

## COFFEE & TEA

WHOLE MILK • ALMOND MILK • OAT MILK

**SINGLE ORIGIN DRIP COFFEE** \$4.00

**DOUBLE ESPRESSO** \$4.00

**CAPPUCCINO** \$5.50

**MACCHIATO DOUBLE** \$4.00

**LATTE** \$5.50

**MOCHA** \$5.50



**STOREHOUSE TEA** \$4.00

blueberry rose

apricot oolong

black tea

breakfast black tea

ginger lime

**REFRESHERS ICED** \$6.00

strawberry peach

cucumber honeydew mint

agave pineapple orange



**REJUV SPECIALS**

**HONEY SPICE LATTE** \$6.00

**MATCHA LATTE** \$6.00

**APPLE CHAI LATTE** \$6.00

**SEA SALT CARAMEL MOCHA** \$6.00

**DIRTY CHAI** \$6.00

## BLENDED SMOOTHIES

**STRAWBERRY PEACH TEA SMOOTHIE** \$7.99

strawberry, peach, black tea, dates, local honey, yogurt, agave

**DIRTY BUCKEYE** \$7.99

banana, organic peanut butter, Greek yogurt, cocoa, almond milk, green coffee powder

**PBB&J** \$7.99

banana, organic peanut butter, Greek yogurt, dates, almond milk

**GREEN GODDESS** \$7.99

kiwi, lemon juice, celery juice, cucumber, green apple, mint, agave

**THE OG** \$7.99

strawberry, banana, Greek yogurt, fresh pressed orange juice

**AVO TASTIC** \$7.99

avocado, pineapple, mango, coconut milk, spinach, agave

**BERRY ACAI** \$7.99

blueberry, strawberry, Greek yogurt, raspberry, acai, fresh pressed apple juice

**TROPICAL BLISS** \$7.99

pineapple, mango, Greek yogurt, fresh pressed orange juice,

add enhancers \$1.50

whey protein - vegan plant protein - collagen - chia seeds - hemp hearts - super greens

## FRESH PRESSED JUICES

**ALIVE - HEART HEALTH** \$11.00

- cucumber, apple, pear, kiwi, celery, lemon, spinach
- watermelon, beet, strawberry, orange, lemon

**DETOX - DIGESTION** \$11.00

- carrot, apple, ginger, lemon
- pear, pineapple, cucumber, mint



**TOUGH - IMMUNITY** \$11.00

- spinach, lemon, cucumber, celery, ginger
- carrot, pineapple, orange, orange bell pepper, lemon

**SHINING - COMPLEXION** \$11.00

- tomato, carrot, celery, spinach, beet, garlic
- strawberry, cantaloupe, lemon ginger

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. OUR STORE OFFERS PRODUCTS WITH PEANUTS, TREE NUTS, MILK, EGGS AND WHEAT. WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH PEANUT, TREE NUT, MILK, EGG OR WHEAT ALLERGIES. THIS PRODUCT HAS NOT BEEN PASTEURIZED AND THEREFORE MAY CONTAIN HARMFUL BACTERIA THAT CAN CAUSE SERIOUS ILLNESS IN CHILDREN, THE ELDERLY AND PERSONS WITH WEAKENED IMMUNE SYSTEMS\*

EMAIL- [INFO@REJUVCLE.COM](mailto:INFO@REJUVCLE.COM)



CALL US - 216-706-0800

# GRAND OPENING EARTH DAY

EMAIL- [INFO@REJUVCLE.COM](mailto:INFO@REJUVCLE.COM) CALL US - 216-706-0800



Proud partners with the Hospitality Management & Culinary Arts program at Cuyahoga Community College



## BREAKFAST

### WAKE UP, 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

### AVOCADO SMASH TOAST \$12.00

locally sourced sourdough, smashed avocado, radish, cherry tomatoes, everything bagel seasoning  
+ crumbled feta \$1.00  
+ over easy eggs \$4.00  
+ smoked salmon \$6.00

### VEGAN FRITTATA \$12.00

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

### SEASONAL YOGURT \$5.99

Greek or vegan yogurt, house made granola

### FRESH FRUIT \$6.50

seasonal fresh cut fruit, strawberry fruit dip

### EGGS YOUR WAY \$10.50

any style eggs, sweet potato and fingerling hash, beyond sausage patties or applewood smoked bacon, locally sourced sourdough toast

