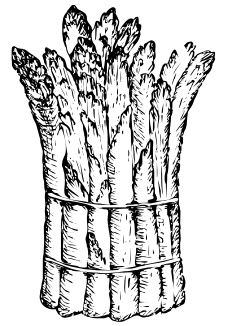


CLEVELAND VEGAN



seasonal specials



BRUNCH 9am-3pm

LEMON BLUEBERRY PANCAKES

buttermilk oat pancakes, blueberry compote, lemon curd (nf)
full stack 12 / half stack 6 (+1 maple syrup)

MUSHROOM TOAST

almond ricotta, sweet & salty mushrooms,
scallions, sourdough bread or +1 gf bread
6

BÁNH MÌ

marinated crispy tofu, kimchi, greens, cilantro,
jalapeno, scallions, chipotle mayo,
French sandwich roll, pickles (nf/gf option)
12

CHICKPEA PARMESAN SANDWICH

house chickpea cutlet, marinara, onions, peppers,
provolone cheese, French sandwich roll (nf)
pickles upon request
13

SUMMER GREEN GODDESS BOWL

asparagus, avocado, kale, marinated tofu, quinoa,
roasted chickpea, creamy green goddess dressing (gf/nf)
12

SEASONAL DRINKS see regular menu for full beverage listing

CARAMEL FRAPPE espresso, homemade caramel,
soy ice cream 16oz. \$6

WATERMELON SLUSH watermelon, lime juice,
coconut water, agave 12oz. \$7 / 16oz. \$8.5

DINNER 3pm-9pm

CHICKEN CAESAR SALAD

chickpea cutlet, tomato, cucumber,
local greens, parmesan, croutons,
house cashew Caesar dressing
12

BÁNH MÌ

marinated crispy tofu, kimchi, greens, cilantro,
jalapeno, scallions, chipotle mayo,
French sandwich roll, pickles (nf/gf option)
12

LOADED CHILI CHEESE FRIES

house cheese sauce, veggie chili, sour cream,
scallions (gf option)
11

PLAIN FRIES

w/ chipotle mayo (nf w/gf & sf option)
6

CLASSIC CHICKPEA PARMESAN PASTA

house marinara, almond ricotta, chickpea cutlet,
parmesan
14

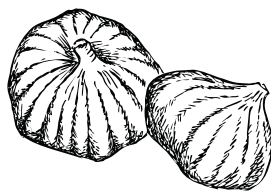
CHILI CHEESE MAC

cashew cheese, veggie chili, cilantro,
sour cream, shredded cheddar
14

CLASSIC VEGGIE CHILI

onion, pepper, tomato, cilantro, sour cream,
shredded cheddar (nf/sf/gf)
6

CLEVELAND VEGAN



all day menu 9am-9pm



starters

bowls/salads

sandwiches

CV classics

sides

BUFFALO CAULIFLOWER DIP
w/house garlic flatbread
(sf/nf/gf- fresh veggies)
7

CHIPOTLE POTATO SKINS
shiitake bacon, sour cream,
scallion (nf/gf option)
7

AVOCADO BLT TOAST
greens, tomato, avocado,
shiitake bacon, sourdough
or +1 gf bread (nf)
6

SOUTHWEST TOFU SCRAMBLE
w/onion, kale, cabbage
(nf/gf)
6

LOADED NACHOS
cashew cheese, black beans,
southwest tofu crumble,
sriracha lime slaw, avocado,
tomato/corn salsa, sour cream,
lettuce, tortilla chips (gf)
9

BROCCOLI CHEESE SOUP (gf)
6

THAI RICE NOODLE BOWL
greens, carrot, cucumber, sweet
& salty mushrooms, crispy tofu,
thai peanut dressing (gf option)
12

CHICKEN BACON RANCH SALAD
greens, carrot, cucumber,
cabbage, chicken fried tofu,
shiitake bacon, cheddar cheese,
ranch (nf/gf option)
13

HOUSE SALAD
greens, carrot, cucumber,
cabbage, ranch (gf/nf)
6

CV SLAMMER
house omelet, lentil patty, crispy
potatoes, onion, kale, pepper
gravy, sourdough or gf bread +1
(gf option)
12



BREAKFAST SANDWICH
house omelet, tempeh bacon,
kale, tomato, avocado,
sprouts, chipotle mayo,
homemade English muffin
or gf bread +1.5 (nf)
13

CLASSIC GYRO
house seitan, greens, tzatziki
sauce, tomato, onion, house
flatbread, pickles upon
request (nf)
13

FRIED CHICKEN SANDWICH
house cutlet, creamy slaw,
greens, chipotle mayo,
pickles upon request (nf)
13

GRILLED CHEESE
provolone, sourdough bread
(nf/sf) tempeh +2
6

BACON, EGG & CHEESE SANDWICH
tempeh bacon, house omelet,
provolone, chipotle mayo,
English muffin or gf bread
+1.5 (nf)
9

CRISPY TOFU TACOS
avocado, sriracha lime slaw,
tomato/corn salsa, roasted
pepitas (nf/gf option)
8

BREAKFAST QUESADILLA
house omelet, onion,
peppers, tempeh bacon,
crispy potatoes, cheddar
cheese, tomato/corn salsa,
sour cream, greens
(nf/gf option)
13

BISCUITS & GRAVY
homemade biscuits,
lentil sausage crumble,
pepper gravy
12

PANCAKES
plain buttermilk, chocolate
chip, or banana w/ maple
syrup and butter (nf)
6/pancake

