

CHIPPIES

🌶️ LOADED NACHOS

El Rey tortilla chips topped w/zesty nacho cheese, black beans, chickpea chorizo, pico de gallo, cashew-lime crema, & avocado
small 8.45 large 13.95

🌶️ JALAPENO CHEESE DIP & CHIPS 5.95

🌶️🌶️ CHIPS & SALSA

Crispy El Rey corn chips served with house-made chipotle-jalapeno salsa 6.95

SIDES

ROASTED ASPARAGUS 3.45

ROSEMARY-GARLIC RED POTATOES 3.75

HASH BROWNS 3.75

BUTTERED TOAST 2.95 *

BLACK BEANS

Topped with a dash of fresh pico! 2.95

FRUIT CUP 4.95

CHEF'S CHOICE

An ever-changing side dish. Always vegan, almost always available gluten-free see specials sheet for the deets

BOOZIES

Subject to availability

SIGNATURE MIMOSA 10.45

Made with Strawberry Turmeric Lemonade

CLASSIC MIMOSA 10.45

BEERMOSA

O Gii & OJ (16 oz) 6.95

BEER & WINE

See employee for current selection

SMOOTHIES

 Add EPIC protein (13g) 2.00 Chia seed .65 Flax .65

JOLLY GREEN JENNY 7.45 (detox & regenerate)

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

CRANTI-OXIDANT 8.95 (antioxidant & immune boosting)

Cranberry, blueberry, mango, orange

STRAWBERRY BANANA ORANGE 6.45 (vitamin, mineral & energy boost)

Strawberries, banana, & orange juice

CAYENNE AVOCADO CHOCOLATE 8.45 (heart healthy, digestive, & mood boost)

Avocado, cayenne, chocolate, soy milk

MANGO TURMERIC GINGER 6.95 (anti-inflammatory, antioxidant, alkaline)

Mango, turmeric, ginger, cinnamon, almond milk

OATMEAL BLUEBERRY MAPLE 8.45 (antioxidants & weight control)

Oats, blueberry, maple, soy milk

FRESH JUICES

EMERALD (16oz) 9.95 Kale, chard, cucumber, celery, ginger, apple

RUBY (16oz) 6.95 Beets, carrots, strawberries

GTC ZINGER (4oz) 3.95 Ginger, turmeric, lemon & grapefruit with a sweet-n-sour rim

LEMON BOMB (6oz) 4.45 Lemon, carrot, ginger, cayenne with a salted rim

GINGER SHOT (1.5 oz) 2.00 served with orange slice

	12oz	16oz	20oz
CARROT JUICE, ORANGE JUICE OR CARROT ORANGE BLEND add ginger shot 2.00	4.45	5.95	7.45
STRAWBERRY TURMERIC LEMONADE	3.95	4.95	5.95

COFFEE. ESPRESSO. CHAI

All drinks available hot or iced
Milk of Choice: Almond, Soy, Oat, Whole
Add espresso shot (2 oz) 1.95

	12oz	16oz	20oz
HOUSE MUG (bottomless)		2.95	
COFFEE TO GO	2.95	3.45	3.95
OVERDRIVE (coffee & espresso)	3.95	4.45	5.45
CAFE AU LAIT	3.25	4.25	5.25
AMERICANO	2.95	2.95	
LATTE OR CAPPUCCINO	5.25	6.50	
MOCHA (Dark Chocolate)	6.25	8.25	
HOT CHOCOLATE/ CHOCOLATE MILK	5.95	7.95	
MATCHA LATTE	5.50	6.95	8.95
CHAI LATTE	5.50	6.95	8.95
ROSE CHAI	5.75	7.25	9.25
COLD BREW	3.95	5.25	6.50

ESPRESSO SHOT (2 oz) 2.75

MACCHIATO (2 oz) 3.25

CORTADO (3 oz) 3.50

ADD FLAVOR SHOT!

