

ENTREES

Step 1: Start With

Crepe \ 8.5

Vegan batter is standard

*gluten-free batter available on request

Wrap/Burrito \ 9.5

Grilled flour tortilla

Comes with side of chips

Step 2: Find Your Flavor

Spartichoke

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

Na-chorizo

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

Bowl \ 9

Brown rice, quinoa or a mix of both!

Salad \ 9.5

Baby spinach & Romaine blend

Buffalo Tofu

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

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

BUILD YOUR OWN SALAD

Grab a sheet → Fill it out → Bring it up

APPS & SIDES

Nachos \ sm 7 lg 10.50

El Rey corn tortilla chips, jalapeno cheese, soy chorizo, seasoned black beans, pico, guacamole & cashew crema

Chips and . . . \ 6

Guac or Salsa or Nacho Cheese

Sides & Accompaniments

Seasonal Fruit Cup 4

Potato or tortilla chips 2

Brown rice, Quinoa, Black Beans 3

Marinated Tofu 2

Guacamole 1.5



SWEET CREPES

Berries & Cream \ 8

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

Apple Cinnamon & Peanut Butter \ 7.5
Sauteed apples w/cinnamon peanut butter & maple pecan granola drizzled w/bee-free honey

Fruitella \ 8
*Nutella with mixed berries or banana or both (\$1), walnuts & chocolate sauce

Build Your Own \ 3+

Start with a plain crepe.

Do you want vegan butter?

Now select your ingredients!

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

BRUNCH

Served 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

Breakfast Tacos \ 6

3 corn tortillas with seasoned tofu scramble & vegan cheddar, served with a side of salsa.

Avocado 1.25 Black Beans 1 Veggies 1

Soy Chorizo Tacos \ 7.5

3 corn tortillas with jalapeno cheese, house-made soy chorizo, avocado, & cashew lime crema served with a side of chipotle jalapeno salsa.

Belgian Waffle \ 6

Made to order Belgian waffle with Wisconsin pure maple syrup, Earth Balance & a dusting of powdered sugar.

Add *Nutella 1.25 Peanut Butter Berries or Bananas 1 Pecans 1

Please allow for extra time as these are made to order

All items are made vegan (except Nutella)

*NOT VEGAN

BEVERAGES

Smoothies

Add Epic Protein 1.25

Jolly Green Jenny \ 7
Kale, spinach, chia, flax, mango,
banana, lemon juice, almond milk

Mango Turmeric \ 6.5
Mango, turmeric, cinnamon,
ginger, almond milk

Crantioxidant \ 8
Cranberry, blueberry, mango,
orange juice

SBO \ 6
Strawberry, banana, orange

Cocoa Snowflake \ 6
Banana, cocoa, vanilla, agave,
soy milk

Oh BB! \ 7
Oatmeal, blueberries, maple
syrup, soy milk

Coffee / Tea

Stone Creek Drip
House Mug (16 oz) | 2
12oz | 2.25 16oz | 2.50 20oz | 2.75

Cold Brew
12oz | 3.25 16oz | 3.75 20oz | 4.25

Peach Black Iced Tea
12oz | 3 16oz | 3.50 20oz | 4

Rishi Tea \ 3.25
Herbal
Turmeric Ginger, Blueberry Hibiscus,
Peppermint, Strawberry Tulsi,
Chamomile
Caffeinated
Earl Grey, English Breakfast, Jasmine
Green, Macha Super Green

Juices

Emerald \ 7.25 \ 16 oz
Kale, chard, celery, ginger, apple,
cucumber

Ruby \ 6.25 \ 16 oz
Beets, carrot, strawberry

Lemon Bomb \ 4.25 \ 6 oz
Lemon, carrot, ginger, cayenne

Carrot, Orange, or Fusion
12oz | 3.25 16oz | 3.75 20oz | 4.25

Ginger Shot \ 2.75
1.5oz

Signature Bevs

**strawberry Turmeric
Lemonade**
12oz | 3.25 16oz | 3.75 20oz | 4.25

Leland Palmer
Strawberry Turmeric Lemonade infused
Peach Black Iced Tea
12oz | 3.25 16oz | 3.75 20oz | 4.25

Rishi Tea Lemonade
Locally made Rishi tea steeped to order
infused with fresh lemon and sugar
20oz | 4.5

Persian Rose Brew
Stone Creek cold brew infused with
rose water, cinnamon, cardamom,
maple, cocoa & soy milk.
16 oz | 5.5



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.