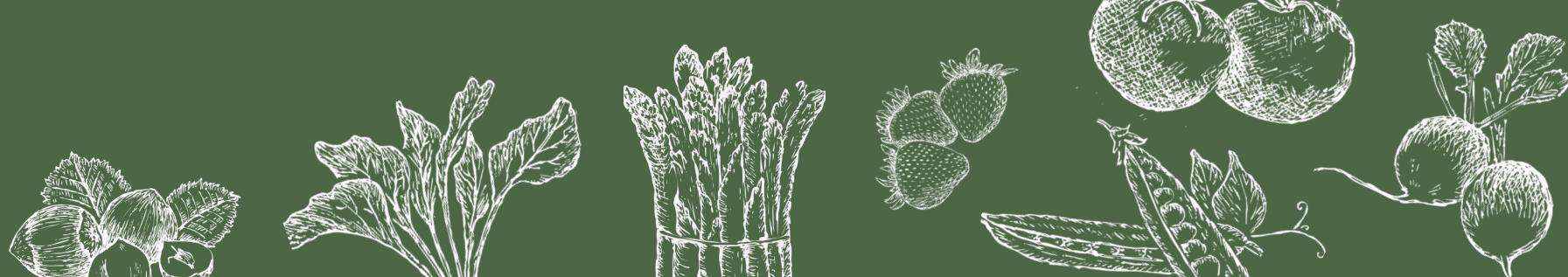


CLEVELAND VEGAN



starters

CHEESY POTATO SKINS

shiitake bacon, sour cream, scallion, (nf, gf)
7

TOFU WINGS

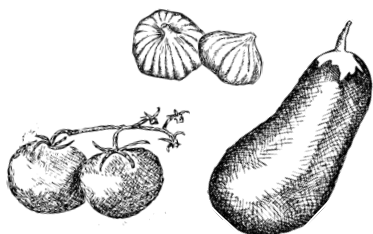
ranch, celery, choice of BBQ or buffalo (nf/gf)
11

LOADED NACHOS

cashew cheese, black beans, house seitan chorizo, sriracha slaw, tomato/corn salsa, cilantro lime crema, lettuce, tortilla chips (gf option) sub fries +2
12

CAPRESE TOAST

almond ricotta, tomato, arugula, balsamic glaze, basil pesto, sourdough, gf bread +1 (sf)
7



Guest wifi password: clevelandvegan

brunch

CLASSIC BENEDICT PLATE

2 Yo Egg poached eggs, asparagus, tempeh bacon, cashew hollandaise, scallion, English muffin with side breakfast potatoes (gf option)
17

LEMON BLUEBERRY PANCAKES

buttermilk oat pancake, blueberry compote, sweet lemon ricotta, granola, +1 maple syrup
half 7 / full 13

PANCAKES

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

CHORIZO BREAKFAST BURRITO

seitan chorizo, house omelet, crispy potatoes, cheese, onion, peppers, tomato/corn salsa, cilantro lime crema, jalapenos (nf)
15

BIG BREAKFAST SAMMY

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

CLASSIC BREAKFAST PLATE

2 Yo Egg poached eggs, tempeh bacon, crispy potatoes, toast w/ butter (nf, gf option)
16

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, (nf)
14

THE BIG V

house burger patty, special sauce, lettuce, onion, pickle, american cheese, sesame seed bun, (nf)
15

PESTO TEMPEH SANDWICH

marinated tempeh, tomato, arugula, caramelized onion, sourdough, gf bread +1.5
13

SPICY CHICKEN SANDWICH

house chicken cutlet, lettuce, pickles, ranch (nf)
14

CRISPY TOFU TACOS

two flour tortillas, avocado, sriracha lime slaw, tomato/corn salsa, pepitas (nf w/ gf option)
8

GRILLED CHEESE

provolone, sourdough bread (nf/sf) tempeh +2
6

bowls

THAI RICE NOODLE BOWL

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

CHICKEN BACON RANCH SALAD

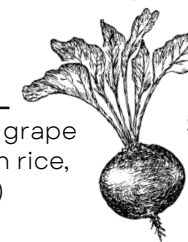
lettuce, carrot, cucumber, grape tomatoes, chicken fried tofu, shiitake bacon, cheddar cheese, ranch (nf/gf)
14

CAESAR SALAD

lettuce, croutons, shiitake bacon, parmesan, Caesar dressing (nf w/ gf option) add house cutlet +4
7

PESTO TEMPEH BOWL

marinated tempeh, arugula, grape tomatoes, asparagus, brown rice, parmesan, pepitas (gf)
13



sides

CRISPY BREAKFAST POTATOES

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

FRIES

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

TOAST OR ENGLISH MUFFIN

w/ butter (nf)
3

FRUIT (gf/nf/sf) 6

SRIRACHA LIME SLAW (gf/nf) 4

CRISPY TOFU (gf/nf) 3

SHIITAKE BACON (nf/gf) 2oz 3.5

TEMPEH BACON (nf/gf) 3

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

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, almond, lavender, brown sugar cinnamon

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, dates, milk

CHOCOLATE CHARGE-UP

choice of milk, chocolate sauce, banana, peanut butter, flax seeds, 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 \$7

(inquire for rotating flavors)

ORGANIC ORANGE JUICE

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

HOUSE LEMONADE

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

MARTINELLI APPLE JUICE \$3.5

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

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

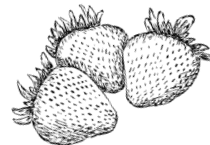
maca powder, agave, steamed milk of choice (caffeine-free)
provides adrenal, thyroid, and hormonal balance as well as a natural energy boost

GOLDEN MILK LATTÉ 12oz. \$6 / 16oz. \$8

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

BETROOT 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

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

Yes! Everything is vegan—free of animal products and by-products. 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 \$7

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

(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 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