

Delivery Menu

CORPORATE ACCOUNTS WELCOME



250 West 39th Street
New York, NY 10018

Tel: (646) 351-0988

Fax: (646) 366-8008

STORE HOURS

MONDAY THROUGH FRIDAY:

7:00 am TO 5:00 pm

FREE DELIVERY AREA:

SOUTH 34TH STREET TO NORTH 44TH STREET

EAST 5TH AVENUE TO WEST 10TH AVENUE

Delivery to all parts of the city can be specially arranged. Corporate accounts welcome.

Minimum Delivery Charges: Breakfast \$6.00 / Lunch \$10.00

VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS AND COMPANY CHECKS
PRICES DO NOT INCLUDE SALES TAX AND ARE SUBJECT TO CHANGE WITHOUT NOTICE

COFFEE & TEA

	*SM	*MD	*LG
Also available decaffeinated with regular, 1/2 & 1/2, skim or soy milk	*8oz	*12oz	*16oz
COFFEE OF THE DAY	\$.150	\$1.75	\$2.00
A daily selection of 100% Arabica Beans freshly roasted and brewed			
ESPRESSO	\$.200		\$2.50
A special dark roasted blend			
CAPPUCCINO	\$.300	\$3.50	\$4.00
Equal parts of espresso, steamed and foamed milk			
CAFE LATTE	\$.300	\$3.50	\$4.00
Espresso, steamed milk and a hint of foam			
KABILA HOUSE LATTE	\$.350	\$4.00	\$4.50
Espresso, steamed milk, caramel syrup and a hint of foam			
CAFE AU LAIT	\$.200	\$2.25	\$2.50
Freshly brewed coffee with steam-foamed milk			
MOCHACCINO	\$.350	\$4.00	\$4.50
Chocolate, espresso and steam-foamed milk			
HOT CHOCOLATE	\$.250	\$3.00	\$3.50
Chocolate steamed milk with foam or whipped cream			
STEAMED MILK	\$.225	\$2.50	\$2.75
BLACK AND HERBAL TEAS	\$.150	\$1.75	\$2.00
Earl Grey, English Breakfast, Chamomile, Red Zinger, Lemon Zinger, Green Tea and many more.			
KABILA SPICED CHAI LATTE	\$.275	\$3.25	\$3.75
Our very own spiced chai tea steamed with milk			
	*12oz	*16oz	*20oz
FROZEN CAPPUCCINO	\$.350	\$4.00	\$4.50
Freshly brewed espresso blended with crushed ice, low fat vanilla yogurt and a shot of vanilla syrup			
FROZEN MOCHACCINO	\$.350	\$4.00	\$4.50
Freshly brewed espresso blended with crushed ice, low fat vanilla yogurt and chocolate syrup			
FROZEN CHAI LATTE	\$.350	\$4.00	\$4.50
Kabila Spiced Chai Tea blended with crushed ice, low fat vanilla yogurt			
iced drinks, extra shot of espresso, whipped cream or flavored monin syrup: add \$ 0.65			

KABILA OMELET PLATTERS

Served Monday through Friday till 11:30 am with home fries and your choice of bread.

1. FRESH HERB OMELET	\$.625
Scallions, parsley and cilantro	
2. GARDEN OMELET	\$.675
Plum tomatoes, red onions, red peppers and mushrooms	
3. SANTA FE OMELET	\$.695
Fresh spicy Mexican salsa, sliced haas avocados and Monterey jack cheese	
4. SOUTHWESTERN OMELET	\$.675
Fresh tomato basil, scallions and cheddar cheese	
5. NORWEGIAN SMOKED SALMON OMELET	\$.795
Mascarpone and scallions	
6. GOAT CHEESE OMELET	\$.695
Imported goat cheese, sun dried tomatoes and turkey bacon	
7. WESTERN OMELET	\$.695
Cured ham, red peppers and Cheddar cheese	
8. SPANISH OMELET	\$.695
New potatoes, sauteed onions, roasted tomatoes and smoked mozzarella	
9. FETA CHEESE OMELET	\$.650
Greek feta, fresh spinach and plum tomatoes	
10. BROCCOLI AND MUSHROOM OMELET	\$.650
Broccoli florets, fresh sliced mushrooms and gruyere	