### OVERNIGHT OATS \$8.00

sprouted rolled oats with spiced maple syrup, orange marmalade, chia seed, blueberry, house made granola

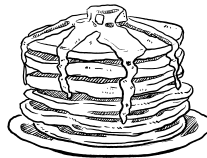
### BREKKIE SANDWICH \$11.00

scrambled local eggs with chives, Havarti cheese, applewood smoked bacon or beyond sausage, served on a fresh baked croissant

### ALMOND FLOUR

### LEMON ZEST PANCAKES \$9.00

almond flour, lemon zest, house made berry compote



## 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

### GRILLED SHRIMP POKE \$14.00

Jasmine rice, grilled shrimp skewer, avocado, shredded carrots, pineapple, jalapeno, cilantro, toasted furikake seasoning, ponzu sauce, spicy mayo

## SALADS

### GREEK SALAD \$11.00

jewel blend lettuce, spinach, cherry tomatoes, red pepper, kalamata olives, cucumbers, za'atar croutons, lemon herb vinaigrette +crumbled feta



### CAESAR'S WIFE'S SALAD \$10.50

jewel blend lettuce, shaved parmesan, roasted cherry tomatoes, locally sourced sourdough croutons, lemon caesar vinaigrette



### ROASTED BEET SALAD \$11.00

jewel blend lettuce, red and golden roasted beets, feta cheese, pistachios, honey lemon vinaigrette

### BERRY SALAD \$11.50

jewel blend lettuce, strawberries, blueberries, toasted pecans, locally sourced goat cheese, white balsamic vinaigrette

### SPRING FARRO \$12.00

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

### THAI CHOPPED \$11.00

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

### ADD PROTEIN

grilled chicken \$5.00 - grilled shrimp skewers \$9.00 - marinated ahi tuna \$8.00  
grilled marinated tofu \$4.00 - super greens (kale, spinach, jewel blend) \$1.50

## SANDWICHES

### CHICKEN SALAD \$12.00

locally sourced sourdough or pita, jewel blend lettuce, house made chicken, apple, walnut salad

### FRIED CHICKEN SANDWICH \$12.00

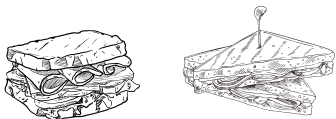
locally sourced sourdough, almond flour fried chicken, house made pickle chips, Havarti, avocado oil mayo

### SHORT RIB SANDWICH \$18.00

locally sourced sourdough, braised short rib, pickled red onion, house made pickle chips, Havarti, Rejuv sauce

### HOUSE ROASTED TURKEY \$15.00

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



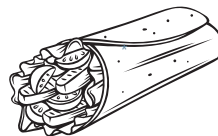
## WRAPS

### CAESAR'S WIFE'S PITA \$11.00

pita, jewel blend lettuce, grilled blackened chicken, roasted tomatoes, shaved parmesan, locally sourced sourdough croutons, lemon caesar vinaigrette

### MEDITERRANEAN PITA \$9.00

pita, hummus, red peppers, cucumber, kalamata olives, cherry tomatoes, mixed greens, lemon herb vinaigrette + crumbled feta



## RAMEN

### SHORT RIB \$16.00

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

### VEGETABLE \$12.00

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

### CHICKEN \$14.00

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

## SHAREABLES

### ROASTED TOMATO GUACAMOLE \$12.00

smashed avocado, roasted tomatoes, pickled red onion, cilantro, jalapeno, corn chips + crumbled feta

### HUMMUS \$10.00

house made hummus, za'atar pita chips, cucumber, carrots, celery, olives + crumbled feta

### BEEF SHORT RIB LETTUCE CUPS \$18.00

braised short rib, bib lettuce, scallions, furikake seasoning, Rejuv sauce

### AHI TUNA NACHOS \$16.00

ahi tuna tartare, Rejuv sauce, soy ginger sauce, scallions, jalapeno, corn chips

## CATERING

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EAT GOOD - DRINK WELL - LIVE BETTER