

C R A N K Y
CARROT
J U I C E C O.



Catering Menu

712 Main St
Houston, TX 77002
832-916-9610
crankycarrotjuice.co



Our Story

Founded in May 2020 in Houston, Texas, Cranky Carrot Juice Co. began as a small but passionate operation, working out of a shared commercial kitchen and building a loyal following at some of Houston's most prominent farmers markets. In October 2022, we expanded into our first brick-and-mortar juice bar inside Finn Hall in Downtown Houston.

Since then, we've continued to grow thoughtfully alongside our community. In February 2026, we opened our second location in the Houston Heights.

In just a few short years, our commitment to quality has earned us recognition as one of Houston's Best Top 3 Juice Bars (2022 and 2025), Top 5 Healthy Restaurants (2023), and we were proudly voted the #1 Juice Bar in 2024.

Our offerings are designed to do more than just taste good — they're the perfect way to nourish your team, support sustained energy, and promote better mood and productivity throughout the day.

We pride ourselves on serving fresh, genuinely good-for-you food —free from added dyes, preservatives, refined sugars, fillers, and inflammatory oils. Every recipe is thoughtfully crafted by our nutritionist with intentional ingredients designed to support the body in different ways. We prioritize local sourcing whenever possible and stay committed to sustainability through practices like composting food waste and recycling our glass bottles.





Organic Smoothie Bowls & Parfaits

Available to be delivered pre-prepared or built on site where guests are able to choose five toppings.



Acai \$12/ea

Blended Acai, Strawberry, Banana & House-Made Almond Mylk

Dragon Fruit \$12/ea

Blended Dragon Fruit, Mango, Banana & House-Made Almond Mylk

Chia Seed Pudding Parfait \$10/ea

Chia Seeds soaked overnight in House-Made Almond Mylk, Vanilla Extract & Maple Syrup



Greek Yogurt Parfait \$8/ea

Toppings:

Strawberry, Blueberry, Kiwi, Pineapple, Local Honey, Almond Butter, Local Bee Pollen, Coconut Shreds, Goji Berries, Chia Seeds, Hemp Seeds, Cacao Nibs, House-Made Gluten-Free Granola



Acai and Beverage Cart

Add an aesthetic + interactive touch to your event!



Rental and staffing pricing varies

Perfect for building acai bowls and parfaits or serving beverages like mocktails, kombucha, juice, coffee or matcha on-site or outdoors.

Can be customized to fit your event branding and decor.



Cold-Pressed Juices

Available by the gallon \$75/ea

12 oz glass bottles \$11/ea or 6 packs for \$55

Revive



Beet, Carrot,
Green Apple,
Lemon, Ginger,
Coconut Water

Sunrise



Orange,
Turmeric,
Tellicherry
Black Pepper

Refresh



Pineapple,
Green Apple,
Green Grape, Ginger,
Lemon, Blue Spirulina,
Alkaline Water

Hydrate



Watermelon,
Pineapple,
Kiwi, Lemon,
Alkaline Water

Glow



Carrot, Orange,
Green Apple,
Ginger, Turmeric,
Chia Seeds

Detox Me



Lemon, Ginger,
Apple, Coconut
Activated Charcoal,
Cayenne Pepper,
Alkaline Water

Fix My Life



Celery,
Cucumber,
Green Apple,
Ginger, Lemon

Fuel Up



Apple,
Cucumber,
Spinach, Celery,
Kale, Lemon,
Ginger, Moringa
Leaf



Cold-Pressed Shots

3 oz \$5/ea *bulk pricing available

Wellness

Pineapple, Ginger, Turmeric, Lemon,
Coconut Water & Cayenne Pepper

Vitality

Carrot, Ginger, Turmeric, Black Maca Root
& Lemon

Gut Rescue

Red Cabbage, Apple, Ginger,
Apple Cider Vinegar & Lemon



Additional Items:
Assorted Fruit Cups \$5/ea



Kombucha

Available by the gallon \$55/ea

32 oz bottles \$16/ea

Raspberry Apple Ginger

Cayenne Apple Ginger

Pineapple Turmeric

Honeydew Pineapple Cucumber Blue Spirulina

Mango Passionfruit

Watermelon Pineapple Ginger

Spring and Summer Seasonal

Beet Pomegranate

Fall and Winter Seasonal





Smoothie Bar

\$13/ea

Maca Magic



House-Made Almond Mylk, Banana, Strawberry, Dates, Coconut Cream, Chia Seeds, Hemp Seeds, Flax Seeds, Maca Root

