



CLEVELAND VEGAN

seasonal specials



BRUNCH 9AM-3PM

STRAWBERRY LEMON BASIL PANCAKES

strawberry basil compote, lemon cream cheese, crumble topping, +1 maple syrup (nf)
full 12 / half 6

CHORIZO BREAKFAST BURRITO

chorizo seitan, house omelet, crispy potatoes, cheese, onions, peppers, tomato/corn salsa, cilantro lime crema, jalapeños (nf)
14

BENEDICT LOX PLATE

tofu egg, garlic herb cream cheese, carrot lox, cashew hollandaise, onion, dill, capers, English muffin with side breakfast potatoes (gf option)
16

BÁNH MÌ

crispy marinated tofu, kimchi, greens, cilantro, jalapeños, scallions, chipotle mayo, French sandwich roll, pickles upon request (nf, gf option)
13

CARROT LOX

marinated carrots, garlic herb cream cheese, dill, capers, red onion, sourdough or +1 gf bread (nf)
6.5

HERBED LENTIL SAUSAGE PATTIES

two patties, chipotle mayo (gf, nf)
5.5

MEDITERRANEAN POWER BOWL

seasoned quinoa, tomato, olives, marinated tempeh, red onion, cucumber, kale, tzatziki, side flatbread (nf, gf option)
14

DINNER 3PM-9PM

CARROT LOX

marinated carrots, garlic herb cream cheese, dill, capers, red onion, sourdough or +1 gf bread (nf)
6.5

BÁNH MÌ

crispy marinated tofu, kimchi, greens, cilantro, jalapeños, scallions, chipotle mayo, French sandwich roll, pickles upon request (nf, gf option)
13

STREET CORN SALAD

roasted corn, onion, poblano, cilantro, cotija cheese, greens, avocado, cabbage, carrot, grape tomatoes, marinated tempeh, side tortilla chips (nf, gf)
14

PLAIN FRIES

w/ chipotle mayo (nf, gf, sf option)
+1 cashew cheese (not nf)
6

LOADED KIMCHI FRIES

cilantro lime crema, red onion, cotija cheese, jalapeños, kimchi (nf, gf)
11

CLASSIC BURGER & FRIES

house burger patty, lettuce, onion, tomato, chipotle mayo, American cheese, side fries, pickles upon request, +2 shiitake bacon
16

BUFFALO CHICKEN MAC & CHEESE

house chickpea cutlet, onion, broccoli, shiitake bacon, ranch drizzle
15

SIDE MAC & CHEESE

6

SEASONAL DRINKS

see regular menu for full beverage listing

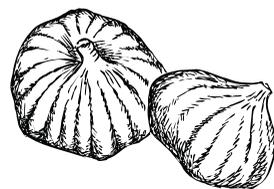
MOCHA FRAPPE

espresso, organic soy vanilla ice cream, house made chocolate sauce, 16oz. \$7

ICED FRENCH VANILLA TEA LATTÉ

iced sweetened French Vanilla black tea infused with cinnamon, star anise, cardamom, and choice of milk, 12oz. \$5 / 16oz. \$6

CLEVELAND VEGAN



all day menu 9am-9pm



starters

BUFFALO CAULIFLOWER DIP
w/ flatbread
(sf/nf/gf- fresh veggies)
8

TOFU WINGS
ranch, celery, choice of BBQ
or buffalo, (nf/gf)
11

AVOCADO BLT TOAST
greens, tomato, avocado,
shiitake bacon, sourdough
or +1 gf bread (nf)
6.5

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)
10

BROCCOLI CHEESE SOUP (gf)
6

bowls/salads

THAI RICE NOODLE BOWL
greens, carrot, cucumber, sweet
& salty mushrooms, crispy tofu,
thai peanut dressing (gf)
13

CHICKEN BACON RANCH SALAD
greens, carrot, cucumber,
cabbage, chicken fried tofu,
shiitake bacon, cheddar cheese,
ranch (nf/gf)
13.5

CAESAR SALAD
croutons, apple, cabbage,
pepitas, cashew Caesar dressing
(gf option)
6

CV SLAMMER
house omelet, lentil patty, crispy
potatoes, onion, kale, pepper
gravy, sourdough or gf bread +1
(gf option)
13



sandwiches

BREAKFAST SANDWICH
house omelet, tempeh bacon,
kale, tomato, avocado,
sprouts, chipotle mayo,
homemade English muffin
or gf bread +1.5 (nf)
13.5

CLASSIC GYRO
house seitan, greens, tzatziki
sauce, tomato, onion,
flatbread, pickles upon
request (nf)
13.5

FRIED CHICKEN SANDWICH
house cutlet, creamy slaw,
greens, chipotle mayo,
pickles upon request (nf)
14

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

CV classics

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)
14

BISCUITS & GRAVY
homemade biscuits,
lentil sausage crumble,
pepper gravy
12.5

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

sides

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

FRUIT BOWL (gf/nf/sf) 5

SRIRACHA LIME SLAW (gf/nf) 4

CRISPY TOFU (nf) 3

SAUTEED VEGGIES (gf/nf/sf) 3

RAW VEGGIES (gf/nf/sf) 3

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

TEMPEH BACON (nf/gf) 2.5

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

cappuccino 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**

superfood beetroot latté 12oz. \$6 / 16oz. \$8

beetroot powder, ginger, cardamom, maple syrup,

steamed house cashew milk

powerful antioxidant, anti-inflammatory, rich in vitamins & minerals

milkshakes

16oz. \$8

chocolate, vanilla, strawberry,

chocolate PB cookies & cream, banana

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