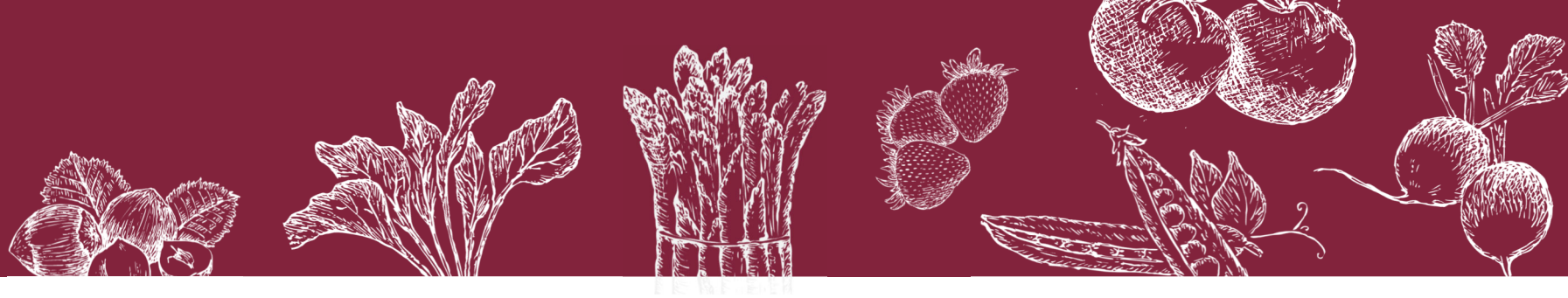


CLEVELAND VEGAN

CAFE ▾ BAKERY ▾ CATERING



starters

**CHIPOTLE
POTATO SKINS**
shiitake bacon, scallion,
ranch (nf/gf)
7

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

LOADED NACHOS
cashew cheese, black beans,
house seitan chorizo, sriracha
lime slaw, pico de gallo, cilantro
lime crema, lettuce,
tortilla chips (gf option),
sub fries +2
12

BLT TOAST
avocado, shiitake bacon, tomato,
radish, greens
(nf/gf option +1)
6.5

BUFFALO CAULIFLOWER DIP
w/ fried pita & celery
(nf w/ gf & sf options)
7.5

BACON & BLEU CHEESE FRIES
gruyere mornay sauce,
shiitake bacon, scallion (gf)
11

BROCCOLI & CHEESE SOUP (gf)
6.5

brunch

EGGS FLORENTINE
2 house cashew & tofu eggs, arugula, mornay sauce, radish,
English muffin w/ side breakfast potatoes (gf option)
17

PB&J PANCAKES
mixed berry compote, peanut butter whipped cream,
candied peanuts, add maple syrup +1
half 8 / full 13

PANCAKES
plain buttermilk, chocolate chip or banana
w/ maple syrup and butter, add peanut butter whip +2 (nf)
6 / pancake

CHORIZO BREAKFAST BURRITO
seitan chorizo, house omelet, crispy potatoes, cheese, onion,
peppers, pico de gallo, cilantro lime crema, jalapeños (nf)
15

BIG BREAKFAST SANDWICH
house omelet, tempeh bacon, kale, tomato, avocado, chipotle
mayo, house English muffin, side of fresh fruit, gf bread +1.5 (nf)
14

CV SLAMMER BOWL
house omelet, lentil patty crumble, crispy potatoes, onion,
kale, pepper gravy, sourdough, gf bread +1 (gf option)
16

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

SAUSAGE, EGG & CHEESE SAMMY
lentil patty, house omelet, provolone cheese, chipotle mayo,
homemade English muffin, gf bread +1 (nf)
12

handhelds

**ADD FRIES TO ANY SAMMY +4
PICKLES AVAILABLE UPON REQUEST*

CLASSIC GYRO
house seitan, lettuce, tzatziki sauce,
tomato, onion, flatbread (nf)
14

FRIED CHICKEN SANDWICH
house chicken cutlet, sriracha lime
slaw, lettuce, chipotle mayo,
focaccia bun (nf)
14

CV CHICKEN PARM SANDWICH
house chicken cutlet, Follow Your
Heart provolone, arugula, sauteed
peppers & onions, marinara,
focaccia bun (nf)
14

REUBEN
house corned beef seitan, sweet
kraut, provolone, 1000 island, rye (nf)
14

CRISPY TOFU TACOS
two flour tortillas, avocado, sriracha
lime slaw, pico de gallo, pepitas
(nf w/ gf option)
8

