organic spinach, whole wheat

ADDITIONAL INFORMATION

TABLEWARE: \$1 per person (includes plates, cutlery, napkins)

BOTTLED WATER: \$1.50 each

DELIVERY: \$30 (subject to conditions and location)

MINIMUM FOR DELIVERY: \$200

SET UP FEE: \$20 (optional)

v: vegetarian, V: vegan, GF: gluten-free

SMOOTHIES

\$9

BLUE MAJIK (V/GF): pineapple, banana, lime coconut cream, blue majik, almond milk

GREEN MONSTER (V/GF): banana, pineapple, kale, spirulina, orange juice

BREAKFAST SMOOTHIE (V/GF): blueberries, banana, almond butter, oats, ohio maple, almond milk

BREAKFAST SMOOTHIE II (V/GF): blueberries, banana, almond butter, turmeric latte spice, cold brew coffee, ohio maple

PEANUT BUTTER POWER (V/GF): banana, peanut butter, cacao powder, ohio maple, almond milk

BLUEBERRY CACAO (V/GF): blueberries, cacao powder, hemp seeds, avocado, vanilla, ohio maple, almond milk

DRAGON FRUIT (V/GF): dragon fruit, banana, pineapple, coconut, lime, salt, orange juice

MANGO LASSI (V/GF): mango, banana, organic yogurt, turmeric, ohio maple, almond milk

BLUEBERRY DETOX (V/GF): blueberries, kale, avocado, turmeric, black pepper, ohio maple, almond milk

TROPICAL GREEN (V/GF): banana, pineapple, spinach, almond milk

SNICKERDOODLE (V/GF): banana, almond butter, flax seeds, cinnamon, ohio maple, almond milk

MORNING GLORY (V/GF): strawberry, banana, orange juice

COCONUT COFFEE (V/GF): banana, coffee beans, coconut, ohio maple, almond milk

PURPLE MAJIK: strawberry, banana, lime coconut cream, lavender CBD oil, blue majik, almond milk

POST WORKOUT: strawberry, banana, cacao, beet, chocolate brown rice protein, almond milk

FOR CATERING ORDERS

Please allow at least 72 hours notice for all orders.
Payment due upon receipt. To place an order, email us with "Catering: South Side" as the subject at:

INFO@ALCHEMYJUICECAFE.COM

BUILD YOUR OWN SMOOTHIE BOWL

\$10

Acai, banana, orange juice or almond milk served with house granola, cacao nibs, coconut, peanut butter. Add assorted no-bakes for \$1.50 each, add sliced bananas and strawberries for \$1.00/person.

JUICES V | GF

\$5

GREEN

MEAN GREEN: pear, kale, spinach, celery, cilantro, lime

TRUE GREEN: apple, kale, lemon, parsley

GREEN GLOW: apple, carrot, cucumber, spinach, kale, celery, lemon, ginger

GREEN MACHINE: cucumber, celery, kale, spinach, parsley, lemon, mint, sea salt

ROOT/CITRUS

EASY BEET: beet, apple, pear, lemon

ORANGE ZING: carrot, orange, lemon, ginger, cayenne

EMERALD ISLE: cucumber, orange, lime, lemon, filtered water, raw sugar simple syrup, spirulina, sea salt

LEMON FIRE: filtered water, ohio maple, lemon, cayenne

DRAGON FRUIT LEMONADE: filtered water, raw sugar simple syrup, lemon, organic dragon fruit

MAJIK LEMONADE: filtered water, raw sugar simple syrup, lemon, blue majik, ginger

MYLK

CACAO MYLK: raw cashews, filtered water, ohio maple, cacao powder, cinnamon, vanilla

TURMERIC MYLK: raw cashews, filtered water, ohio maple, turmeric, cinnamon, black pepper

MATCHA MYLK: raw cashews, filtered water, ohio maple, vanilla, matcha

SEASONAL

STRAWBERRY CHIA FRESCA: strawberries, filtered water, lemon, raw sugar simple syrup, chia seeds

ORANGE GRAPEFRUIT BASIL: orange, grapefruit, basil

STRAWBERRY MYLK: raw cashews, filtered water, strawberries, ohio maple, vanilla

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ALCHEMY
café

CATERING

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