MAKE YOUR OWN OMELET

START WITH THREE EGGS OR FIVE EGG WHITES	\$.325
ADD ANY VEGETABLE/HERB	\$.050
• mushrooms • spinach • basil • red peppers • sauteed onions • roasted tomatoes • broccoli florets	
ADD SAUCE	\$.075
• tomato basil salsa • spicy Mexican salsa • avocados	
ADD CHEESE	\$.075
• yellow or white cheddar • feta • Monterey Jack cheese • goat cheese	
ADD PROTEIN	\$.100
• smoked ham • brown sugar bacon • turkey bacon • sausage	

BAGELS & SPREADS

Assorted bagels	\$.095
Buttered Bagel	\$.150
Bagel with tomato and fresh herb cream cheese	\$.275
Bagel with Smoked Norwegian salmon, cucumbers and fresh herb cream cheese	\$.695
Bagel with one of our cream cheese spreads	\$.225
• calamata olive • fresh herb • pineapple strawberry • toasted walnut and raisin	

KABILA BUFFET STYLE MARKET TABLES

Visit our hot and cold market tables served Monday through Friday. Enjoy our ever changing selection of freshly prepared hot and cold dishes.

Breakfast table	\$.95 per 1/2 Lb
Served daily from 7:30 am till 11:30 am.	For delivery \$5.95 per 1/2 Lb
Lunch table	\$.95 per 1/2 Lb
Served daily from 12 pm till 5:00 pm.	For delivery \$7.95 per 1/2 Lb

FRUIT, YOGURT & GRANOLA

Pecan, almond and cranberry granola cup	\$.25
Low fat yogurt parfait with fresh berries and granola	\$.35
Low fat banana honey yogurt cup	\$.25
Low fat honey yogurt cup	\$.25
Low fat blackcurrant honey yogurt cup	\$.25
Layered greek yogurt with strawberry vanilla sauce	\$.25
Layered greek yogurt with papaya and mango pineapple sauce	\$.25
Tropical fruit salad	\$.35
Seedless watermelon cup (Seasonal)	\$.50
Asian fruit salad with mango, papaya, lychee and golden pineapples	\$.35

HOT OATMEAL

Small: \$3.50	Medium: \$4.00	Large: \$4.50
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With a choice of:
• sauteed caramel pears • golden raisins • honey cranberries • homemade blueberry sauce • maple syrup

BAKED GOODS & SNACKS

CROISSANTS

• butter croissant • pain au chocolat • almond croissant	\$.175 - \$1.95
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DANISHES

• cheese crumb • raisin cherry • blueberry • apricot • apple almond • prune • sticky bun	\$.25
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DOUGHNUTS

• cinnamon sugar • raspberry jelly	\$.25
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REGULAR MUFFINS

• apple crumb • banana walnuts • blueberry crumb • carrot walnut w/cream cheese frosting	\$.95
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• chocolate chip coffee cake • cranberry • corn • lemon iced • sour-cream streusel • chocolate babka

• zucchini raisin crumb • cheese cake • caramel apple • babka raisin nut • carrot cream cheese

YOGURT MUFFINS

• banana chocolate chip • blueberry crumb • cranberry orange • cinnamon cream cheese	\$.95
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LOW FAT MUFFINS

• apple yogurt granola • apple raisin bran • banana bran • cranberry bran • cappuccino hazelnut	\$.95
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• chocolate • raisin bran • multigrain

FAT-FREE MUFFINS

• double berry yogurt • multigrain three berry • blueberry angel • banana oatmeal	\$.95
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• banana double berry • cranberry angel • cranberry orange • carrot pineapple cake

• carrot apple multi-grain • lemon poppy • pumpkin apple

VEGAN/WHEAT-FREE MUFFINS

• banana blueberry • harvest • pear granola • strawberry peach	\$.95
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SUGAR FREE MUFFINS

• banana pecan • 2-berry yogurt • chocolate • corn	\$.95
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SCONES

• apple-raisin • apricot walnut • blueberry • cranberry • chocolate chip • cheddar-dill • lemon-poppy	\$.95
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• peach • wild berry • low fat raspberry filled multigrain • sugar free multigrain apricot cranberry

BROWNIES

• chocolate • raspberry chocolate • cheese marble	\$.25
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LOAF CAKES

• chocolate marble • iced lemon • orange poppy seeds • banana walnut	\$.25
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COOKIES AND RICE CRISPY TREATS

• chocolate chip • oatmeal raisin • peanut butter • ginger snaps • raspberry almond lindzer	\$.125 - \$.25
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• rice crispy treats • chocolate coconut macaroon • raspberry filled rugelach

