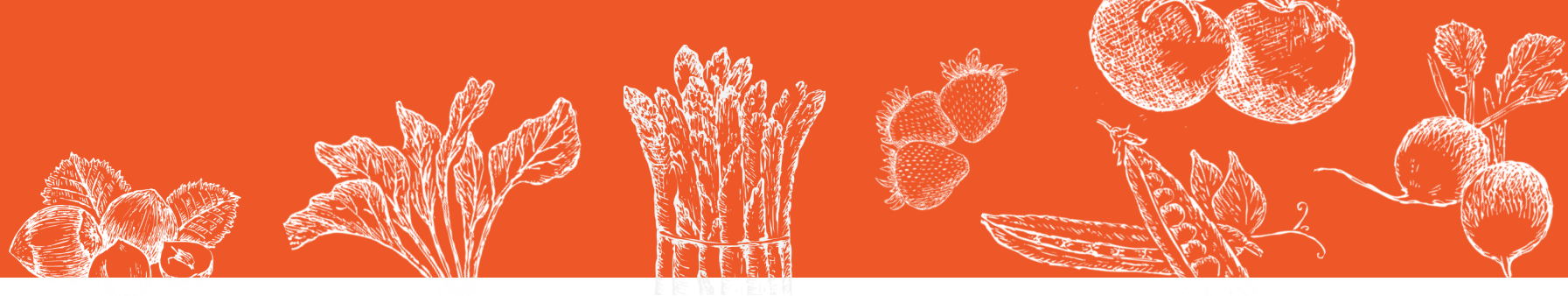


CLEVELAND VEGAN

CAFE ▾ BAKERY ▾ CATERING



starters

GARLIC PARMESAN POTATO SKINS

shiitake bacon, scallions,
sour cream (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, avocado,
roasted tomato salsa,
cilantro lime crema, lettuce,
tortilla chips (gf option),
sub fries +2
12

CARROT LOX TOAST

almond ricotta, capers, fresh dill,
red onion (sf) gf option +1
8

CREAMY VEGETABLE TOMATO SOUP

(gf/sf/nf)
6

POUTINE

french fries, herbed gravy,
scallion, shiitake bacon,
parmesan (gf, nf)
11

brunch

CARROT LOX BENEDICT

2 Yo Egg poached eggs, almond ricotta, carrot lox, hollandaise,
capers, dill, English muffin with side breakfast potatoes (gf option)
17

CHOCOLATE APPLE PECAN PANCAKES

spiced apple compote, candied pecans, chocolate sauce,
whipped cream, add maple syrup +1 (nf option)
half 8 / full 13

PANCAKES

plain buttermilk, chocolate chip or banana
w/ maple syrup and butter, add whip cream +2 (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,
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 (nf)
14

FRENCH DIP

house seitan "ham", Follow Your
Heart provolone, mushroom,
onion, au jus, French roll (nf)
14

CV MELT

tempeh bacon, kale, mushrooms,
Follow Your Heart provolone,
tomato, chipotle mayo
(nf w/ gf option +1.5)
14

CRISPY TOFU TACOS

two flour tortillas, avocado, sriracha
lime slaw, roasted tomato salsa,
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

CAESAR SALAD

lettuce, croutons, shiitake bacon,
parmesan, Caesar dressing
(nf w/ gf option)
add house cutlet +6
7

KALE & BRUSSELS SALAD

candied pecan, dried cranberries,
red onion, Follow Your Heart
parmesan, apple cider vinaigrette
(gf/sf/nf option)
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

**HOUSEMADE BISCUIT, ENGLISH MUFFIN,
OR SOURDOUGH** w/ butter or
spiced apple 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

OLLIE POP \$3

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

OATLY CHOCOLATE MILK CARTON
\$4

See beverage cooler for more drink options

superfood lattés

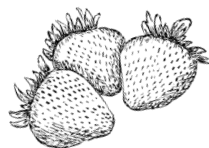
BULLETPROOF LATTÉ 12oz. \$6.5 / 16oz. \$8.5
coconut oil with steamed milk of choice and espresso
metabolism, immune system, and energy booster

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, 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*

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