



# Barista

milk options: whole, almond, oat, or coconut

- |                       |                           |
|-----------------------|---------------------------|
| ICED COFFEE \$3 / \$4 | COFFEE \$2.50 / \$3       |
| AMERICANO \$4         | CAPPUCCINO \$4            |
| ESPRESSO \$3          | ICED LATTE \$4.50         |
| CAFFE LATTE \$4.50    | HERBAL TEA \$3 / \$4.50   |
| MATCHA LATTE \$5      | GOLDEN MATCHA LATTE \$8   |
| GOLDEN COFFEE \$6.50  | SHROOM COFFEE \$7.50      |
| GOLDEN MILK \$5       | CHOCOLATE SHROOM MILK \$6 |

# Beverages

- BOXED WATER \$2.50    KOMBUCHA \$4.50    SAN PELLEGRINO \$3

# Fresh Juices

- CELERY 16oz \$9
- ORANGE 16oz \$9
- GRAPEFRUIT 16oz \$9
- APPLE, GINGER, MINT 16oz \$9  
served over ice
- IRON MAN \$9 / \$11.50  
Kale, spinach, lemon, ginger, cucumber, apple, celery
- CARROT VISION \$8 / \$10.50  
Carrot, apple, ginger, turmeric
- HEALTHY HABIT \$8 / \$10.50  
Pineapple, carrot, orange
- PICK ME UP \$8 / \$10.50  
Grapefruit, carrot, apple
- BEE T BOX \$9 / \$11.50  
Beet, apple, ginger, pineapple, carrot, lemon

115 Salem St.    pinkcarrotboston.com

@pinkcarrotboston



boston, MA

115 Salem Street  
Boston, North End  
(857) 233-5206

# Smoothies

16oz or 24oz

- PINEAPPLE COLADA \$8 / \$10  
Pineapple, banana, greek yogurt, coconut milk, shredded coconut, & manuka honey
- STRAWBERRY GLOW \$10 / \$12  
Strawberry, banana, oat milk, Advanced Collagen Powder\*, ginger, & maple syrup
- PB ESPRESSO \$8 / \$10  
Espresso, peanut butter, bananas, dates, & almond milk
- BLUEBERRY BLISS \$8 / \$10  
Blueberry, banana, & orange
- HOUSE SMOOTHIE \$9 / \$11  
Kale, spinach, pineapple, mango, banana, chia & flax

### add-ons

\*Vanilla or Chocolate DNS +\$2.50  
\*DFVB unflavored or apple crisp +\$2.50  
Advanced Collagen +\$2.00



# DNS Super Smoothies

24oz

MEAN GREEN JALEPEÑO \$13<sup>CA</sup>  
Spinach, fresh mint, avocado, dates, unsweetened coconut milk, jalapeño, vanilla, lime, & Vanilla DNS\*

CHOCOLATE MINT CHIP \$12  
Banana, fresh mint, almond milk, vanilla, cacao nibs, & chocolate DNS\*

BIG PINK \$12  
Strawberry, banana, almond milk, almond butter, cinnamon, chia seeds, & vanilla DNS

MATCHA COOLER \$12<sup>CA</sup>  
Spinach, banana, matcha, almond milk, almond butter, vanilla, cinnamon, nutmeg, ginger, & vanilla DNS

CHOCOLATE CHERRY \$13  
Banana, cherry, almond milk, cacao, cinnamon, maple syrup, & chocolate DNS\*

CARROT CAKE \$13  
Carrot, banana, unsweetened coconut milk, almond butter, nutmeg, cinnamon, cardamom, ginger, & vanilla DNS\*

SUPERFOOD SMOOTHIE \$14  
Strawberry, banana, greek yogurt, almond butter, vanilla DNS\*, & apple crisp DFVB\*

DAILY DOSE \$14  
Blueberry, strawberry, banana, oat milk, cinnamon, chia, vanilla DNS\*, & unflavored DFVB\*

\*DNS is a product of EquiLife. A vegan, hypoallergenic protein powder, fortified with a wide range of activated vitamins, minerals, antioxidants & electrolytes

\*DFVB- 22 fruits & vegetables, plus antioxidants & superfoods

# Smoothie Bowls

no modifications on bowl bases  
add ons are subject to additional charges

TROPICAL LOVER BOWL \$12.50  
Organic acai topped with GF granola, fresh mango, pineapple, strawberries, coconut, chia seeds, & honey.