CRISPY BREAKFAST POTATOES
9am-3pm
w/ house ranch
gf and sf options/nf
+1 cashew cheese (not nf)
6

FRUIT BOWL (gf/nf/sf) 5

SRIRACHA LIME SLAW (gf/nf) 3

CRISPY TOFU (nf/gf option) 2

SAUTEED VEGGIES (gf/nf/sf) 3

RAW VEGGIES (gf/nf/sf) 3

BISCUIT, TOAST, ENGLISH MUFFIN
w/ butter (nf) 3

TEMPEH BACON (nf/gf) 2

SHIITAKE BACON (nf/gf)
2oz./3.5

~organic scratch kitchen cuisine~

gf = gluten free

sf = soy free

nf = nut free

Please speak with your server regarding dietary restrictions or questions about the menu.

Our kitchen & bakery are not free of gluten, nuts, or soy. We cannot guarantee there is no cross contamination in items, but will take extra care in the preparation of all menu items.

coffee + tea

FROM RISING STAR COFFEE ROASTERS AND
LOCAL STOREHOUSE TEA COMPANY,
PLEASE INQUIRE ABOUT FLAVORS

coffee 12oz. \$2.5 / 16oz. \$3.25

cold brew 12oz. \$3 / 16oz. \$3.5

espresso \$2.5 for two shots

latté 12oz. \$4 / 16oz. \$5

cappucino 12oz. \$4

americano 12oz. / 16oz. \$2.5

mocha 12oz. \$4.5 / 16oz. \$5.5

hot cocoa 12oz. \$3 / 16oz. \$4

hot tea \$2.5

iced tea 12oz. \$3 / 16oz. \$3.75

chai tea latté 12oz. \$4 / 16oz. \$5

London fog latté 12oz. \$4 / 16oz. \$5

extra espresso shot \$1.5

MILK OPTIONS

soy, almond, oat or
house cashew milk

HOUSE SYRUPS +\$0.50

caramel, vanilla, lavender



smoothies

12oz. \$7 / 16oz. \$8.5
add organic pea protein powder \$1.25

creamy strawberry & banana
strawberry, banana, dates, milk

the greens of paradise
pineapple, mango, coconut water,
spinach, agave, lime

chocolate charge-up
chocolate almond milk, banana,
PB, flax, dates, espresso shot

**blueberry lemon
breakfast smoothie**
blueberry, lemon, oats, banana,
yogurt, maple syrup, granola topping

other

**cold-pressed juice
by Fruit Vibe** \$6.5
(inquire for flavors)

organic orange juice
12oz. \$3 / 16oz. \$3.75

house lemonade
12oz. \$3 / 16oz. \$3.75

Martinelli apple juice \$2.5

**Maine Root ginger beer
or root beer** \$3

San Pellegrino \$1.5
(inquire for flavors)

Health Ade Kombucha
16oz. \$5 (inquire for flavors)

See beverage cooler for more drink options

superfood lattés

SEASONAL OFFERINGS POSTED ON BEVERAGE BOARD AT THE COUNTER

bulletproof latté 12oz. \$6.5 / 16oz. \$8.5
coconut oil with steamed house cashew milk and espresso
metabolism, immune system, and energy booster

matcha latté 12oz. \$6 / 16oz. \$8
matcha powder, steamed house cashew milk, maple syrup
**powerful antioxidant, rich in fiber & chlorophyll
and aids in concentration**

maca latté 12oz. \$6 / 16oz. \$8
maca powder, agave, steamed house cashew milk
**provides adrenal, thyroid, and hormonal balance
as well as a natural energy boost**

golden milk latté 12oz. \$6 / 16oz. \$8
turmeric, steamed house cashew milk,
cinnamon, ginger, black pepper
**powerful anti-inflammatory & anti-bacterial properties,
good treatment for indigestion**

milkshakes

16oz. \$8

chocolate vanilla strawberry	chocolate PB cookies & cream banana
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Yes! Everything is vegan—free of animal products and byproducts. All of our ingredients are not exclusively organic; however we make a considerable effort to source and provide the majority of our menu from organic and local sources.

TUESDAY-SATURDAY 9am—9pm
SUNDAY 9am—3pm

PLEASE NOTE: ORDERS MUST BE PLACED
15 MINUTES PRIOR TO CLOSING

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

CONTACT: CLEVELANDVEGAN@GMAIL.COM

dessert

COOKIE À LA MODE

warm cookie of your choice,
vanilla ice cream,
chocolate/caramel drizzle—\$6
(or select different bakery item for upcharge)

Cleveland Vegan is a full-service bakery. We offer all occasion cakes and desserts, wedding cake service and a walk-in bakery with cakes, cookies, bars, pastry, donuts, gluten-free items, raw bakery and more. Our full bakery menu can be found at clevelandvegan.com.

- our story -

Founded in 2012, Cleveland Vegan began its operation as a catering company. Laura Ross & Justin Gorski, founders of Cleveland Vegan never imagined their little catering company would grow into what it is today. With over 35 staff and growing, what makes their food, service & experience exceptional is the incredible team behind it all. Cleveland Vegan is still a full-service catering company along with the cafe and bakery.

Thank you for all of your support!

Learn more - clevelandvegan.com

**Please follow us on
Facebook & Instagram**

Cafe - 216-221-0201