



As most of you already know, organic food is very expensive. The cost of organic produce is at least twice that of conventional, and sometimes up to five times. This makes our task of remaining profitable challenging, to say the least. While we are sensitive to your concerns about prices, we try our best to bring you the highest quality food money can buy. Because at the end of the day, nothing is more precious than your health.

Please note that all our items are prepared lovingly from scratch and our meals are made to order. Because of that, we ask that you be patient while we try to create healthy, nutritious food for you, without sacrificing any of its flavor.

If you have any allergies, please inform us at the time we are taking your order.

For those who are looking to detox and maybe shed a few pounds, we offer a juicing / cleansing program. Please check the brochure or email us with any question. Please let us know 24 hours prior.

For your special event we offer organic catering or event hosting. Please give us at least 24 hours to coordinate.

We thank you for your generous support and wish you the best of health for years to come.

**For hours and directions
please visit our website**

Like us on FB

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OPEN 7 DAYS A WEEK

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tel 516-570-0915

24 Wall Street, Huntington, NY 11743
tel 631-470-1924

info@bee-organic.com
www.bee-organic.com



BEVERAGES

organic hot tea	3.00
organic iced tea	3.00
organic Ethiopian hot coffee	3.50
organic Ethiopian iced coffee	3.50
homemade detox tea	4.50
cappuccino / latte / café au lait	4.75
macha latte	5.50
espresso	2.00
extra shot of espresso	1.00
hot chocolate	4.75
hot apple cider (when in season)	4.00

TEAS OF THE WORLD (served to stay only) 5.00

We have a special selection of signature organic loose leaf teas from different parts of the world. Enjoy a pot by yourself or share with someone special. Please check our tea menu.

Before placing your order, please inform your server if a person in your party has a food allergy.



Organic restaurant and juice bar



SHOTS 1 / 2oz		
Wheatgrass	3/5	
Ginger	3/5	
Ginger, lemon, cayenne	3/5	
Fire cider	3.50	
JUICES 16 / 20oz		
Energy Combo	9/10	
beet, carrot, celery, apple		
Pure Chlorophyll	9/10	
kale, collards, celery, apple, lemon		
Simply Citrus	9/10	
orange, grapefruit, lemon		
Hangover Special	9/10	
apple, pineapple, lemon		
Apple Cleanser	9/10	
apple, celery, beet, cucumber, parsley		
Super Defender	9/10	
carrot, kale, orange, ginger		
Red Goddess	9/10	
beet, carrot, kale, parsley, celery, apple, cucumber, ginger		
Healthy Glow	9/10	
cucumber, celery, lemon, parsley, mint		
SMOOTHIES 16oz / 20oz		
Tutti Frutti v	9/10	
strawberry, raspberry, apple, apple juice		
Pink Banana v	9/10	
strawberry, banana, fresh grapefruit juice		
Mango Blues v	9/10	
mango, blueberry, banana, apple juice		
Green Smoothie v	9/10	
kale, apple, pineapple, banana, lemon, purified water		
Coco Loco v	9/10	
raspberry, banana, raw cocoa, coconut milk, agave		
Honey Bee Nectar	9/10	
mango, banana, yogurt, almond milk, honey		
Maca Madness v	11/12	
banana, dates, almond butter, maca powder, almond milk, cinnamon		

Raw Energy v	10/11	
blueberry, strawberry, banana, coconut milk, protein powder		
Caffe Whip v	10/11	
banana, dates, protein powder, coffee, almond milk		
BOWLS		
Queen Bee Acai Bowl v	11	
acai, mixed berries, pineapple, topped with fresh fruit, granola, honey		
Dragon Fruit Bowl v	11	
pitaya, raspberry, pineapple, topped with fresh fruit, granola, honey		
Juice, Smoothie and Acai Bowl Extras		
raw agave / raw honey / maple syrup	1.00	
chocolate syrup / cocoa powder	1.00	
flax oil / flax seeds / chia seeds	1.50	
raw nuts / seeds / granola / yogurt	2.00	
spirulina / maca / hemp seeds / protein powder	3.00	
almond butter	3.00	
SALADS		
All salads are served with organic pea shoots & the following dressing options: balsamic (v), flax oil & lemon (v), ceasar, dijon vinaigrette (v), vegan tahini (v), cilantro cream, EVOO & lemon (v)		
Bee Green Salad v	10.95	
mixed greens, tomato, cucumber, sunflower seeds		
Israeli Salad v	13.50	
diced tomato, cucumber, feta, red onion, parsley		
Kale Cucumber Salad v	12.95	
kale, cucumber, tomato, shredded carrot, chickpeas, lemon		
Arugula Goat Cheese Salad	12.95	
baby arugula, tomato, cucumber, apple, goat cheese, almonds		
Tuna, Black Bean & Avocado	14.95	
mixed greens, tomato, cucumber, black beans, avocado, white albacore tuna		
Buddha Bowl v	14.95	
mixed greens, tomato, cucumber, red cabbage, carrot, chickpeas, avocado, walnuts		
SOUP DU JOUR 12 / 16oz		
All our soups are served with fresh whole grain bread (for GF add \$.75). Ask for our daily specials.		

