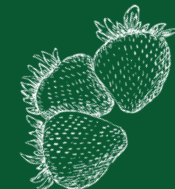


CLEVELAND VEGAN

CAFE ▾ BAKERY ▾ CATERING



starters

MUSHROOM TOAST

almond ricotta, sweet & salty mushrooms, scallions (gf option +1)

7

GARLIC PARMESAN POTATO SKINS

shiitake bacon, scallion, ranch (nf/gf)

7.5

TOFU WINGS

choice of bbq or buffalo, ranch or bleu cheese, side of celery (nf/gf)

11.5

LOADED NACHOS

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

12.25

SPINACH ARTICHOKE DIP

w/ fried pita (nf/sf, gf option w/ tortilla chips or fresh veggies)

8

DISCO FRIES

house ham seitan, cashew cheese, scallions (gf option)

11.25

CHICKEN NOODLE SOUP

(nf)

7

brunch

CLASSIC BENEDICT PLATE

2 house cashew & tofu eggs, house ham seitan, cashew hollandaise sauce, scallion, side breakfast potatoes (gf option)

17

PUMPKIN CREAM CHEESE PANCAKES

candied pecans, whipped cream add maple syrup +1 (nf option)

half 7 / full 12

PANCAKES

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

6 per pancake

CHORIZO BREAKFAST BURRITO

seitan chorizo, house omelet, crispy potatoes, American 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 option +1)

16

BISCUITS & GRAVY

homemade biscuits, lentil patty crumble, pepper gravy

13

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)

14.5

FRIED CHICKEN SANDWICH

house chicken cutlet, sriracha lime slaw, lettuce, chipotle mayo, focaccia bun (nf)

14.75

BÁNH MÌ

marinated crispy tofu, kimchi, lettuce, radish, jalapeño, cilantro, scallion, French sandwich roll, chipotle mayo (nf/gf option)

14.75

CLASSIC CUBAN

house ham seitan, pulled pork trumpet mushrooms, Dijon aioli, pickles, provolone, sub roll (nf)

14.5

CRISPY TOFU TACOS

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

9

GRILLED CHEESE

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

7

bowls

THAI RICE NOODLE BOWL

Chilled noodles, lettuce, carrot, cucumber, warm sweet & salty mushrooms and crispy tofu, Thai peanut dressing (gf)

13.5

CHICKEN BACON RANCH SALAD

chicken fried tofu, shiitake bacon, cheddar cheese, lettuce, carrot, cucumber, cabbage, ranch (nf/gf)

14

CV COBB

romaine, avocado, grilled tempeh, cherry tomatoes, roasted sunflower seeds, radish, Follow Your Heart cheddar shreds, bleu cheese dressing (nf/gf)

14

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 (nf/gf w/ sf option) +1 sub cashew cheese (not nf)

6

FRIES w/ chipotle mayo (nf/gf w/ sf option)

+1 sub cashew cheese (not nf)

6

HOUSEMADE BISCUIT, ENGLISH MUFFIN, OR SOURDOUGH w/ butter (nf)

4

CRISPY TOFU (nf/gf) 3.5

SHIITAKE BACON (nf/gf) 2oz 4

TEMPEH BACON (nf/gf) 3

LENTIL PATTIES
chipotle mayo (nf/gf) 5.5

FRESH FRUIT (nf/sf/gf) 6

SRIRACHA LIME SLAW (nf/gf) 4

RAW VEGGIES (nf/sf/gf) 3.5

SAUTÉED VEGGIES (nf/sf/gf) 3.5

nf = nut free

sf = soy free

gf = gluten 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
(DECAF AVAILABLE) AND LOCAL STOREHOUSE TEA
COMPANY, PLEASE INQUIRE ABOUT FLAVORS

COFFEE 12oz. \$3 / 16oz. \$3.75

COLD BREW 12oz. \$4 / 16oz. \$5

ESPRESSO \$3 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
add whipped cream +2

HOT TEA \$3

UNSWEETENED 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

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
choice of milk, strawberry, banana

CHOCOLATE CHARGE-UP
choice of milk, chocolate sauce,
banana, peanut butter, espresso shot
(contains peanuts)

**BLUEBERRY LEMON
BREAKFAST SMOOTHIE**
blueberry, lemon, oats, banana,
yogurt, granola topping
(contains soy, granola contains nuts)

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

OLIPOP \$3

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

SAN PELLEGRINO SPARKLING WATER \$3
See beverage cooler for more drink options
and inquire for our custom drink specials

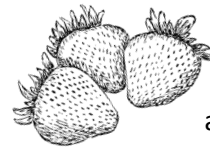
superfood lattés

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*

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 whipped cream +2, add espresso +3

**CHOCOLATE, VANILLA, STRAWBERRY,
CHOCOLATE PB, COOKIES & CREAM, BANANA**
(all flavors contain soy)

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.

Refunds and/or replacements will not be
considered for properly prepared orders.

Automatic gratuity will be added to parties of 6 or more.

CONTACT: CLEVELANDVEGAN@GMAIL.COM

dessert

COOKIE À LA MODE \$9

warm cookie of your choice,
vanilla ice cream (contains soy),
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, 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 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

Café: 216-221-0201