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

BREWED TEAS

ICED PEACH BLACK 3.45 3.95 4.45 1 free refill

LELAND PALMER 3.45 3.95 4.45 Peach Iced Tea & Strawberry Turmeric Lemonade

TEA-MONADE (20oz) 4.45 Any flavor Rishi tea & Lemonade

BREWED RISHI TEA (16 oz) 2.95

HERBAL CAFFEINATED

Blueberry Hibiscus
Chamomile
Peppermint
Turmeric Ginger

Earl Grey
English Breakfast
Jasmine
Macha Super Green
Yuzu Peach Green



FRESH  VEGETARIAN  DELICIOUS
(October 2024)

OPE'N HOURS

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
SUNDAY: 4:00 - 8:00
8:00 - 3:00

ORDER CARRY-OUT HERE!
OR CALL 414-265-5644



BEERLINECAFE.COM
beerlinecafe@gmail.com
2076 N COMMERCE ST.
Milwaukee, WI 53212

Please disclose any dietary allergies upon ordering.
Not all gluten free items are suitable for those with severe allergies or intolerances. We use best practices and separate surfaces 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.

Due to increased cost of compostable materials, 50c will be added to each take-out item

SAVORY CREPES

All can be made Vegan, & Gluten-free

GET IT NEKKID!

Lose the crepe and have it as a cromelette (a thin omelette)

OR an egg or tofu scramble! 2.50

CLASSIC BREAKFAST V*🌱*

An all-in-one breakfast crepe w/scrambled eggs or tofu, vegan or dairy cheddar, rosemary potatoes, & tempeh maple bacon, 10.95

Sauteed Veggies .95 Avocado 1.50

MEXICAN BREAKFAST V*🌱*

Chickpea chorizo, jalapeño cheese & choice of scrambled eggs or seasoned tofu scramble, topped w/pico de gallo & cashew crema 10.95

Avocado 1.50 Black Beans 1.25

HOLLANDAISE V🌱*

Asparagus & mushrooms w/vegan smoked gouda, and tofu or egg scramble, topped with hollandaise, rosemary, & black pepper 12.95

Add Avocado 1.50

PORTO-CHEESESTEAK V🌱*

Marinated portobellos with onion, bell pepper, vegan smoked gouda, nacho cheese, and choice of scrambled eggs or tofu scramble, topped w/savory onion sauce and scallions 12.95

BASIC BREAKFAST V*🌱*

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

Avocado 1.50 Sauteed Veg .95 Tempeh bacon 2.50 Tomatoes .50

SPARTICHOKE V🌱*

Sauteed spinach & creamy vegan garlic artichoke mix & choice of scrambled eggs or tofu scramble topped with agave, walnuts and parsley 12.95



SWEET CREPES

All can be made Vegan, & Gluten-free

STRAWBERRIES & CREAM V🌱*

Sweet strawberry cream cheese and fresh strawberries with vegan whip, powdered sugar, and sliced almonds 11.75

LEMON POPPY SEED & BLUEBERRY V🌱*

Lemon curd w/sweet blueberry cream cheese icing, topped with fresh blueberries & poppy seeds 8.45

CREPE APE V*🌱*

Choose up to two spreads; peanut butter, Nutella, jam & either bananas or mixed berries topped w/chocolate sauce & toasted almonds 11.95

BUILD YOUR OWN V*🌱*

One crepe w/vegan butter & choice of 2 spreads or toppings. Additional toppings \$1.50 ea. Starts at 4.95

Banana	Berry Mix	Nutella	Peanut Butter
Strawberry Jam	Vanilla Icing	Almonds	Walnuts
Chocolate Sauce	Cinnamon Sugar (free)	Powdered Sugar (free)	

NOT CREPES

Gluten-free bread 1.50

CHICKPEA CHORIZO TACOS V🌱*

Three corn tacos w/jalapeño cheese, generously seasoned chickpea chorizo, avocado & cashew-lime crema served with a side of chipotle jalapeño salsa 7.95

Load it up with Black Beans only 1.50 Additional Taco 2.65

BREAKFAST TACOS V*🌱*

Three corn tortillas with scrambled eggs or tofu scramble, choice of cheddar or vegan cheese & side of salsa 7.95