TARTINES - OPEN SANDWICHES		
All sandwiches are served on whole grain, as a wrap or on GF bread (add \$1.50)		
Avocado Toast v	10.50	
avocado, sprouts, flax oil		
Egg Salad	10.95	
eggs, mayo, scallion, paprika		
Grilled Cheese	10.95	
melted cheddar cheese, tomato		
Happy Cow	11.95	
tomato, avocado, feta cheese, mayo/veganese		
Bee Vegan v	11.95	
medley of raw vegetables, hummus, EVOO, lemon		
Healthy Tuna	13.50	
white albacore tuna, celery, carrot, dill, mayo, EVOO, lemon		
Smoked Salmon	14.50	
wild smoked salmon, chèvre, cucumber, dill, scallion		
ENTREES		
<i>REMINDER: consuming raw or undercooked fish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.</i>		
Organic Salmon Entrée*	25.00	
pan seared organic salmon served with two sides		
Curried Chickpea Stew v	13.50	
served over rice, quinoa or roasted sweet potato		
Red Bean Chili v	13.50	
served over rice, quinoa or roasted sweet potato		
Black Bean Quesadilla	12.50	
wholewheat wrap, black beans, cheese, spices, guacamole		
Veggie Burger v	13.50	
our famous veggie burger served on sourdough with greens, tomato, avocado, signature sauces		
Salmon Burger	14.95	
wild salmon burger served on sourdough with greens, tomato, avocado, arugula sauce		
Mushroom Burger	14.95	
mushroom burger served with side salad, ratatouille, arugula sauce		

Quinoa With Sauteed Veggies v	12.95	
sauteed zucchini, sweet pepper, tomato, onion, leafy greens served over quinoa		
Raw Veggie Wrap v	9.95	
carrot, cucumber, avocado, red cabbage, sprouts, vegan tahini, wrapped in a collard green		
Tempeh Stir Fry	12.95	
mixed veggies, tempeh, spicy, stir fry sauce		
Tofu Bowl	15.95	
brown rice, broccoli, black beans, minced tofu, avocado		
Fish Bowl	15.95	
grilled wild cod, brown rice, cole slaw, avocado		
Protein Extras		
garbanzo or black beans	1.50	
avocado / goat, feta or cheddar cheese	3.00	
sautéed tempeh or tofu	3.00	
grilled shiitake mushrooms	3.50	
white albacore tuna	4.50	
wild smoked salmon	5.00	
home made veggie burger patty v	6.00	
home made mushroom burger patty	6.00	
home made wild salmon burger patty *	6.00	
organic salmon filet *	12.50	
SIDES AND TAPAS		
brown rice / quinoa / home potatoes / roasted	6.50	
sweet potatoes / steamed greens / sautéed veggies		
hummus with bread or crudités	9.50	
guacamole and chips	10.50	
BREAKFAST AND DESSERT		
2 Eggs Any Style *	6.50	
Cheese Omelet *	9.50	
Veggie Omelet *	10.95	
Veggie Cheese Omelet *	13.95	
extra egg	add 1.00	
home potatoes	add 6.50	
avocado	add 2.50	
grilled shiitake	add 3.50	
French Toast w/maple or chocolate syrup	8.50	
Banana French Toast w/honey	10.50	
Crepe	3.50	
Hot Oatmeal (served till 12pm only)	4.00	
Oatmeal and Crepe Extras		
fresh fruit	add 3.00	
almond butter / yogurt / nutella / nuts	add 3.00	
jam / raisins / raw honey	add 1.00	
Raw Cold Oatmeal	5.95	
Yogurt Parfait	5.95	
Almond Butter & Jelly Sandwich	6.50	