PB LOVER BOWL \$12.50  
Organic açai topped with GF granola, fresh strawberries, blueberries, banana, sliced almonds, cacao nibs, & coconut. Drizzled with peanut butter and honey.

CHOCOLATE LOVER BOWL \$14  
Chocolate DNS\* blended with banana, almond butter, vanilla, almond milk, & cacao. Topped with banana, GF granola, cacao nibs, hemp hearts, sliced almonds, & almond butter.



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Gluten Free

Vegan

Chris Algiers Fighters Kitchen Cookbook

CONSUMER ADVISORY  
consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness. our kitchen works with tree nuts, milk, egg and wheat. while we take steps to avoid cross contamination we can not guarantee any of our products are safe to consume by people with peanut, tree nuts, milk, egg or wheat allergies.

# Breakfast

## BAGEL + SPREAD

Your choice of a toasted plain or everything bagel.  
Plain cream cheese: \$4  
Veggie cream cheese: \$5

Add egg +\$1.50 each

## OVERNIGHT OATS \$10

GF rolled oats, greek yogurt, unsweetened almond milk, maple syrup, chia seeds, cinnamon, & chopped dates. Topped with seasonal fruit, GF granola & almond butter

## CRAZY GOOD EGG WRAP \$13

Pasture-raised eggs, quinoa, avocado, crumbled feta, kale, onion, peppers, & tamari ginger dressing.

Gluten-Free Wrap +\$2

## BREAKFAST BOWL \$15

Brown rice and quinoa topped with black beans, roasted mixed vegetables, sliced avocado, and two eggs with tamari ginger dressing

Add feta or Monterey Jack +\$2

## FRUIT SALAD \$10

Fresh seasonal fruit topped with greek yogurt, GF granola & honey

## ULTIMATE EGG SANDWICH \$12

Toasted bagel, pasture-raised egg, Monterey Jack, mixed greens, avocado, tomato, olive oil, & red pepper flakes.

# Toasts

## AVOCADO TOAST YOUR WAY

Toasted sourdough with smashed avocado.

Topped with your choice:

- Superseed blend & red pepper flakes: \$10
- Superseed blend topped with an egg: \$11.50
- Tuna salad \$12.50
- Buffalo chicken salad \$12.50

## POWER TOAST \$9

Toasted sourdough, your choice of almond or peanut butter. Topped with sliced banana, cinnamon, chia seeds, & honey.

## BERRY GOOD TOAST \$9

Toasted sourdough, your choice of almond or peanut butter. Topped with sliced strawberries, blueberries, honey, cinnamon, & chia seeds.

## THAT'S MY JAM TOAST \$8

Toasted sourdough, your choice of almond or peanut butter. Topped with seasonal jam.



# Salads

## MAMA BIRD \$14

Mixed greens, romaine, carrot, cucumber, sunflower seeds, chopped pistachio, dried cranberry, & hemp seeds.

Tossed with apple cider vinaigrette

## KALE + BRUSSELS \$14

A blend of kale & shaved brussel sprouts with toasted almonds & pecorino cheese.

Tossed with lemon dill dressing

## POWER CHOP \$14

Mixed greens, kale, chickpeas, avocado, diced apple, tomato, red onion, red cabbage, carrot, chopped bell peppers, sweet potato, & roasted pumpkin seeds.

Tossed with cilantro lime vinaigrette

## HUMMUS SALAD \$15

Romaine, mixed greens, chickpeas, quinoa, tomato, cucumber, feta, & kalamata olives. Mixed with hummus and a sprinkle of cayenne pepper

## CHOPPED MEXICANA \$16

Romaine, black beans, roasted corn, avocado, red onion, chopped bell pepper, tomato, cilantro, & feta.

Tossed in cilantro-lime vinaigrette

## GARDEN AVOCADO \$13

Kale, romaine, red onion, tomato, & cucumbers. With half of a superseed encrusted avocado.

