

Jujubeet. Café

ARTISAN SMOOTHIES

GREEN BEAUTY 12

coconut water, avocado, mint, parsley, cilantro, flax seed, spinach, mango, banana, ginger, brazil nut

INFLAMMATION 11

bee energy, spinach, kale, pineapple, mango, turmeric root

ATHLETE'S FUEL 11

almond milk, spinach, bee energy, banana, maca, vegan vanilla protein

CACAO WOW 10

almond milk, almond butter, raw cacao, banana, vegan vanilla protein

SWEET GREENS 10

almond milk, spinach, dates, mango, banana

BE GREEN 8

green apple, spinach, ginger, banana, lemon

POWER GREEN 9

pear, spinach, kale, banana, lemon

CHOCOLATE MINT KETO 11

coconut cream, almond milk, avocado, almond butter, raw cacao, vegan vanilla protein, mint, spinach, date, cinnamon, salt

FRUIT COCKTAIL 7

strawberry, banana, pineapple

ADD ONS

PROTEIN 3.5

PROBIOTICS 3.5

FLAX SEED MEAL 3.5

MACA POWDER 3.5

CHIA SEEDS .5

ASHWAGANDHA .5

GINGER .5

TURMERIC 1

MORINGA .5

COLD BOWLS

ACAI BOWL 11

acai, strawberry, banana, almond milk, topped with fresh fruit and house paleo granola

ACAI PROTEIN BOWL 12.5

our acai bowl with peanut butter and vegan vanilla protein

COFFEE BAR

AMERICANO 3.5

LATTE 3.75/4.25/4.75

CAPPUCINO 3.75/4.25/4.75

MOCHA 4/4.5/5

HOT CHOCOLATE 3.25/3.75/4.25

CHAI LATTE 4/4.5/5

oat milk, morning glory chai

HOT TEA 3.5

organic rishi tea

LONDON FOG 3.75/4.25/4.75

oat milk, organic earl grey tea, vanilla

WELLNESS ELIXIRS

MATCHA LATTE 4.9/5.25/5.6

almond milk, organic, direct-trade, unsweetened mizuba matcha, raw honey

HEALING TURMERIC LATTE 5/5.45/5.9

almond milk, turmeric, cinnamon, raw honey, black pepper, ginger, coconut oil

BEETROOT LATTE 5.75

almond milk, beet root, vanilla, cinnamon, honey, ginger

LEMON GINGER TONIC 5.5

honey, cayenne, ginger, lemon

ADDICTIVE WELLNESS ELIXIR 6

hemp milk, hot cacao, chai, or caramel with coconut oil

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BREAKFAST

served all day

YOGURT PARFAIT 11

house made coconut yogurt and paleo granola, honey, season fruit

CINNAMON OAT WAFFLE 11

gluten free oats, coconut flour, cinnamon, maple syrup, almond milk, seasonal fruit, house coconut whip

TOASTS & SOUP

toasts served on gluten free nufLOUR bread

AVOCADO 12

herbs, snap pea, rainbow radish, pumpkin seed

ROASTED BUTTERNUT SQUASH 14

caramelized onion, sage, creamy garlic spread

ROASTED BROCCOLINI 14

walnut romesco, chili flake

WILD MUSHROOM 14

pesto cashew ricotta, caramelized onion, herbs

DAILY SOUP 5/7

GARDEN

BEET SALAD WITH CASHEW CREME FRAICHE 12
red onion, microgreen

ROASTED RADISH AND ARUGULA SALAD 12
roasted parsnip, beet, creamy pesto

CAULIFLOWER STEAKS WITH GREEN TAHINI 13
lentil, za'atar, parsley

GRAIN BOWLS

NORTHWEST HARVEST BOWL 14
tempeh, roasted brussel sprout, caramelized onion, squash, parsnip, beet, cabbage, rainbow quinoa, microgreen, maple dijon balsamic dressing

CHIPOTLE TEMPEH BOWL 15
bbq tempeh, black bean, sweet potato, tomato, romaine, red onion, avocado, brown rice, cashew chipotle cream

THAI RAINBOW BOWL 14
raw spiralized zucchini and carrot, cucumber, bell pepper, snap pea, purple cabbage, green onion, black sesame seed, mint, cilantro, basil, roasted cashew, creamy peanut sauce

food that makes you feel good

Each new day presents us with the opportunity to treat ourselves kindly - to nourish our minds and bodies. That is why all of our recipes are made from fresh, plant-based whole foods, to help you feel your best. Jujubeet's dietitian carefully tests and reviews each new recipe before it is brought to your table. Our high quality ingredients are combined in perfect harmony to give you the delicious nutrient-rich meal you deserve.

Although all of our items are gluten free, we do not have a certified gluten free kitchen. *We cannot guarantee that our food does not come in contact with potential allergens.*