

SMOOTHIES \$ 7.50

JUST PEACHY

peach / raspberry / mango
orange mango juice

BEAUTY BERRY

raspberry / strawberry / blueberry
apple juice

TROPICAL TWIST

strawberry / banana / mango / apple juice

PINK LEMONADE

strawberry / raspberry / mango / lemonade

THE HULK

mango / avocado / kale / orange mango juice

THE HANGOVER

banana / pineapple / spinach
avocado / coconut water

FUNKY MONKEY

banana / peanut butter / agave
in house made almond milk

OATMEAL CHOCOLATE COOKIE

banana / oats / dates / cinnamon / vanilla
in house made almond milk

PICK ME UP

banana / dates / coffee
in house made almond milk

ADD ONS

\$1 / flax / cocoa / dates

\$2 / hemp / chia / spirulina / maca / matcha
/ turmeric / spinach / kale

\$3 / protein / acai / peanut butter



CONNECT WITH US



@shineorillia

@shinebracebridge

www.shinejuicebar.ca

MENU

EAT IN / TAKE OUT

DOWNTOWN ORILLIA

144 Mississauga St E

705-327-7227

DOWNTOWN BRACEBRIDGE

11 Taylor Road

705-637-0666

CALL AHEAD FOR PICK UP

BOWLS \$ 14.50

FALAFEL (GF)

Baked in house made falafel served on a bed of fresh zucchini noodles tossed in a roasted red pepper lentil sauce topped with tzatziki.

GNOCCHI (GF)

Seared gnocchi, grilled zucchini, sundried tomatoes and arugula tossed in a lemon cream sauce and topped with pine nuts.

TANGY THAI CAULIFLOWER (GF)

Roasted cauliflower, peppers, sui choy & brown basmati rice tossed in a tangy Thai coconut sauce.

BURRITO BOWL (GF)

Mexican quinoa, sautéed veggies and chorizo 'sausage' crumble topped with fresh lettuce, in house made guacamole & tortilla chips.

MEAN GREEN (GF)

Zucchini noodles, beans, edamame, broccoli & arugula tossed with an avocado & lime herb dressing.

ASIAN NOODLE (GF)

Vermicelli noodles in a tahini ginger sauce with water chestnuts, peppers, beans, edamame, carrots & broccoli topped with alfalfa sprouts and sesame seeds.

BETWEEN THE BUNS \$14

All served with choice of soup, salad, chips or baked potato wedges.

GRILLED VEGGIE SANDWICH (*)

Layers of grilled seasonal veggies topped with our in house made sundried tomato & artichoke spread served on roasted garlic bread.

KING OYSTER PULLED PORK (*)

Pulled king oyster mushrooms in a Carolina style BBQ sauce caramelized to perfection and piled high on a buttered bun with grainy mustard slaw and pickles.

DOUBLE BACON CHEESEBURGER (*)

Stacked Beyond Meat patties topped with cheese, bacon, lettuce, tomato, pickles and our secret shine sauce on a broche bun.

SHINE BURGER (*)

Handcrafted using Beyond Meat and topped with roasted red peppers, grilled zucchini, arugula, and a caramelized onion aioli served on a broche bun.

PIEROGI GRILLED CHEESE (GF)

Thinly sliced potatoes, caramelized onions, smoky bacon and cheddar cheese served with chipotle mayo.

FALAFEL BURGER (*)

In house made burger topped with a kalamata olive tapenade, cucumbers, lettuce & tzatziki served on a potato scallion bun.

TACOS 2 FOR \$ 12

SANTA FE CHICKEN (*)

Sautéed soy curls with zucchini, peppers, onions, guacamole, lettuce & chipotle aioli.

SWEET POTATO & CHORIZO (*)

Roasted sweet potatoes and our in house made chorizo topped with chimichurri & slaw.

EXTRAS

SPRING ROLLS (GF) 2 FOR \$ 12

(AVAILABLE IN ORILLIA ONLY)

Seasonal veggies, vermicelli noodles & avocado served with a creamy wasabi dip.

CALIFORNIA LIVIN' SALAD (GF) \$ 11

Napa cabbage and arugula salad mix with roasted red peppers, cucumbers, toasted almonds & trail mix in a lemon chia seed dressing.

CAESAR (*) \$ 11

Romaine with croutons, coconut bacon, almond parm and our in house made dressing

KETTLE CHIPS WITH DIP (GF) \$ 8

Served with you choice of dip. Choose from tzatziki, caramelized onion, chipotle or sundried tomato & artichoke.

CRISPY POTATO WEDGES (GF) \$ 6

SOUP (GF) \$ 7

(GF) GLUTEN FREE

(*) CAN BE MADE GLUTEN FREE