

SMOOTHIES \$ 7.50

JUST PEACHY

peach / raspberry / mango
orange mango juice

BERRY BLAST

raspberry / strawberry / blueberry
mango / 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
chocolate sauce

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

TAKE OUT / EAT IN

DOWNTOWN ORILLIA
144 MISSISSAGA 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, roasted red peppers and spinach in a garlic cream sauce topped with a portobello mushroom filet and a balsamic reduction drizzle.

BURRITO BOWL (GF)

Mexican quinoa, sautéed veggies and roasted sweet potato with fresh slaw, guacamole, sweet corn relish & tortilla chips topped with a chipotle aioli drizzle.

SWEET & SPICY CAULIFLOWER (GF)

Oven roasted cauliflower and bell peppers tossed with basmati rice in a sweet and spicy Thai sauce.

ASIAN NOODLE (GF)

Vermicelli noodles in a tahini ginger sauce with water chestnuts, peppers, mini corn, 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.

PORTOBELLO STEAK SANDWICH (*)

Layers of thinly shaved portobello mushrooms seasoned to perfection and topped with melted Chao cheese, caramelized onions and a truffle & herb infused mayo served on a roasted garlic loaf.

PIEROGI GRILLED CHEESE (GF)

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

SWEET POTATO STACK (*)

Cumin rubbed sweet potato topped with roasted peppers, spinach and a caramelized onion hummus served on a potato scallion bun.

BLACK BEAN BURGER (*)

In house made black bean burger topped with guacamole, tomato, alfalfa sprouts and a chipotle aioli.

BEYOND BACON CHEESEBURGER (*)

Beyond Meat burger topped with cheese, bacon, lettuce, tomato, pickles and our secret Shine sauce on a brioche bun.

EXTRAS

WILD MUSHROOM DUMPLINGS (CORILLIA ONLY) \$ 12
Served with a creamy wasabi dip.

THAI SALAD (GF) \$ 12

Julienne of napa cabbage, red cabbage, carrots & kale tossed with cucumber, green onions and cashews in a sweet and spicy Thai dressing topped with alfalfa sprouts.

CAESAR (*) \$ 11

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

ADD SEASONED CHICKEN \$3

KETTLE CHIPS WITH DIP (GF) \$ 8

Served with you choice of dip. Choose from tzatziki, caramelized onion or chipotle.

CRISPY POTATO WEDGES (GF) (CORILLIA ONLY) \$ 6

SOUP \$ 7

DESSERT \$ 7

CARROT CAKE

BAKES BY THE LAKE BROWNIE

BAKES BY THE LAKE BUTTER TART

(GF) GLUTEN FREE

(*) CAN BE MADE GLUTEN FREE