Tossed with vegan ranch dressing

## Add protein: Dressings:

Wild Caught Salmon \$9  
Haddock \$8  
Roasted Free Range Chicken \$6  
Buffalo Chicken \$6  
Tuna Salad \$6  
Black Bean Burger \$7  
Turkey Burger \$7  
Marinated Tofu \$5  
Chickpeas \$4

Tamari ginger    
Cilantro-lime   
House pesto   
Lemon dill   
Tahini   
Vegan ranch   
Apple cider vinaigrette  

# Bowls

## SALMON BOWL \$22

Oven-roasted Wild Caught Salmon with a blend of quinoa, cauliflower rice, kale toasted almonds, shaved brussel sprouts, scallions, tomato, & avocado.

Topped with sesame seeds, hemp seeds, & tamari ginger dressing.

## PESTO BOWL \$18

Free-range roasted chicken or marinated tofu, with a blend of brown & cauliflower rice, toasted almonds, roasted broccoli, kale, & house pesto.  
\*pesto contains nuts\*

## CHICKEN & RICE BOWL \$18

Free-range roasted chicken, brown rice, quinoa, kale, avocado, roasted corn, & feta tossed in lemon dill dressing

## SOUTHWEST BOWL \$17

Black beans, brown rice, roasted sweet potato, roasted corn, avocado, cilantro, & feta mixed with cilantro lime dressing

## VEGAN BOWL \$18

A blend of quinoa & cauliflower rice with kale, toasted almonds, shaved brussel sprouts, roasted sweet potato, roasted broccoli, golden raisins & scallions. Topped with hemp seeds, spiced chickpeas, & tossed with vegan ranch dressing

# Sweet P

loaded baked sweet potato

add melted Monterey Jack +\$2  
add dressing +\$1

## PLAIN BAKED \$5

## ROASTED CHICKEN, BROCCOLI, & AVOCADO \$12

## BLACK BEANS, ROASTED CORN, & PEPPERS \$11

## BUFFALO CHICKEN \$11

## TUNA SALAD \$11

## SWEET \$12

Loaded with peanut butter, sliced bananas, & chocolate chips. Topped with maple syrup & cinnamon

# Pizza

10" gluten free cauliflower crust

## CHEESE \$14

## CHICKEN, BROCCOLI, CHEESE \$16

## KALE, PESTO, CHICKEN, CHEESE \$16

# Sandwiches

Served on a toasted sweet potato bun

## HOUSE MADE BEAN BURGER \$16

Black bean burger topped with Monterey Jack, avocado, onion jam, & carrot slaw.

## TURKEY BURGER \$15

Our homemade fresh ground turkey burger topped with Monterey jack, mixed greens, red onion, tomato & spicy aioli.

# Wraps

whole wheat wrap  
gluten-free wrap +\$2

## THE VEDGE \$13

Hummus, quinoa, mixed greens, avocado, tomato, carrot, cucumber, roasted broccoli, & chickpeas with Tahini dressing.

## MIAMI ROB \$16

Haddock, brown rice, avocado, Monterey Jack, carrots, mixed greens, & scallions with tamari ginger dressing

## CHICKEN MOJO \$15

Free-range chicken, quinoa, avocado, mixed greens, sweet potato, & Monterey jack with spicy aioli spread

## FRANKIE WRAP \$15

Free-range chicken, brown rice, black beans, tomato, red onion, bell peppers, & Monterey jack with buffalo spread

## MEDITERRANEAN WRAP \$15

Free-range chicken, hummus, brown rice, carrots, cucumber, tomato, mixed greens, kalamata olives, & feta

## TUNA SALAD WRAP \$14

Tuna salad, quinoa, mixed greens, tomato, carrot, cucumber, & avocado

## BUFFALO CHICKEN WRAP \$14

Buffalo chicken, brown rice, mixed greens, carrot, & Monterey jack with ranch spread

## Ask About Our Specials, Snacks, & Desserts!

\*Food prepared in our restaurant contain the following ingredients: milk, eggs, wheat, peanuts, & tree nuts. If you have a food allergy, please notify us when ordering. We cannot guarantee there has been no cross contamination.