

starters & snacks

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 7.75 large 10.95

Chips & Salsa 🌶️ 🌶️
Crispy El Ray tortilla chips served with house-made chipotle-jalapeno salsa 4.95 ✓ 🌱

sides

Roasted Asparagus ✓ 🌱
3.45

Side Salad
Spring mix, carrots, cukes & grape tomatoes tossed in smoky tomato vinaigrette, topped with croutons 3.45 ✓ 🌱*

Rosemary-Garlic Red Potatoes 3.45 ✓ 🌱

Fruit Cup 4.45 ✓ 🌱

Chef's Choice ✓
An ever-changing side dish. Always vegan, almost always available gluten-free (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 3.95 16oz 4.95 20oz 5.95

boozy

Subject to availability

Signature Mimosa
Made with Strawberry Turmeric Lemonade 7.45
or
Classic Mimosa 7.45

Beermosa
O Gii & OJ 20oz 7.95

Bottled Beer
See current selection

Zardetto Cuvee Brut
glass 6.95 bottle 26.95

Tap Wine
Chardonnay - Sean Minor 7
Sav Blanc - Sean Minor 7
Pinot Noir - Sean Minor 7.45
Cabernet - Leese Fitch 7

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) 7.45
Kale, spinach, chia, flax, banana, mango, almond milk

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

Strawberry Banana Orange 6.45
(vitamin, mineral & energy boost)
Strawberries, banana, & orange juice

Cayenne Avocado Chocolate 6.45
(heart healthy, digestive, & mood boost)
Avocado, cayenne, chocolate, soy milk

Mango Turmeric Ginger 6.45
(anti-inflammatory, antioxidant, alkaline)
Mango, turmeric, ginger, cinnamon, almond milk

Oatmeal Blueberry Maple (antioxidants & weight control) 7.45
Oats, blueberry, maple, soy milk

hot/iced

Milk of Choice: Almond, Soy, Oat, Whole
Add espresso Shot 1.50

	12 oz	16 oz	20 oz
House Mug		2.50	
Coffee to Go	2.50	2.75	3.00
Overdrive	3.75	4.25	4.75
Iced	4.00	4.50	5.00
Cafe Au Lait	3.25	3.50	3.75
Americano	3.00	3.25	
Latte or Cappuccino	5.25	6.50	
Dark Chocolate Mocha	5.50	6.00	
Hot Chocolate	4.25	4.95	
Chocolate Milk	4.25	4.95	
Chai Latte	5.50	5.75	6.45
Rose Chai	5.75	6.00	6.50
Espresso Shot.....2oz	2.75		
Macchiato3oz	3.25		
Cortado4oz	3.50		
Cold Brew	3.50	4.00	4.50

Add flavor shot!

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

Peach Black Iced Tea 2.95 3.45 3.95
1 free refill large size only

Leland Palmer 3.45 3.95 4.45
Peach Tea & Strawberry Turmeric Lemonade

Brewed Rishi Tea 3.00
hot or iced

Herbal
Blueberry Hibiscus
Chamomile
Peppermint
Turmeric Ginger

Caffinated
Earl Grey
English Breakfast
Jasmine
Macha Super Green



Fresh Vegetarian Delicious
(August 2022)

Our dining room is open!!

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



LUNCH

DINNER

Monday: 9:00 - 3:00
Tuesday: CLOSED
Wednesday: 9:00 - 3:00
Thursday: 9:00 - 3:00
Friday: 9:00 - 3:00
Saturday: 8:00 - 3:00 4:00 - 8:00
Sunday: 8:00 - 3:00

✓ = 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, scrambled eggs or tofu & cheddar 9.75

Sauteed veggies .95 Avocado 1.25 Vegan cheese 1.00

Mexican Breakfast

Chickpea chorizo, zesty jalapeno cheese & choice of scrambled 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 scrambled eggs 1.50

Basic Breakfast

Customizable egg or tofu scramble with vegan or dairy cheddar cheese 6.45

Sauteed veggies .95 Tempeh bacon 2.50 Sliced tomatoes .50

New Recipe! Spartichoke

2 petite crepes filled w/sauteed spinach & creamy vegan garlic artichoke mix topped with agave, walnuts and parsley 9.45

Add scrambled eggs 1.50

sweet crepes

All can be made Vegan. & Gluten-free



Crepe Suzette

Warm crepe w/sweet orange glaze & 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

