



CLEVELAND VEGAN

seasonal specials



BRUNCH 9AM-3PM



PUMPKIN ROLL PANCAKES

cinnamon oat pancakes, pumpkin cream cheese, granola, brown sugar cinnamon butter, +1 maple syrup (nf option)
full 12 / half 6

LOADED BREAKFAST TACOS

three flour tortillas, tofu egg, seitan chorizo, kale, peppers, onions, tomato/corn salsa, micro cilantro (nf, gf option)
13

SOUTHWEST BENEDICT PLATE

tofu egg, avocado, seitan chorizo, spinach, chipotle hollandaise, cotija, micro cilantro, English muffin with side breakfast potatoes and salsa
16

LOBSTER ROLL

hearts of palm, celery, onion, nori, Old Bay, dill, greens, tomato, French sandwich roll, pickles upon request (nf, gf option)
13

GARLIC PARMESAN BRUSSELS SPROUTS

(gf, nf, sf)
7

HERBED LENTIL SAUSAGE PATTIES

two patties, chipotle mayo (gf, nf)
6

KIMCHI BLISS BOWL

marinated crispy tofu, kimchi, brown rice, sweet potatoes, brussels sprouts, kimchi aioli (nf, gf)
14

DINNER 3PM-9PM

GARLIC PARMESAN BRUSSELS SPROUTS

(gf, nf, sf)
7

LOBSTER ROLL

hearts of palm, celery, onion, nori, Old Bay, dill, greens, tomato, French sandwich roll, pickles upon request (nf, gf option)
13

HARVEST BRUSSELS SPROUT & KALE SALAD

apple, onion, sweet potatoes, candied walnuts, marinated tempeh, maple Dijon vinaigrette (gf, nf option)
14

PLAIN FRIES

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

POUTINE FRIES

mushroom gravy, cheese crumbles, shiitake bacon, scallions (nf, gf)
11

MEATBALL SUB

tempeh meatballs, house marinara, onions, peppers, provolone, French sandwich roll, side fries, sub side salad +2
16

GEMELLI & MEATBALLS

tempeh meatballs, house marinara, spinach, peppers, almond ricotta, parmesan, garlic bread
15

SEASONAL DRINKS

see regular menu for full beverage listing

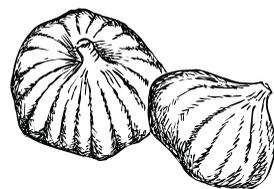
CARAMEL APPLE MILKSHAKE

organic soy milk, soy vanilla ice cream, apples, house made caramel syrup and drizzle, 16oz. \$8.5

PUMPKIN SPICE LATTÉ

housemade pumpkin spice syrup, espresso, choice of steamed 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,
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
two flour tortillas, 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. \$3 / 16oz. \$3.75

cold brew 12oz. \$4 / 16oz. \$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 \$3

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

chai tea latté 12oz. \$4.5 / 16oz. \$5.5

London fog latté

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

extra espresso shot \$1.5

MILK OPTIONS

soy, almond, oat or
house cashew milk

HOUSE SYRUPS +\$0.50

caramel, vanilla, almond, lavender



smoothies

12oz. \$7 / 16oz. \$8.5

add organic pea protein powder \$1.25

creamy strawberry & banana
strawberry, banana, dates, milk

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

the greens of paradise
pineapple, mango, coconut water,
spinach, agave, lime
(12oz. \$7.5 / 16oz. 9)

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

Boylan Cream Soda \$3

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 milk of choice and espresso
metabolism, immune system, and energy booster

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

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

golden milk latté 12oz. \$6 / 16oz. \$8
turmeric, steamed milk of choice,
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 milk of choice
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—\$7
(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