

Sweetgreen Launches First-Ever 106g Power Max Protein Bowl, Expanding Its Protein-Forward Menu Alongside New Caramelized Garlic Steak Entrées

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The limited-time Power Max Protein Bowl packs a record-breaking 106 grams of protein, joining two new Caramelized Garlic Steak dishes in Sweetgreen's growing lineup of high-protein meals

LOS ANGELES--(BUSINESS WIRE)-- Sweetgreen, the mission-driven restaurant brand known for its craveable salads, plates, and bowls, today unveiled its first-ever 106g protein entrée — the Power Max Protein Bowl — alongside two new Caramelized Garlic Steak dishes, further expanding its lineup of high-protein meals. Available nationwide starting November 18, the new innovation underscores Sweetgreen's continued commitment to flavor-forward, high-quality proteins and culinary-led innovation. On the heels of introducing its macronutrient tracking tool across digital platforms, Sweetgreen now offers 12 chef-crafted entrées featuring more than 30 grams of protein, with the Power Max Bowl topping the list at a record-breaking 106 grams.

Introducing Sweetgreen's Most Powerful Bowl Yet

Joining the menu for a limited time from November 18 through December 15, the Power Max Protein Bowl takes Sweetgreen's protein era to new heights. Built with four servings of antibiotic-free Roasted Chicken, plus double portions of Herbed Quinoa and Spicy Broccoli and finished with Sweetgreen's fan-favorite Green Goddess Ranch, this 106g protein powerhouse is crafted to help guests hit their protein goals without sacrificing quality ingredients or delicious flavor. Available exclusively through Sweetgreen's app, website and kiosks for pickup, delivery, and Outpost, the Power Max Protein Bowl is designed for guests who want to fuel up with real ingredients and serious protein.

Two New Ways to Savor Sweetgreen's Steak

Building on strong customer demand since its debut in 2024, Sweetgreen's Caramelized Garlic Steak features premium grass-fed, pasture-raised steak – with no antibiotics ever, prepared using fine-dining techniques. Each cut is seasoned with a garlic spice blend and roasted for a deep caramelized char on the outside and a juicy center on the inside, then finished with a drizzle of extra virgin olive oil and herbs. The result is tender, savory, steakhouse-level flavor, showcased in two new protein-forward entrées layered with fresh vegetables, hearty grains, and bold sauces:

- Steak Mezze Plate— a hearty plate with 34 grams of protein, featuring caramelized garlic steak served with fluffy white rice, creamy hummus, pickled onions, crisp cucumbers, and juicy tomatoes, finished with crispy onions and a zesty lime-cilantro-jalapeño vinaigrette.
- Steak Honey Crunch Bowl— packed with 33 grams of protein, this bowl layers crisp romaine and hearty quinoa with caramelized garlic steak, tangy pickled onions, and fresh tomatoes, topped with golden garlic breadcrumbs and drizzled with hot honey mustard sauce.

"Sweetgreen has always focused on delivering fresh, crave-worthy food made from high-quality ingredients," said Zipporah Allen, Chief Commercial Officer at Sweetgreen. "Consumers are thinking about protein more than ever, and our Power Max Protein Bowl and Caramelized Garlic Steak entrées meet that moment with real ingredients, bold flavor, and the quality guests expect from Sweetgreen."

By partnering with trusted suppliers, Sweetgreen supports farming practices that are gentle on both the animal and the land, staying true to its mission of connecting more people to real, nourishing food made fresh every day.

For more information about Sweetgreen and its latest menu innovations, visit www.sweetgreen.com and follow @Sweetgreen on social media.

About Sweetgreen:

Sweetgreen (NYSE: SG) is on a mission to build healthier communities by connecting people to real food. Since 2007, the brand has reimagined what fast food can be: fresh, flavorful, and built on real relationships with growers. Born at the farmers market, Sweetgreen's supply chain now spans the country, still rooted in relationships with local farmers and growers. That foundation continues to guide its seasonal, chef-crafted menus across more than 260 locations nationwide, creating spaces where food, people, and purpose come together.

To learn more about Sweetgreen, its menu, and its loyalty program, visit www.Sweetgreen.com. Follow @Sweetgreen on **Instagram**, **Facebook**, **YouTube**, and **X**

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