Digestivo



Papaya, Mango, Coconut, Lime, House-Made Seamoss Gel, Ginger, Blue Spirulina & House-Made Coconut Whip Swirl

Cafe con Hielo



Banana, Dates, Almond Butter, Three Keys Coffee, Cacao Nibs, Adaptogenic Mushrooms & House-Made Almond Mylk

Berry Beauty



Strawberry, Blueberry, Banana, Acai, Guarana Berry, House-Made Almond Mylk & Pro-Collagen Protein

Recharge



Pineapple, Mango, Banana, Spinach, Kale, Moringa Leaf & Coconut

*All catering orders are subject to sales tax and 20% gratuity. Additional delivery, travel and/or staffing fees may apply depending upon special requests.



Smoothie Bar

\$13/ea

Pitaya Power



Dragon Fruit, Banana, Strawberry, House-Made Almond Mylk, Strawberry Whey Isolate, Cold-Pressed Pineapple Juice

Heart Beet



Cold-pressed Beet, Carrot, Ginger, Apple and Lemon Juice blended with Coconut, Mango, Blueberry, Strawberry, House-made Coconut Whip Swirl

Gut Repair



House-made chia seed pudding, house-made coconut whip, pitaya, coconut water, papaya, strawberry, mango and grass-fed collagen peptides

Tropical Matcha



Pineapple, Banana, Mango, Spinach, Kale, Coconut, House-Made Almond Mylk, Moringa Leaf, Sprout Living's Epic Mindful Matcha Protein, Greek Yogurt Swirl

Brain Boost



House-Made Almond Mylk, Dates, Banana, Almond Butter, Blueberry, Spinach, Cacao Nibs, Lion's Mane Mushroom



Coffee and Matcha

Starts at \$10 pp, including Pop Up Cart

We take our coffee and matcha just as seriously as everything else we serve.

Our coffee program features beans from two exceptional roasters: Three Keys Coffee, a Houston-based roaster recognized by Food & Wine as Texas' Best Coffee Roaster, and WEPA Coffee, sourced from the mountainous Cordillera Central region of Puerto Rico — our home island.

For matcha, we source a first-harvest, single-cultivar tea from Mie, Japan, shade-grown for 21 days before harvest.

Inspired by our Puerto Rican roots, our specialty menu highlights island-inspired flavors like coconut, coquito, guava, piña colada, and café con leche—bringing a taste of the Caribbean to every cup.

Every drink is crafted with our house-made almond milk, local grass-fed whole milk, or clean local heavy cream free from gums and thickeners. Our syrups are made in-house using real ingredients and kept naturally lower in sugar.





Functional Mocktail Bar

Starts at \$10 pp, including Pop Up Cart

We use our house-made kombucha and fresh cold-pressed juices to craft functional mocktails that offer a refreshing alternative to traditional bar service. Each drink is thoughtfully built with fresh fruit, adaptogens, and functional ingredients selected to serve a specific purpose—whether that's supporting relaxation, focus, social connection, or the body's ability to adapt to stress.

Every mocktail menu is custom-designed to complement your event, theme, brand, and guest experience, creating a beverage program that feels as intentional as the rest of your celebration. As more people embrace mindful drinking and alcohol-free lifestyles, our Functional Mocktail Bar is the perfect addition to weddings, bridal and baby showers, corporate events, workshops, happy hours, galas, and other gatherings where everyone deserves something special in their glass.





Contact

Francesca Costa

Fran@crankycarrotjuice.co

(832-916-9610)

*All catering orders are subject to sales tax, credit card processing fees and 20% gratuity. Additional delivery, travel and/or staffing fees may apply depending upon special requests.