BISCOTTI

• almond biscotti • dark chocolate hazelnut biscotti • white chocolate pistachio biscotti	\$.125 - \$1.50
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DESSERTS

• Rice pudding • Mexican flan • Strawberry lemon jello • chocolate pudding	\$.25
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CAPE COD: regular, low fat and barbeque potato chips

• regular, low fat and barbeque potato chips	\$.15
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TERRA: Exotic vegetables, yukon gold, red bliss and blues chips

• Exotic vegetables, yukon gold, red bliss and blues chips	\$.175
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FOOD SHOULD TASTE GOOD (Tortilla Chips)

• Food Should Taste Good (Tortilla Chips)	\$.95
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RICEWORKS (Gourmet Brown Rice Crisps)

• Gourmet Brown Rice Crisps	\$.95
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DESIGNER SANDWICHES

1. **ALBACORE TUNA**

• Red peppers, celery, carrots, scallions, red onions, cilantro, dill, lettuce, tomato and mayo on 7 grain	\$.75
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2. **SMOKED SALMON**

• Mascarpone, scallions, cucumbers and arugula on black bread	\$.85
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3. **FRESH MOZZARELLA**

• Pesto aioli, tomato, basil and balsamic vinaigrette on focaccia	\$.50
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4. **HAM AND BRIE**

• Cured ham, French brie cheese, honey Dijon mustard and arugula on a French baguette	\$.50
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5. **SMOKED TURKEY AND BRIE**

• Sliced pear on a raisin nut loaf	\$.50
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DESIGNER SANDWICHES & WRAPS...

6. **SMOKED TURKEY AND CHEDDAR**\$8.50
Fresh herb mayo, shaved red onions, romaine hearts and plum tomatoes on 7 grain
7. **ROAST BEEF AND CHEDDAR**\$8.95
Dijon mustard, shaved red onions, tomato and arugula on a baguette
8. **EGG SALAD**\$7.50
Red peppers, scallions, dill, mayo and arugula on sourdough
9. **GRILLED VEGGIE AND CHEDDAR**\$8.50
Grilled vegetables, hummus, pesto, tomato, alfalfa sprouts and watercress on multi grain
10. **GRILLED CHICKEN AND FRESH MOZZARELLA**\$8.95
Roasted garlic aioli, roasted red peppers and arugula on a focaccia
11. **TARRAGON CHICKEN SALAD**\$8.50
Celery, apples, honey dijon, mayo and arugula on 7 grain
12. **POACHED CHICKEN PESTO**\$8.50
Parmesan, tomatoes and arugula on ciabatta.
13. **ITALIAN HERO**\$8.50
Genoa salami, mortadella, ham, fontina, pesto aioli, tomatoes and arugula on ciabatta.
14. **TURKEY CRANBERRY**\$8.50
Roast turkey, cranberry pineapple chutney, grilled onions, Honey Dijon and arugula on a brioche
15. **GOAT CHEESE AND PORTABELLO MUSHROOM**\$8.50
Pesto, honey roasted tomatoes and arugula on ciabatta
16. **LEMON PECAN CHICKEN SALAD**\$8.50
Roasted tomatoes and romaine hearts on 7 grain
17. **SMOKED TURKEY AND GOAT CHEESE**\$8.95
Cucumbers, arugula and fresh herb mayo on black bread
18. **SESAME SALMON SALAD**\$9.50
Japanese baked salmon salad, haas avocado, toasted sesame, wasabi aioli and arugula on black bread
19. **TUNISIAN TUNA WRAP**\$8.50
Red peppers, olive tapenade, sliced egg, harissa sauce, tomatoes and arugula
20. **COBB CLUB WRAP**\$8.95
Grilled chicken, avocado, bacon, Maytag blue cheese, house vinaigrette and romaine hearts
21. **ASIAN GRILLED CHICKEN WRAP**\$8.50
Hoisin sauce, scallions, cilantro, cucumbers and romaine hearts
22. **CLASSIC CAESAR WRAP**\$7.50
Shaved Parmesan, spicy croutons, romaine hearts, and smoky chipotle Caesar dressing
Add grilled chickenadd \$1.00
Add poached shrimpadd \$2.00
23. **GREEK TUNA AND FETA SALAD WRAP**\$8.50
Albacore tuna, red onions, calamata olives, crumbled Feta, Persian cucumbers with extra virgin olive oil, plum tomatoes and romaine hearts
24. **EGG AND SHRIMP SALAD WRAP**\$8.95
Red onions, dill, scallions, mayo, and organic baby arugula
25. **CURRIED CHICKEN SALAD WRAP**\$8.50
Poached chicken, raisins, toasted walnuts, apples, mayo, dijon mustard, honey and organic baby arugula

