

ENTREES

Step 1: Find Your Flavor

Spartichoke

Sauteed spinach, garlic, artichokes, & smoked gouda w/bee-free honey & walnuts

Florentine

Sauteed mushrooms, sun dried tomatoes, & spinach w/zesty puttanesca sauce

Ponzu Tofu

Mushrooms, scallion, water chestnuts, & tofu, sauteed in garlic-sesame ginger sauce w/ brown rice topped w/bean sprouts, carrot, & sesame seeds w/side of ponzu sauce

Na-chorizo

Jalapeno cheese sauce, house-made soy chorizo, seasoned black beans, guacamole, cashew-lime crema, & salsa

Buffalo Tofu

Pan seared buffalo tofu w/mozzarella style cheese, lettuce, tomato, red onion, spicy buffalo sauce, & ranch

Step 2: How Do You Want It

As a Crepe | 8.5

Vegan batter is standard

*gluten-free batter available on request

As a Wrap/Burrito | 9.5

In a grilled flour tortilla
Comes with side of chips

As a Bowl | 9

Over your choice of brown rice, quinoa or a mix of both!

As a Salad | 9.5

over baby spinach & romaine blend

APPS, SOUPS, SIDES

Nachos | sm 7 lg 10.50

Corn tortilla chips, jalapeno cheese, soy chorizo, seasoned black beans, pico, guacamole & cashew crema

Chips 4... | 6

Guac or Salsa or Nacho Cheese

Sides & Accompaniments

Seasonal Fruit Cup 4

Potato or tortilla chips 2

Brown rice, Quinoa, Black Beans 2

Marinated Tofu 2

Guacamole 1.5

Soup | cup 4 *bowl 7

Ask a freindly Beerline employee about our rotating soup selection

*Includes a roll

BEERLINE · CAFE ·

SWEET CREPES

Berries & Cream | 8

Sweet vanilla cream cheese w/fresh berries, strawberry coulis & almonds

Apple Cinnamon & Peanut Butter | 7.5

Sauteed apples w/cinnamon peanut butter & maple pecan granola drizzled w/bee-free honey

Build Your Own | 3+ →

Start with a plain crepe.

Do you want vegan butter? →

Now select your ingredients!

Fruitella | 8

*Nutella with mixed berries or banana or both (\$1), walnuts & chocolate sauce

Lemon Poppyseed & Blueberry | 7

Lemon curd and blueberry cream cheese icing w/fresh blueberries sprinkled w/ poppy seeds

Fillings

Peanut butter 2

Nutella* 2

Mixed berries 1.5

Bananas 1

Sweet cream cheese 2

Strawberry Jam 1

Toppings

Bee-free honey .50

Chocolate sauce .50

Maple Syrup .75

Agave .75

Walnuts 1

Almonds 1

Pecans 1

Cinnamon Sugar .25

BREAKFAST ALL DAY

Breakfast Bowl | 9

Start the day right with this protein packed dish! Tofu scramble, avocado, black beans, & sauteed veggies topped w/ cashew sour cream **add cheese 1.50**

Tofu Scramble | cup 3.5 bowl 7

Our signature tofu scramble served with sauteed mushrooms, onions, & bell peppers, topped with fresh scallions

Steel Cut Oatmeal | 6.5

with vanilla, chia, & brown sugar topped w/bananas, almonds, & raisins.

Maple-Pecan Granola | 7.5

Our famous house-made maple pecan granola topped with your choice of fresh blueberries or cinnamon apple slices and a side of soy or almond milk.

Belgian Waffle | 6

Comes with pure Wisconsin maple syrup, and vegan butter. add berries or bananas \$1 each

Breakfast Crepe | 7

Tofu scramble with cheddar style cheese, sauteed mushrooms, onion, & bell pepper. Add tomatoes .50 Avocado 1.25

Black Beans 1 Soy Chorizo 1.25

All items are made vegan (except NUTELLA)
*NOT VEGAN

BEVERAGES

Smoothies

Add Epic Protein 1.25

Jolly Green Jenny | 6.5

Kale, spinach, chia, flax, mango, banana, lemon juice, almond milk

Mango Turmeric | 6

Mango, turmeric, cinnamon, ginger, almond milk

Crantioxidant | 8

Cranberry, blueberry, mango, orange juice

SBO | 5.5

Strawberry, banana, orange

Cocoa snowflake | 5.5

Banana, cocoa, vanilla, agave, soy milk

Oh BB! | 7

Oatmeal, blueberries, maple syrup, soy milk

Juices

Emerald | 7 | 16 oz

Kale, chard, celery, ginger, apple, cucumber

Ruby | 6 | 16 oz

Beets, carrot, strawberry

Lemon Bomb | 4 | 6 oz

Lemon, carrot, ginger, cayenne

**strawberry Turmeric
Lemonade**

12oz | 3 16oz | 3.5 20oz | 4

Leland Palmer

our signature Strawberry Turmeric
Lemonade & Peach Black iced tea

12oz | 3 16oz | 3.5 20oz | 4

Carrot, Orange, or Fusion

12oz | 3 16oz | 3.5 20oz | 4

Ginger shot | 2.5

1.5oz

Coffee / Tea

Stone Creek Drip

12oz | 2 16oz | 2.25 20oz | 2.5

Cold Brew

12oz | 3 16oz | 3.5 20oz | 4

Peach Black Iced Tea

12oz | 3 16oz | 3.5 20oz | 4

Rishi Tea | 2.75

Herbal

Turmeric Ginger, Blueberry Hibiscus,
Peppermint, Strawberry Tulsi, Chamomile

Caffeinated

Earl Grey, English Breakfast, Jasmine Green,
Macha Super Green



Crossroads Collective Food Hall at
2238 N Farwell Ave, Milwaukee, WI 53202

Check out our flagship location at 2076 N Commerce St.
for an even larger selection of vegan, vegetarian, & gluten-free goodies.
Please note that all items are made to order but we'll do our best to keep
your wait time as short as possible.