

COFFEE & TEA

SINGLE ORIGIN DRIP COFFEE	\$4.00
DOUBLE ESPRESSO	\$4.00
CAPPUCCINO	\$5.50
MACCHIATO DOUBLE	\$4.00
LATTE	\$5.50
MOCHA	\$5.50
STONEHOUSE TEA	\$4.00

Blueberry hibiscus | Apricot oolong | Black tea
Breakfast black tea | Ginger lime

REFRESHERS ICED \$6.00

Strawberry peach | Cucumber honeydew mint
Agave pineapple orange

SPECIALS

HONEY SPICE LATTE	\$6.00
SEA SALT CARAMEL MOCHA	\$6.00
MATCHA LATTE	\$6.00
APPLE CHAI LATTE	\$6.00
DIRTY CHAI	\$6.00

FRESH PRESSED JUICES

ALIVE - HEART HEALTH 🌿🌿 \$10.00	TOUGH - IMMUNITY 🌿🌿 \$10.00
- Cucumber, apple, pear, kiwi, celery, lemon, spinach	- Spinach, lemon, cucumber, celery, ginger
- Watermelon, beet, strawberry, orange, lemon	- Carrot, pineapple, orange, bell pepper, lemon
DETOX - DIGESTION 🌿🌿 \$10.00	SHINING - COMPLEXION 🌿🌿 \$10.00
- Carrot, apple, ginger, lemon	- Tomato, carrot, celery, spinach, beet, garlic
- Pear, pineapple, cucumber, mint	- Strawberry, cantaloupe, lemon, ginger

SMOOTHIES

STRAWBERRY PEACH TEA 🌿 \$7.99

Strawberry, peach, black tea, dates, honey, yogurt & agave

DIRTY BUCKEYE 🌿 \$7.99

Banana, peanut butter powder, chocolate syrup, green coffee extract, honey & almond milk

PBB&J 🌿 \$7.99

Banana, peanut butter powder, almond milk & berries

GREEN GODDESS 🌿🌿 \$7.99

Kiwi, lemon juice, celery juice, cucumber, green apple, mint & agave

THE OG 🌿 \$7.99

Strawberry, banana, Greek yogurt & fresh pressed OJ

AVO TASTIC 🌿🌿 \$7.99

Avocado, pineapple, mango, coconut water, spinach & agave

BERRY ACAI 🌿 \$7.99

Banana, mixed berries, acai, coconut water & agave

TROPICAL BLISS 🌿 \$7.99

Pineapple, mango, Greek yogurt & fresh pressed OJ

ENHANCERS

Whey protein | Vegan plant protein | Collagen
Chia seeds | Hemp hearts - Super greens
- ALL ENHANCERS \$1.50 EACH -

A PROUD PARTNERSHIP WITH CUYAHOGA COMMUNITY COLLEGE

REJUV EATERY ON PUBLIC SQUARE



170 EUCLID AVE CLEVELAND

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. The following major food allergens are used as ingredients in this facility: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

BREAKFAST

WAKE UP BURRITO \$9.50

Locally sourced scrambled eggs, sweet potato and fingerling hash, black beans, pepper jack cheese & applewood smoked bacon or beyond sausage *VGA + \$1

\$10.00

AVOCADO SMASH TOAST

Locally sourced sourdough, smashed avocado, radish, cherry tomatoes & everything bagel seasoning *CFA + crumbled feta \$1.00 + over easy eggs \$4.00 *VGA + \$1 + smoked salmon \$6.00

\$12.00

VEGAN FRITTATA

"Just Egg," roasted mushrooms, spinach, caramelized onions & side of salsa served with a mixed green salad or sweet potato fingerling hash

\$6.00

SEASONAL YOGURT

Greek or vegan yogurt & house made granola

\$6.50

FRESH FRUIT

Seasonal fresh cut fruit & strawberry fruit dip

\$10.50

EGGS YOUR WAY

Any style eggs, sweet potato and fingerling hash & house made sausage patties or applewood smoked

***VGA + \$1**

OVERNIGHT OATS

*CFA bacon, locally sourced sourdough toast

\$5.50

BREKKIE SANDWICH

Scrambled local eggs with chives, Havarti cheese & applewood smoked bacon or beyond sausage, served on a fresh baked croissant *CFA "VGA + \$1

