

starters & snacks

Returning soon!!
 Garlic Buffalo Wings 9.95
 sub cucumber & carrots or chips 2.50

Jalapeno Cheese Dip & Chips 5.95

Loaded Nachos

Crispy El Ray tortilla chips topped with zesty nacho cheese, seasoned black beans, chickpea chorizo, pico de gallo, cashew lime crema, & avocado

small 7.45 large 10.75

Chips & Salsa

Crispy El Ray tortilla chips served with house-made chipotle-jalapeno salsa

sides

Roasted Asparagus
2.95

Side Salad

Spring mix, carrots, cukes & grape tomatoes tossed in smoky tomato vinaigrette, topped with croutons 3.45

Rosemary-Garlic Red Potatoes 2.95

Fruit Cup 3.45

Garlic Pita Bread

warm pita points with vegan garlic butter 1.95

Chef's Choice

an ever-changing side dish.
 (see specials sheet for the deets)

fresh Juices

Emerald (16oz)
 Kale, chard, cucumber, celery, ginger, apple. 7.95

Lemon Bomb (6oz)
 Lemon, carrot, ginger, cayenne w/a salted rim 4.45

Ruby (16oz)
 Beets, carrots, strawberries. 5.95

Carrot juice, Orange juice, or Carrot Orange blend
 12oz 2.95 16oz 3.45 20oz 3.95
 add a ginger shot 2.00

Ginger Shot 1.5oz 2.50

Strawberry Turmeric Lemonade
 12oz 2.95 16oz 3.45 20oz 3.95

boozies

Subject to availability

Signature Mimosa

Made with Strawberry Turmeric Lemonade
 or
 Classic Mimosa

BeerMosa

O Gii & OJ 20oz 7.95

Bottled Beer

See current selection

Zardetto Cuvee Brut

glass 6.95 bottle 26.95

Tap Wine

Glass 6.45 1/2 Carafe 15.45 Carafe 28.45

Returning soon!!
 Hourly Specials
 Hahn Pinot Noir
 Gazerra Pino Grigio
 Elki Sauvignon Blanc

smoothies

Add EPIC protein (13g) 1.25 Chia seed .65 Flax .50

Substitute, soy, almond, or whole at no cost. Sub oat milk 1.50

Jolly Green Jenny (detox & regenerate) 6.95
 Kale, spinach, chia, flax, banana, mango, almond milk

Cran-tioxidant (antioxidant & immune boosting) 7.95
 Cranberry, blueberry, mango, orange

Strawberry Banana Orange 5.45
 (vitamin, mineral & energy boost)
 Strawberries, banana, & orange juice

Cayenne Avocado Chocolate 5.95
 (heart healthy, digestive, & mood boost)
 Avocado, cayenne, chocolate, soy milk

Mango Turmeric Ginger 5.95
 (anti-inflammatory, antioxidant, alkaline)
 Mango, turmeric, ginger, cinnamon, almond milk

Oatmeal Blueberry Maple (antioxidants & weight control) 6.95
 Oats, blueberry, maple, soy milk

hot/iced

Add espresso shot. Soy or Almond milk 1.00 Oat Milk 1.25

	12 oz	16 oz	20 oz
House Mug		2.25	

Coffee to Go	2.25	2.50	2.75
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Overdrive	3.50	4.00	4.50
Iced	3.75	4.25	4.75

Cafe Au Lait	3.00	3.25	3.75
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Americano	3.00	3.25	
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Latte or Cappuccino	4.00	4.25	
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Dark Chocolate Mocha	4.25	4.50	
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Hot Chocolate	3.00	3.50	
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Chocolate Milk	3.00	3.50	
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Chai Latte	4.25	4.50	5.25
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Rose Chai	4.50	4.75	5.50
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Espresso Shot.....2oz	2.75		
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Macchiato3oz	3.25		
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Cortado4oz	3.50		
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Cold Brew	3.00	3.50	4.00
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Add flavor shot!

Peppermint, Vanilla, Hazelnut, Caramel, Lavender, Sugar-free Vanilla

Peach Black Iced Tea	2.25	2.75	3.25
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1 free refill large size only

Brewed Rishi Tea 3.00
 hot or iced

Herbal

Blueberry Hibiscus
 Chamomile
 Peppermint
 Turmeric Ginger

Caffinated

Earl Grey
 English Breakfast
 Jasmine
 Macha Super Green
 Strawberry Tulsi



Fresh Vegetarian Delicious

(August 2021)

We have patio tables open for dining. Our indoor seating will remain closed for the time being.