Avocado 1.50 Cashew Crema 1.95 Sauteed Veggies .95 Additional Taco 2.65

HASH BROWN BENEDICT V*🌱*

Roasted asparagus & tofu "ham", hash browns & choice of tofu scramble or 2 over easy eggs, drizzled w/vegan hollandaise 11.95

Avocado 1.50 Vegan or Dairy Cheese 1.95

FROMAGE V🌱*

Grilled garlic sourdough, vegan cheese sauce, smoked gouda, cheddar, & tomatoes 8.95
Avocado 1.50 Tofu "Ham" 2.95 Marinated portobellos 3.45

BUDDHA BOWL V🌱*

Roasted broccoli, smoky tofu, marinated chickpeas, mushrooms, and red onion topped with garlic cashew tahini sauce & avocado over rice & quinoa blend. 14.95

Add Marinated Portobellos 3.45

MUSHROOM BARLEY BURGER V

Mushroom, barley & potato patty seasoned with garlic & thyme, caramelized onions, rosemary aioli, tomatoes, romaine, & alfalfa sprouts served on toasted herbed focaccia bun 10.95

Avocado 1.50 Dairy Cheddar or Vegan Cheese 1.95

BASIC BREAKFAST PANINI V*🌱*

Choice of eggs or tofu scramble & cheese with Vegemise on toasted sourdough 7.95

Cheeses: Vegan: Cheddar, Smoked Gouda OR Dairy Cheddar

Avocado 1.50 Sauteed veggies .95 Tempeh bacon 2.50 Tomatoes .50

ETHIOPIAN LENTIL WRAP V🌱*

Spicy Berbere seasoned lentil & sweet potato w/vegan tzatziki, lettuce, & tomato in a grilled flour tortilla 9.95

Avocado 1.50

BREAKFAST WRAP V*

Rosemary potatoes, nacho cheese & scrambled eggs or seasoned tofu in a grilled flour tortilla, served with side of salsa 8.25

Avocado 1.50 Black Beans 1.50 Chickpea Chorizo 1.50

TU-NO MELT V🌱*

Chickpea-almond blend with savory seasonings, served open-faced on toasted sourdough with tomatoes, & choice of vegan cheddar, smoked gouda, or half & half topped with sprouts & sesame seeds 10.95

Avocado 2.50

BUFFALO MAC V🌱*

Elbow pasta in creamy beerline cheese sauce with tangy buffalo sauce, smoky tofu, red onion, celery bits and ranch dressing 14.95

BEERLINE MAC V🌱*

Elbow macaroni baked in our signature creamy vegan cheese sauce topped w/paprika & scallions

Small 4.95 Large 8.95

Avocado 1.50 Seasoned Tofu 3.00 Marinated Portobellos 3.45

CINNAMON ROLL PANCAKES V

2 cinnamon pancakes with gooey cinnamon syrup, vanilla icing & cinnamon sugar. 11.95

Bananas .95 Mixed Berries 3.95

OATMEAL V🌱*

Steel cut oats made w/oat milk, chia seeds, vanilla, & brown sugar topped w/ bananas, raisins, & almonds 7.95

Add Berries 3.95

SALADS & SOUP

add marinated portobellos or smoky tofu 3.45

BUFFALO RANCH SALAD V🌱*

Romaine lettuce tossed in buffalo sauce with smoky tofu, red onion, & celery topped with ranch and vegan feta 13.95

Add Avocado 2.50

THE GREEK V🌱*

Romaine lettuce, grape tomatoes, sun dried tomatoes, cucumber, red onion, greek olives, vegan feta, & avocado tossed in tangy lemon-oregano dressing and a dusting of dill. 14.45

GAIA V🌱*

Spinach & Romaine blend with scallions, grape tomatoes, cucumbers, avocado, alfalfa sprouts & walnuts, tossed in Green Goddess dressing 13.95

SIDE SALAD V🌱*

Romaine & spinach blend, grape tomatoes, cucumber, & red onion served with side of dressing. 3.75

Green Goddess

Greek Viniagrette

Ranch

SOUP

Always vegan, almost always gluten-free. See our specials sheet for the deets!!