GRILLED CHEESE
provolone, sourdough
(nf/sf) gf option +1.5, tempeh +2,
house seitan +4
6

bowls

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

**CHICKEN BACON
RANCH SALAD**
chicken fried tofu, shiitake
bacon, cheddar cheese, lettuce, carrot,
cucumber, cabbage, ranch (gf/nf)
14

PEAR SALAD
arugula, romaine, spiced pumpkin
seeds, radish, bleu cheese,
fig vinaigrette (gf/nf/sf)
12

CAESAR SALAD
lettuce, croutons, shiitake bacon,
parmesan, Caesar dressing
(nf w/ gf option)
add house cutlet +6
8

sides

CRISPY BREAKFAST POTATOES w/ house
ranch (gf/nf w/ sf option)
+1 sub cashew cheese (not nf)
6

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

**HOUSEMADE BISCUIT, ENGLISH MUFFIN,
OR SOURDOUGH** w/ butter or
mixed berry compote (nf)
3

**HOUSEMADE TORTILLA CHIPS
AND CASHEW CHEESE** (gf)
6

CRISPY TOFU (gf/nf) **3**

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

TEMPEH BACON (gf/nf) **3**

LENTIL PATTIES
chipotle mayo (gf/nf) **5**

FRESH FRUIT (gf/nf/sf) **6**

SRIRACHA LIME SLAW (gf/nf) **4**

RAW VEGGIES (gf/nf/sf) **3**

SAUTÉED VEGGIES (gf/nf/sf) **4**

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

CAPPUCINO 12oz. \$4

AMERICANO 12oz. / 16oz. \$2.5

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

HOT COCOA 12oz. \$3 / 16oz. \$4
add whip cream +2

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

FROZEN FRAPPE 16oz. \$8
espresso, ice cream, flavor of choice
(mocha, chai, or caramel)

EXTRA ESPRESSO SHOT \$1.5

milk options
soy, almond, oat

house syrups +\$0.50
caramel, vanilla, lavender, brown
sugar cinnamon, sugar free vanilla (+.75)

PLANT BASED 🌱 SINCE 2012

**CLEVELAND
VEGAN**
CAFE ▽ BAKERY ▽ CATERING

smoothies

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

add organic pea protein powder \$1.50

CREAMY STRAWBERRY & BANANA
strawberry, banana, maple syrup, milk

CHOCOLATE CHARGE-UP
choice of milk, chocolate sauce,
banana, peanut butter,
flax seeds, 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 \$7
(inquire for rotating flavors)

ORGANIC ORANGE JUICE
12oz. \$3 / 16oz. \$3.75

HOUSE LEMONADE
12oz. \$3 / 16oz. \$3.75

MATCHA LEMONADE
12oz. \$4 / 16oz. \$4.75

MARTINELLI APPLE JUICE \$3.5

MAINE ROOT SODAS \$4

BOYLAN CREAM SODA \$4

OLIPOP \$3

HEALTH ADE KOMBUCHA
16oz. \$5 (inquire for flavors)

OATLY CHOCOLATE MILK CARTON
\$4

See beverage cooler for more drink options

superfood lattés

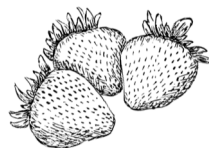
BULLETPROOF LATTÉ 12oz. \$6.5 / 16oz. \$8.5
coconut oil with steamed milk of choice and espresso
metabolism, immune system, and energy booster

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, maple syrup, steamed milk of choice (caffeine-free)
*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, maple syrup
cinnamon, ginger, black pepper (caffeine-free)
*powerful anti-inflammatory & anti-bacterial properties,
good treatment for indigestion*

BEETROOT LATTÉ 12oz. \$6 / 16oz. \$8
beetroot powder, ginger, cardamom, maple syrup,
steamed milk of choice (caffeine-free)
*powerful antioxidant, anti-inflammatory,
rich in vitamins & minerals*



milkshakes

16oz. / \$8
add whip cream +2

**CHOCOLATE, VANILLA, STRAWBERRY,
CHOCOLATE PB, COOKIES & CREAM, BANANA**

Yes! Everything is vegan—free of animal products and byproducts.
All 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 INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

CONTACT: CLEVELANDVEGAN@GMAIL.COM

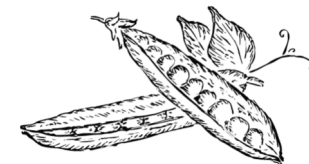
dessert

COOKIE À LA MODE \$9

warm cookie of your choice,
vanilla ice cream, chocolate/caramel drizzle,
whip cream

(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, operating 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 40 staff and growing, what
makes their food,
service & experience exceptional is the in-
credible 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