\$10.00

ALMOND LEMON PANCAKES

= GLUTEN FREE = VEGAN

SANDWICHES

ALL SANDWICHES & WRAPS COME WITH SIETE CHIPS & SALSA

CHICKEN SALAD \$12.00

Locally sourced sourdough or pita Jewell blend lettuce, house made chicken, apple & walnut salad

FRIED CHICKEN SANDWICH \$12.00

Locally sourced sourdough, house made pickle chips, flour fried chicken, house made pickle

\$18.00

SHORT RIB SANDWICH

Locally sourced sourdough, braised short rib, Havarti & Rejuv sauce

\$15.00

HOUSE ROASTED TURKEY

Locally sourced sourdough, house roasted sage turkey, lettuce, tomatoes, avocado & Rejuv sauce

\$11.00

CAESAR'S WIFE'S PITA

Pita, Jewell blend lettuce grilled blackened chicken, roasted tomatoes, shaved parmesan, locally sourced sourdough croutons & lemon caesar vinaigrette

\$9.00

MEDITERRANEAN PITA

CHECK OUT OUR FRESH IN HOUSE BAKERY

REJUVGLE.COM

BOWLS

AHI TUNA POKE \$14.00

Jasmine rice, marinated ahi tuna, avocado, cucumbers, red pepper, cilantro, spring onion, toasted sesame seeds, soy ginger sauce, & spicy mayo *VGA

\$14.00

GRILLED SHRIMP POKE

Jasmine rice, grilled shrimp skewer, avocado, shredded carrots, pineapple, jalapeno, cilantro, toasted furiwake seasoning, ponzu sauce & spicy mayo *VGA

\$16.00

SHORT RIB

Beef bone broth, furiwake shiitake mushrooms, edamame, carrots, spinach, cilantro, sweet potato noodles, braised beef short rib, chili oil & crispy shallots

\$12.00

VEGETABLE

Miso broth, rice flour fried tofu, spinach, scallion, carrots, red pepper, edamame, shiitake mushrooms, sweet potato noodles, soy ginger sauce, chili oil & crispy kale chips

\$12.00

CHICKEN

Chicken bone broth, shiitake mushrooms, edamame, red pepper, egg, cilantro, organic chicken, sweet potato noodles, chili oil & sesame seeds

\$18.00

BEEF SHORT RIB LETTUCE CUPS

Smashed avocado, roasted tomatoes, pickled red onion, cilantro, jalapeno, corn chips & crumbled feta

\$12.00

ROASTED TOMATO GUAC

Braised short rib, bib lettuce, scallions, furiwake seasoning & Rejuv sauce

\$16.00

AHI TUNA NACHOS

House made hummus, za'atar pita chips, cucumber, carrots & crumbled feta

\$10.00

HUMMUS

Served with Rejuv sauce & green onions

\$13.00

CAULIFLOWER BITES

SALADS

GREEK SALAD \$11.00

Jewel blend lettuce, spinach, cherry tomatoes, red pepper, kalamata olives, cucumbers, za'atar croutons & lemon herb vinaigrette + Crumbled feta *CFA

\$10.50

CAESAR'S WIFE'S SALAD

Jewel blend lettuce, shaved parmesan, roasted cherry tomatoes, locally sourced sourdough croutons & lemon caesar vinaigrette *CFA

\$11.00

ROASTED BEET SALAD

Jewel blend lettuce, red and golden roasted beets, feta cheese, pistachios & honey lemon vinaigrette *VGA

\$11.50

BERRY SALAD

Jewel blend lettuce, cucumbers, farro, toasted chickpeas, radish, red onion, cherry tomatoes, mint, dill & lemon herb vinaigrette + crumbled feta

\$11.00

THAI CHOPPED

Jewel blend lettuce, red pepper, edamame, basil, carrots, scallions, mandarin orange & soy ginger vinaigrette

\$9.00

ADD PROTEIN

Grilled chicken \$5.00 - Grilled shrimp skewers \$9.00 Marinated ahi tuna \$8.00 - Grilled marinated tofu \$6.00 - Super greens (kale, spinach, Jewel blend) \$4.00

@REJUVGLE | (216)706-0800 | INFO@REJUVGLE.COM