HOT GRILLED PRESSED SANDWICHES

26. **GRILLED CHEDDAR CHEESE**\$7.50
Plum tomatoes, mildly spicy harissa sauce on sourdough
27. **ALBACORE TUNA AND CHEDDAR**\$8.50
Grilled zucchini and spicy harissa mayo on sourdough bread
28. **ROAST TURKEY AND BRIE**\$8.95
Roast turkey, brie cheese, garlic aioli and shaved red onions on a San Francisco sourdough
29. **CHICKEN CAPRICE**\$8.95
Grilled chicken, roasted red peppers, fresh mozzarella, fresh basil, balsamic vinegar and extra virgin olive oil on a baguette
30. **TURKEY AVOCADO BLT**\$8.95
Roast turkey, haas avocados, bacon, lettuce, tomatoes, Dijon and mayo on a 7 grain
31. **SMOKED TURKEY AVOCADO**\$8.95
Monterey jack, chipotle aioli on a Cuban roll
32. **FRENCH CROQUE MONSIEUR**\$8.95
Cured ham, gruyere and dijon on San Francisco sourdough
33. **CUBAN MEDIA NOCHE**\$8.95
Roast turkey, cured ham, Jack cheese, dill pickle and mojo sauce on a Cuban roll
34. **MOROCCAN TURKEY MEATLOAF**\$8.95
Honey roasted tomatoes, roasted red peppers, grilled onions and gruyere on a Cuban roll
35. **MEAT LOAF**\$8.95
Honey roasted tomatoes, grilled onions, Jack cheese and dill pickle on a Cuban roll
36. **ROASTED TURKEY AND ARTICHOKE**\$8.95
Italian fontina, plum tomato, roasted artichoke and pesto aioli on sourdough bread
37. **GRILLED CHICKEN AND FETA**\$8.95
Sun dried tomato paste, grilled zucchini and spicy mayo on sourdough bread
38. **GRILLED CHICKEN QUESADILLA**\$8.95
Tomato, red onions, red peppers, cilantro, poblanos, Monterey jack and cheddar cheese
in a tortilla wrap
39. **GRILLED VEGETABLES AND FRESH MOZZARELLA**\$8.95
Grilled zucchini, eggplant, and red peppers, fresh basil, pesto aioli, and balsamic vinaigrette on sourdough bread
40. **GRILLED CHICKEN PROSCIUTTO**\$8.95
Roasted red peppers, smoked mozzarella, arugula and roasted garlic olive oil on sourdough

KABILA TOSSED SALADS

no substitutions except for dressings and greens

1. **GARDEN SALAD**\$7.95
Cherry tomatoes, fresh red peppers, Persian cucumbers, shredded carrots, bean sprouts and Japanese miso dressing over romaine hearts
2. **ALBACORE TUNA SALAD**\$8.95
The above garden salad topped with a scoop of albacore tuna salad
3. **GOAT CHEESE SALAD**\$8.95
Goat cheese, plum tomatoes, grilled new potatoes, toasted walnuts and green goddess vinaigrette over mesclun
4. **FRESH MOZZARELLA SALAD**\$8.95
Fresh mozzarella, cherry tomatoes, spicy croutons, basil and balsamic herb dressing over romaine
5. **GREEK SALAD**\$8.95
Imported greek feta cheese, plum tomatoes, red peppers, persian cucumbers, black calamata olives, red onions, oregano and balsamic herb dressing over romaine hearts
6. **MEDITERRANEAN SALAD**\$8.95
Crumbled Feta cheese, plum tomatoes, Persian cucumbers, red onions, roasted red peppers, spicy croutons, toasted pine nuts and balsamic herb dressing over romaine hearts
7. **GRILLED CHICKEN SALAD**\$8.95
Grilled chicken, crumbled Maytag blue cheese, dried cranberries, toasted walnuts, pure honey and balsamic ginger dressing over mesclun
8. **CLASSIC CAESAR SALAD**\$7.95
Shaved parmesan, spicy croutons and chipotle Caesar dressing over romaine hearts
With Grilled chickenAdd \$1.00
With Poached ShrimpAdd \$2.00
9. **COBB SALAD**\$8.95
Grilled chicken, haas avocados, crispy bacon, Maytag blue cheese, sliced egg and blue cheese dressing over romaine hearts
10. **TUNA NICOISE SALAD**\$8.95
Chunk white tuna, green beans, sliced egg, plum tomatoes, grilled new potato, Calamata olives and house dressing over romaine hearts
11. **TUNISIAN SALAD**\$8.95
Chunk white tuna, plum tomatoes, black Calamata olives, sliced egg, fresh red peppers and creamy harissa dressing over Kabila mix greens
12. **TOKYO TURKEY SALAD**\$8.95
Smoked turkey, bean sprouts, fresh celery, shredded carrots, fresh red peppers, toasted almonds and sesame soy dressing over baby spinach
13. **CHINESE CHICKEN SALAD**\$9.95
Ginger roasted chicken breast, crispy rice noodles, scallions, toasted almonds, bean sprouts, mandarin orange segments, toasted sesame seeds and Chinese plum dressing over romaine hearts
14. **GRILLED RARE TUNA**\$11.50
Sushi grade tuna(2), persian cucumbers, bean sprouts and sesame soy dressing over organic mesclun
15. **ROAST SALMON SALAD**\$10.50
Ancho roasted salmon, granny smith apples, haas avocados, plum tomatoes, sliced egg, and sesame soy dressing over Kabila mix greens
16. **POACHED SHRIMP SALAD**\$10.50
Poached shrimp, Calamata olives, plum tomatoes, fresh red peppers, Persian cucumbers, sliced egg, haas avocados and sesame soy dressing over organic mesclun

