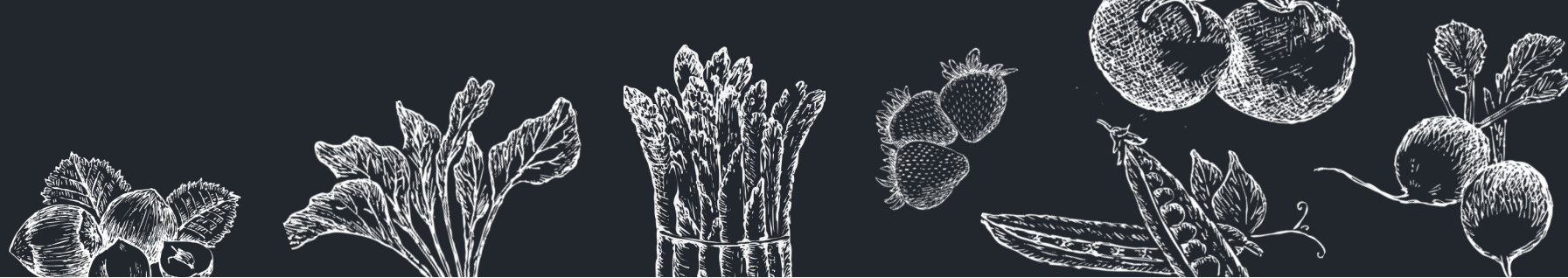


# CLEVELAND VEGAN

CAFE ▾ BAKERY ▾ CATERING



## starters

### CHEESY RANCH 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, roasted tomato salsa, cilantro lime crema, lettuce, tortilla chips (gf option), sub fries +2

12

### EVERYTHING TOAST

avocado, lettuce, radish, shiitake bacon, grape tomato, everything bagel seasoning, gf bread +1 (nf)

6

### BROCCOLI CHEESE SOUP

(gf)

6

### POUTINE

fries, herbed gravy, feta, shiitake bacon, scallion

(gf, nf)

11

## brunch

### CHORIZO BENEDICT

2 Yo Egg poached eggs, seitan chorizo, chipotle hollandaise, kale, roasted tomato salsa, radish English muffin with side breakfast potatoes (gf option)

17

### CARAMELIZED BANANA PANCAKES

w/ candied pecans, +1 maple syrup (nf option)

half 7 / full 12

### 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, roasted tomato salsa, cilantro lime crema, jalapeños (nf)

15

### BIG BREAKFAST SANDWICH

house omelet, tempeh bacon, kale, tomato, avocado, chipotle mayo, provolone cheese, 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, American 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, napa slaw, lettuce, chipotle mayo, (nf)

14

### REUBEN

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

14

### BÁNH MÌ

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

14

### CV FIL-A

house chicken cutlet, lettuce, tomato, American cheese, pickles, ranch (nf)

14

### CRISPY TOFU TACOS

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

8

### GRILLED CHEESE

provolone, sourdough or rye (nf/sf) gf option +1.5, tempeh +2, house seitan +3

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

### CAESAR SALAD

lettuce, croutons, shiitake bacon, parmesan, Caesar dressing (nf w/ gf option)

add house cutlet +4

7

### HARVEST BOWL

quinoa, kale, warm roasted sweet potatoes, carrot, red onion, cranberries, feta, roasted pepitas, apple cider vinaigrette (gf/nf)

13

## 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

### HOMEMADE BISCUIT, ENGLISH MUFFIN, OR SOURDOUGH

w/ butter or caramelized banana compote (nf)

3

### CRISPY TOFU (gf/nf) 3

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

### TEMPEH BACON (nf/gf) 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

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, hazelnut, 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

**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

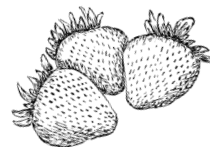
**BULLETPROOF LATTÉ** 12oz. \$6.5 / 16oz. \$8.5  
coconut oil with steamed milk of choice and espresso  
\*metabolism, immune system, and energy booster\*

**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](http://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](http://clevelandvegan.com)