Choose both berries & bananas 1.50

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. * All are Gluten-free & can be made Vegan

Hollandaise

Oven roasted asparagus & mushrooms w/mozzarella cheese drizzled with vegan hollandaise sauce 9.25

Classic Breakfast

Rosemary potatoes, tempeh bacon & cheddar cheese 9.75

Sauteed veggies .95 Avocado 1.25 mozz. brie, or vegan cheddar 1.00

Basic

Choice of vegan or dairy cheddar in a thin egg batter like an omelette, scrambled in a bowl, or as a tofu scramble 6.95

Avocado 1.25

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 9.45

avocado 1.25 mozz. cheddar or vegan cheese 1.75

Basic Breakfast Panini

Choice of eggs or tofu scramble, vegan or dairy cheddar, & Vegenaise on toasted soudough 6.95 *

sub mozz or vegan cheese 1.00

Avocado 1.25 Sauteed veggies .95 Tempeh bacon 2.50 Sliced tomatoes .50

Fromage

The ultimate vegan grilled cheese with smoked gouda, cheddar, & tomatoes grilled on garlic sourdough 7.45

Avocado 1.25 Tofu "ham" 2.50 Marinated portobellos 2.50

BLATz

Marinated, maple glazed tempeh and smokey carrot bacon strips, avocado, tomato, & romaine with zesty tabasco mayo on toasted multi-grain 7.95

Caprese

Choice of vegan smoked gouda or dairy mozzarella cheese with tomatoes, basil almond pesto, spinach, & balsamic reduction on toasted Focaccia 7.95 *

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 8.95

add an egg 1.50 also available as a crepe

other goodies

Ethiopian Lentil Wrap

Spicy berbere seasoned lentil & sweet potato w/garlic cucumber tzatziki, lettuce, & tomato in a grilled flour tortilla 9.45

Avocado 1.25

Chickpea Chorizo Tacos

Three generously seasoned chickpea tacos with zesty jalapeno cheese, fresh avocado & cashew lime crema served with a side of salsa 7.75

Breakfast Tacos

Three corn tortillas with scrambled eggs or tofu scramble, choice of cheddar or vegan cheese & a side of salsa 5.95 *

Avocado 1.25 Sauteed Veggies .95

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 8.95

Avocado 1.25 Seasoned Tofu 2.50 Marinated Portobellos 2.50

Pesto Mac

Creamy basil almond pesto cheese topped w/diced tomatoes.

small 5.75 large 7.75

Avocado 1.25 Seasoned Tofu 2.50 Marinated Portobellos 2.50

Tofu Scramble

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

small 4.25 large 7.25

Breakfast Wrap

Rosemary potatoes, nacho cheese & scrambled eggs or seasoned tofu wrapped inside a grilled flour tortilla, served with chipotle-jalapeno salsa 7.95 *

Avocado 1.25 Black Beans .95

Hash Brown Benedict

Roasted asparagus & baked tofu "ham" over crispy hash browns & choice of tofu scramble or 2 over easy eggs, drizzled w/vegan hollandaise 9.45 *

Cinnamon Roll Pancakes

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

bananas .95 mixed berries 1.50

other goodies cont'd

Oatmeal

Steel cut oats made w/almond milk, chia seeds, vanilla, & 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 life agave 6.95 **

Maple Pecan Granola

A bowl of house-made maple-pecan granola topped with fresh blueberries 6.95 **
(Includes choice of milk. Sub coconut yogurt 3.50)

salads & soup

add marinated portobellos or tofu 2.50

The Greek

Romaine lettuce with grape tomatoes and sun dried tomatoes, cucumber, red onion, greek olive medley, vegan feta, and avocado tossed with a sweet and tangy lemon-oregano dressing and a dusting of dill. 11.95

Gaia

Fresh spinach and Romaine tossed in our own Green Goddess dressing with avocado, scallion, tomato, cucumber topped w/ toasted pecans & alfalfa sprouts 10.95

House

Spinach & Romaine blend, pickled shredded carrots, cucumbers, & grape tomatoes, tossed with smoky tomato vinaigrette, topped with avocado & garlic croutons 9.95

Soup

Our soup selection changes every few days. See our specials sheet or ask a friendly Beerline employee for the deets! Always vegan, almost always available gluten-free!

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.