MIX YOUR OWN SALAD

no charge: • scallions • shaved red onions

- SELECT A SALAD BASE**\$3.75
• ROMAINE HEARTS • BABY SPINACH • BABY ARUGULA • ORGANIC MESCLUN
• KABILA MIX: arugula, romaine & frisee
- ADD**\$0.75
• Steamed broccoli florets • Chopped plum tomatoes • Persian cucumber • Sliced fresh mushrooms
• Steamed green beans • Chick peas • Spicy croutons
- ADD**\$1.00
• Caramelized shallots • Bean sprouts • Pitted calamata olive • Dried cranberries • Poached beets
• Toasted sesame seeds • Mandarin orange segments • Golden raisins • Fresh red peppers
• Chinese crispy noodles • Red beans • Sliced eggs • Toasted peanuts
- ADD**\$1.25
• Caramel sesame walnuts • Spiced pecans • Toasted almonds • Toasted sunflower seeds
• Toasted walnuts • Roasted red peppers • Cherry tomatoes • Chopped egg whites
• Roasted butternut squash
- ADD**\$1.75
• imported Greek feta • fresh mozzarella • grated white cheddar • maytag blue cheese
• shaved parmesan • smoked gouda • roasted artichoke • sliced haas avocados • sun dried tomato
• hearts of palm • grilled fresh corn • poached asparagus • fresh mango • steamed edamame
- ADD**\$2.00
• grilled chicken breast • blackened Cajun chicken breast • brown sugar bacon • smoked turkey
• chunk white tuna • thai roasted tofu • sesame roasted tofu • roasted Portobello mushrooms
- ADD**\$3.50
• poached shrimp • grilled rare tuna • ancho roasted salmon
- HOME MADE SALAD DRESSINGS:** made exclusively with extra virgin olive oil & pure canola oil
• Balsamic ginger • Balsamic herb • House shallots dijon • Balsamic vinegar • Poppy seed • Japanese miso
• Chinese plum • lemon juice • Chunky maytag blue cheese • Fat free ranch • Russian thousand Island
• Egg-less caesar • Red wine vinegar • Extra virgin olive oil • Sesame soy • Fat free Asian ginger
• Fat free honey mustard • Smoky chipotle caesar • Low fat thai • Honey dijon • Fat free Italian herb
• No-carb citrus tarragon. Extra dressing\$0.95

MEDITERRANEAN BOX

Our signature box with a side of vegetable, rice pilaf of the day, a choice of dipping sauce and pita.

