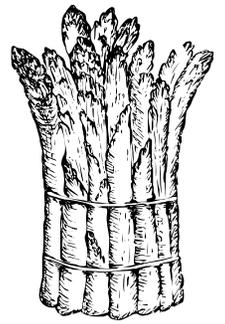


# CLEVELAND VEGAN



## seasonal specials



### BRUNCH 9am-3pm

#### CINNAMON SWIRL PANCAKES

buttermilk oat pancakes, cinnamon brown sugar swirl,  
cream cheese frosting, coconut granola (nf-no granola)  
+1 maple syrup  
full stack 12 / half stack 6

#### KEY LIME CHIA PUDDING PARFAIT

key lime chia pudding, house cashew yogurt,  
coconut granola (gf/sf)  
6

#### BEET BURGER

beets, onion, garlic, quinoa, sesame seeds,  
sunflower seeds, local greens, tomato, avocado,  
ranch, pickles upon request (nf)  
+1 cheese  
13

#### CHICKPEA PARMESAN SANDWICH

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

#### KIMCHI BLISS BOWL

marinated crispy tofu, brown rice, broccoli sprouts,  
cabbage, roasted broccoli, kimchi aioli (gf/nf)  
13

### SEASONAL DRINKS see regular menu for full beverage listing

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

**PB&J SMOOTHIE** mixed berries, banana, peanut butter,  
hemp seed, dates and non-dairy milk  
12oz. \$7 / 16oz. \$8.5

### DINNER 3pm-9pm

#### CHICKEN CAESAR SALAD

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

#### BEET BURGER

beets, onion, garlic, quinoa, sesame seeds,  
sunflower seeds, local greens, tomato, avocado,  
ranch, pickles upon request (nf)  
+1 cheese  
13

#### 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

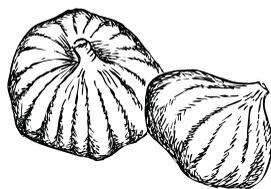
#### CHILI CHEESE MAC

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

<b>chocolate vanilla strawberry</b>	<b>chocolate PB cookies &amp; cream banana</b>
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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](http://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](http://clevelandvegan.com)**

**Please follow us on  
Facebook & Instagram**

**Cafe - 216-221-0201**