

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 lemon 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

BEANS & GRAINS v | GF

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

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

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

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: Grandview" as the subject at:

INFO@ALCHEMYJUICECAFE.COM

SANDWICH PLATTERS

\$10 per sandwich
Sub gluten-free bread + \$2

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

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

BASIL PORTOBELLO (V): roasted portobello mushrooms, roasted red peppers, red onion, arugula, herb cashew cream, ciabatta

BEET REUBEN (v): roasted beets, organic kraut, havarti, vegan russian dressing, pumpernickel

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

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

BREAKFAST/BRUNCH

SUPERFOOD SMOOTHIE (v/GF): \$9

ASSORTED COLD-PRESSED JUICE (V/GF): \$5 each

CHIA PUDDING (V, GF): \$5

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

SNACKS v | GF

HUMMUS + CRUDITÉ: \$7

ASSORTED NO-BAKE BITES: \$1.50 each

CHIA PUDDING: \$5

CHOCOLATE AVOCADO PUDDING: \$5

BOXED LUNCHES

1/2 SANDWICH & 1/2 SEASONAL GREENS \$12.50
SANDWICHES \$11 | SALADS \$12
Boxes include peanut butter cacao no-bake bite & whole fresh fruit.

SALADS GF

KALE CAESAR (V): cashew caesar, toasted lemon 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 pesto, avocado, tomato, micro greens, whole wheat

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

BEET REUBEN (v): roasted beets, organic kraut, havarti, vegan russian dressing, pumpernickel

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

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

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 V | GF

\$9

BLUE MAJIK: pineapple, banana, lime coconut cream, blue majik, almond milk

GREEN MONSTER: banana, pineapple, kale, spirulina, orange juice

BREAKFAST SMOOTHIE: blueberries, banana, almond butter, oats, ohio maple, almond milk

BREAKFAST SMOOTHIE II: blueberries, banana, almond butter, turmeric latte spice, cold brew coffee, ohio maple

PEANUT BUTTER POWER: banana, peanut butter, cacao powder, ohio maple, almond milk

BLUEBERRY CACAO: blueberries, cacao powder, hemp seeds, avocado, vanilla, ohio maple, almond milk

DRAGON FRUIT: dragon fruit, banana, pineapple, coconut, lime, salt, orange juice

BLUEBERRY DETOX: blueberries, kale, avocado, turmeric, black pepper, Ohio maple, almond milk

MORNING GLORY: strawberry, banana, orange juice

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

COCONUT COFFEE: banana, coffee beans, coconut, maple, almond milk

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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

\$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

ALCHEMY

kitchen

CATERING

(614) 725-0255

1439 Grandview Ave.

Columbus, OH 43212

www.alchemyjuicecafe.com