Dipping sauces: • thousand island • fresh herb yogurt • spicy peanut sauce

- **BEEF KEBOB**\$10.95
Ground beef with moroccan spices and cilantro
- **CHICKEN KEBOB**\$10.95
Marinated grilled chicken breast with cumin
- **GRILLED SHRIMP SKEWERS**\$11.95
Marinated shrimp with fresh rosemary and parsley
- **ROASTED SALMON FILET**\$11.95
Marinated ancho salmon with fresh parsley
- **GRILLED HANGER STEAK**\$11.95
Marinated hanger steak

SOUPS

*SM (8oz): \$4.50

*MD (12oz): \$5.50

*LG (16oz): \$6.50

*QT (32oz): \$11.00

A SELECTION OF HOMESTYLE SOUPS:

- chicken noodle (farfalle) • pumpkin corn bisque • vegan tuscan tomato bread • vegan organic green split pea • vegan Spanish gazpacho (Seasonal)

Served with choice of bread:

- onion sourdough roll • sourdough roll • garlic parmesan bread • baked bagel chips

Additional bread\$0.65

Please call for our daily specials:

An extensive selection of savory, hearty soups including organic, vegetarian, vegan & dairy free

JUICE, SMOOTHIE & YOGURT SHAKE BAR

*SM (12oz): \$4.00

*MD (16oz): \$5.00

*LG (20oz): \$6.00

JUICES

fresh squeezed seasonal fruits & vegetables

- **sun riser:** pineapple, orange and carrot
- **eye-opener:** apple, celery, lemon and carrot
- **green house:** celery, cucumber, spinach, parsley and carrot
- **afternoon lift:** celery, spinach, ginger, lemon and carrot
- **bleeding hearts:** tomato, beets, lemon and carrot
- **virgin mary:** lemon, celery, tomato, Tabasco and spices
- **big red V:** spinach, beet, tomato, garlic and carrot
- **berry patch:** strawberry, blueberry, lemon and apple
- **ambrosia:** apple, carrot and orange
- **aruba:** banana, strawberry and orange
- **pear of pears:** pear, peach and apple
- **pick me up:** peach, pineapple and orange
- **strawberry passion:** strawberry, papaya, passion fruit and apple

- **caribbean:** banana, blueberry and apple
- **tahiti:** pineapple, guava, banana and apple
- **ibiza:** passion fruit, mango, pear and apple
- **cassis:** lemonade, blackcurrant and vanilla syrup
- **cabana:** guava, mango and apple
- **aqua fresca:** strawberry, pear and orange
- **citrus blush:** pineapple, lemonade and orange

YOGURT SHAKES

Fruits, low-fat vanilla yogurt and crushed ice

- **java:** espresso, chocolate and banana
- **tutti frutti:** strawberry and banana
- **zen:** mango, banana and ginger
- **desire:** passion fruit, mango and banana
- **berry berry:** strawberry, blueberry and blackcurrant.
- **amore:** honey, pears and peach
- **tropical wave:** pineapple and papaya
- **aloha:** pineapple, pear and coconut
- **batiso de mangoZ:** mango, strawberry and lime
- **passion potion:** mango, pineapple and passion fruit
- **tropical paradise:** banana, pineapple and coconut

SMOOTHIES

Fruit, fresh-squeezed juices and crushed ice

- **super morning:** Pineapple, passion fruit, honey and orange
- **bali:** strawberry, banana and apple
- **sahara:** pineapple, strawberry and orange
- **maui:** banana, mango and orange
- **summer breeze:** pineapple, banana and apple
- **manhattan:** blueberry, banana and orange
- **casablanca:** strawberry, blueberry and apple
- **miami:** peach, orange, pineapple and coconut

COMBINATIONS TO ADD TO YOUR DRINK:

- Energizer**\$2.00
Whey protein, ginseng and ginkgo biloba.
- Cold buster**\$2.00
Vitamin C, echinacea and bee pollen

- Supplements**\$1.00
• whey protein • ginseng • ginkgo biloba
• vitamin C • echinacea • bee pollen

FRESH SQUEEZED

	*SM (12oz)	*MD (16oz)	*LG (20oz)
Orange juice	\$.25	\$3.50	\$4.50
Strawberry or passionfruit lemonade (Lightly Sweetened)	\$.25	\$3.00	\$3.75
Kabila Moroccan green mint iced tea (Unsweetened)	\$.175	\$2.00	\$2.25

BEVERAGES

- Poland springs (16 oz-1 Lt)\$1.50-\$2.50
- Canned sodas\$1.50
- St pelligrino\$2.00
- Martinelli apple juice\$2.50
- Orangina (16oz)\$2.00
- Fizzy lizzy (sparkling fruit juice)\$2.00

- Assorted snapple\$1.75
- Stewarts soda\$1.75
- Vitamin water\$2.25
- Honest tea (low calories)\$2.00
- Nantucket nectars\$2.00