Carry-out orders can be made at beerlinecafe.com or call 414-265-5644



LUNCH

DINNER

Monday:	CLOSED	-----
Tuesday:	10:00 - 2:00	5:00 - 8:00
Wednesday:	10:00 - 2:00	5:00 - 8:00
Thursday:	10:00 - 2:00	5:00 - 8:00
Friday:	10:00 - 2:00	5:00 - 8:00
Saturday:	8:00 - 3:00	4:00 - 9:00
Sunday:	8:00 - 3:00	4:00 - 7:00

= vegan * = vegan option

= gluten free = gluten free option

** = Gluten free but contains ingredients processed on equipment shared with wheat.

2076 N Commerce Street Milwaukee, WI 53212

414-265-5644

www.beerlinecafe.com

savory crepes

All can be made Vegan, & Gluten-free



Classic Breakfast

An all-in-one breakfast crepe with roasted rosemary potatoes, tempeh maple bacon, eggs or tofu & cheddar 9.75

Sauteed veggies .75 Avocado 1.25 Vegan cheese 1.00

Mexican Breakfast

Chickpea chorizo, zesty jalapeno cheese & choice of eggs or seasoned tofu scramble, tucked inside a warm crepe, topped w/pico de gallo & cashew lime crema 9.75

Avocado 1.25 Seasoned black beans .95

Green Sun's Zenith

Spinach, onion, & garlic sautee inside a warm crepe topped w/tzatziki, kale chip crumbles, pepitas, & avocado 8.45

Add an egg .95

Basic Breakfast

Customizable egg or tofu scramble & cheddar cheese 5.95

Sauteed veggies .95 Tempeh bacon 1.95 Sliced tomatoes .50
sub mozz, brie, or vegan cheddar 1.00

Spartichoke

2 petite crepes filled w/sauteed spinach, garlic, artichokes, brie & mozz topped with honey & salted walnuts 8.95

add an egg .95

sweet crepes

All can be made Vegan, & Gluten-free



Crepe Suzette

Warm crepe w/sweet orange glaze, butter or Earth Balance topped w/powdered sugar 5.25

Lemon Poppy Seed & Blueberry

Tangy lemon curd layered inside a delicate crepe, drizzled w/sweet blueberry cream cheese icing & topped with fresh blueberries & poppy seeds 7.95

Crepe Ape

Choose up to two spreads: peanut butter, Nutella, jam & either bananas or mixed berries topped w/Ghirardelli chocolate sauce & toasted pecans. 7.95

Build Your Own

One crepe w/Earth Balance 2.95

Cinnamon sugar .25 Maple syrup .95 Agave .75 Honey .75
Berry Mix .95 Bananas .95 Toasted almonds or pecans .95
Chocolate sauce .65 Nutella 1.25 Peanut Butter 1.25 Jam 1.25
Vegan Vanilla Icing 1.50 Vegan Blueberry Icing 1.50

cromelettes / scrambles

A thin omelette cooked on our crepe makers or make it a scramble with eggs or seasoned tofu. *V All are Gluten-free & can be made Vegan

Hollandaise

Oven roasted asparagus & mushrooms w/mozzarella cheese drizzled with vegan hollandaise sauce 8.95

Classic Breakfast

Rosemary potatoes, tempeh bacon & cheddar cheese 9.75

Sauteed veggies .75 Avocado 1.25 mozz, brie, or vegan cheddar 1.00

Basic

Cheddar cheese, & sauteed veggies 5.95

Avocado 1.25 sub mozz, brie, or vegan cheddar 1.00

paninis & sammies

Gluten-free bread 1.50 Sourdough, multi-grain, focaccia, or hoagie roll available

Mushroom Barley Burger

Seasoned mushroom barley patty with caramelized beer onions, rosemary aioli, tomatoes, romaine, & alfalfa sprouts served on toasted herbed focaccia bun 8.95

avocado 1.25 mozz, cheddar, brie, or vegan cheese 1.75

Super Gyro

Warm pita bread layered with lemon-dill hummus, red onion, spinach, tomato, & gyro seasoned mushrooms slathered in our signature vegan tzatziki & topped with fresh mint 7.95

Basic Breakfast Panini

Choice of eggs or tofu scramble, melted cheddar, & Vegenaise on your choice of toasty bread 5.95 *V

sub mozz, brie or vegan cheese 1.00

Avocado 1.25 Sauteed veggies .75 Tempeh bacon 1.95 Sliced tomatoes .50

Fromage

The ultimate grilled cheese with smoked gouda, cheddar, & tomatoes grilled on garlic sourdough 6.95. *V

Add avocado for 1.25 Tofu ham 1.95

BLATz

2 kinds of veggie bacon, avocado, tomato, & romaine with zesty tabasco mayo on toasted multi-grain 7.45

Caprese

Melty fresh mozzarella, tomato, basil almond pesto, spinach, & balsamic reduction on Focaccia 6.95 *V

sub vegan cheese 1.75 also available as a crepe or cromelette

Portobello Cheesesteak

Marinated portobello strips w/bell peppers & onion, smoked gouda, jalapeno cheese & savory onion sauce on a toasted hoagie roll 8.75

add an egg .95 also available as a crepe

other goodies

Buddha Bowl

Roasted cauliflower & broccoli tossed w/marinated carrots, water chestnuts, & a rice never topped with tahini cashew sauce 9.25

Avocado 1.25 Marinated portobellos or tofu 1.95

Ethiopian Lentil Wrap

Spicy berbere seasoned lentil & sweet potato w/garlic cucumber tzatziki, lettuce, & tomato in a grilled flour tortilla 8.95

Avocado 1.25

Chickpea Chorizo Tacos

Three generously seasoned chickpea tacos with zesty jalapeno cheese, fresh avocado & cashew lime crema 6.95

Breakfast Tacos

Three corn tortillas with scrambled eggs or tofu scramble, choice of cheddar or vegan cheese & a side of salsa 5.45 *V

Avocado 1.25 Sauteed Veggies .75

Beerline Mac

Your choice of wheat or gluten-free noodles baked in our signature creamy vegan cheese sauce topped with paprika & scallions

small 4.95 large 8.75

Pesto Mac

Creamy basil almond pesto cheese topped w/diced tomatoes.

small 5.25 large 9.25

avocado 1.25 Seasoned Tofu 1.95 Marinated Potobellos 2.50

Tofu Scramble

Sauteed veggies, mushrooms, tofu, herbs & spices topped with scallions.

small 3.95 large 6.45

Breakfast Wrap

Rosemary potatoes, nacho cheese & scrambled eggs or seasoned tofu wrapped inside a grilled tortilla, served with chipotle-jalapeno salsa 7.75 *V

Avocado 1.25 Black Beans .95

Hash Brown Benedict

Roasted asparagus & baked tofu "ham" over crispy hash browns & choice of 2 over easy eggs or tofu scramble drizzled w/vegan hollandaise 8.45

Cinnamon Roll Pancakes

2 cinnamon pancakes with gooey cinnamon syrup & vanilla icing. 9.95

other goodies cont'd

Oatmeal

Steel cut oats made w/almond milk, chia seeds, vanilla, & a hint of brown sugar topped w/ bananas, raisins,

& almonds 6.95

add berries 1.50

Yogurt Parfait

Lightly sweetened coconut yogurt layered with house-made maple-pecan granola and fresh berries topped with lite agave 6.45

Maple Pecan Granola

A bowl of house-made maple-pecan granola topped with fresh blueberries 6.25

(Includes choice of milk. Sub greek yogurt or non-dairy milk for 1.25)

salads

add marinated portobellos or tofu 1.95

Gaia

Spinach, Romaine, & spring greens tossed in our own Green Goddess dressing with avocado, scallion, tomato, cucumber topped w/toasted pecans & alfalfa sprouts 9.95

House

Spring mix with pickled julienned carrots, cukes, & grape tomatoes, tossed in our smoky tomato vinaigrette, topped with avocado slices & garlic croutons 7.45

Please disclose any dietary allergies or sensitivities upon ordering.

We use best practices, separate surfaces, and fresh utensils for all noted allergies but cannot 100% guarantee that items will be completely free of gluten, dairy, nuts, or other allergens.

Eating raw or undercooked eggs is a health risk to everyone, especially the elderly, children under 4, pregnant women, and those with compromised immune systems.