

BREAKFAST

Breakfast is served until 2:00.

 Pancakes (can be♥) A stack of three whole wheat buttermilk cakes served with butter and real Wisconsin maple syrup. Buttermilk Blueberry or Granola 	full stack 9.00 9.50	short stack 6.50 6.75
Almond French Toast Three thick slices of challah bread toppe with sliced almonds and powdered sugar served with butter and syrup.		7.95
Pesto Scrambler House-made pesto, scrambled with your choice of eggs or tofu, served with roaste garlic herb potatoes and choice of bread	ed	11.95
Tofu Scrambler ▼ Locally-made tofu scrambled with tomate mushrooms, tahini and scallions, topped seeds - served with roasted garlic herb p your choice of bread.	oes, with ses	
Breakfast Burrito (can be♥ Choice of tofu or eggs & cheddar. A flour filled with crisp red and green peppers, a tomatoes. Served with salsa and fruit sal	tortillα onions, o	11.95 md
Biscuits & Gravy ▼ Two vegetable-flecked vegan biscuits ser		11.95

Two vegetable-flecked vegan biscuits served with mushroom-and-vegan sausage gravy.

Eggs Benedict

A toasted English muffin topped with poached eggs and your choice of garnish, topped with our creamy Hollandaise sauce and served with herb potatoes.

Avocado & Tomato 11.95 | Turkey 12.95

BREAKFAST SIDES

chicken sausage (2 links)	4.00
vegan sausage 🛛 (2 GimmeLean patties)	3.00
single buttermilk pancake	3.75
single blueberry, granola pancake	4.00
single French toast, or feature cake	4.95
Wisconsin maple syrup	1.50
2 eggs a la carte	5.00
breakfast potatoes 🛛	2.00
side fruit salad $oldsymbol{ abla}$	1.50
cup fruit salad 🔻	2.50
granola, yogurt, & fruit	8.50

Eggs to Order

Two eggs cooked as you like served with roasted garlic herb potatoes and your choice of bread with our own strawberry jam.

Eggs Cubano

Scrambled eggs topped with cheddar cheese, served with black beans, salsa, and flour or corn tortillas.

add guacamole +1.50

Huevos Rancheros

Three warm corn tortillas, topped with black beans, queso blanco, scallions, two fried eggs and finished with our house salsa, with sour cream on the side.

Vegetable Omelet

9.00

Our three-egg omelet is served with roasted garlic herb potatoes and your choice of bread. Includes any combination of the following vegetables:

spinach | green peppers | mushrooms | onions | tomatoes

OMELET ADD-INS			
smoked turkey +2.50 cheese +1.5 jalapeno + .75 cheddar, brick, mozzarella, swiss, smoked provolone, fontina, pepperjack		olone,	
+1.50 + 3.00	fontina, pepperjack SOY Cheese	+1.50	
	+2.50 + .75 +1.50	+2.50 cheese + .75 cheddar, brick, moz Swiss, smoked prov +1.50 fontina, pepperjack	

Frittata

12.95

An open-faced omelet with a savory blend of caramelized onions, mushrooms, and leeks, finished with melted Swiss cheese, served over potatoes, with choice of bread.

bagel & cream cheese 2.50 ∗bagel♥, scone, muffin 1.50 ∗tortillas**▼**— corn or flour 1.50 * toast **—** white, wheat or rye (2 slices) 1.50 3.50 gluten-free toast (2 slices) ∗vegetable biscuit**▼** 2.00 ∗English muffin ▼ 1.50 cardamom coffee cake 2.75 *included in choice of bread

Consuming raw or undercooked eggs may increase your risk of food borne illness, especially if you have health issues.

8.50

11.95

11.95

APPETIZERS

Chips & Salsa ▼ El Rey tortilla chips served with all three of our salsas: mild, medium, and hot.	4.50
Guacamole & Chips ▼ Avocado spiced with red onion, cilantro, jalapeño pepper and cumin, served with El Rey tortilla chips and our own salsa.	9.50
Mexican Sampler ♥ Mexican rice, guacamole, El Rey corn chips and choice of hot, medium, or mild salsa.	6.50
Artichoke Parmesan Dip & French Bread A creamy dip made with artichokes, garlic, Dijon mustard, mayo and Parmesan cheese, served with warm French bread.	9.00
Todos los Dias g Our chipotle cream cheese dip topped with tomo black olive, scallion.and queso blanco served wi tortilla chips	
Hummus Dip & Pita ♥ Our hummus is made with tahini, lemon juice, garlic, chickpeas and olive oil, sprinkled with	6.50

SOUP & SALAD

Soups come with your choice of a French or wheat roll, or oyster crackers. Garden Salads come with choice of dressing: Garlic Parmesan, Tahini, Herbal or Balsamic Vinaigrette, Garden Ginger, or Greek Lemon Oil.

Soup of the Day cup 4.00 Our soups are made from scratch, bowl 4.50 using fresh vegetables and our own stocks. Ask your server for today's selections. Vegetarian Chili 🔻 cup 4.00 Our chili is made with red beans, bowl 4.50 bulgur wheat, tomato, onion, celery, peppers, and enough seasoning to give it some zip! Garden Salad 🛡 sm 8.50 Leaf lettuce, red cabbage, shredded lg 10.50 carrots, cucumbers, broccoli, cauliflower, green peppers, tomatoes, sunflower seeds, cashews and croutons.

Tuna or Chicken Salad Plate 12.50

Try one of our fresh garden salads with a serving of our own delicious chicken or tuna salads. Ask your server for the chicken salad of the day.

Balsamic & Gorgonzola Saladsm 8.50Mixed greens topped with toastedlg 10.50

pepitas, craisins, and Wisconsin Gorgonzola. Served with our balsamic vinaigrette.

BURRITOS, TOSTADAS, & QUESADILLAS

Burritos and quesadillas are served with chips and salsa. Available with whole wheat tortilla by request. A gluten friendly version is available with corn tortillas on the side.

paprika and served with warm pita bread.

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10.75
9.00
10.00

Sweet Potato Black Bean Burrito W by request) 10.00 Roasted sweet potatoes, black beans, Mexican rice, and guacamole, served with both lime cream

Bean & Chicken Burrito

sauce and salsa.

10.00

Salsa-chicken, black beans, queso blanco, onions, and tomato.

Chicken Burrito

11.95

9.50

Salsa-chicken, queso blanco, onion, tomato, black olives, sour cream, and guacamole.

Tostadas 🛛 by request)

Two crisp-toasted corn tortillas topped with black beans, queso blanco, tomatoes, black olives, scallions and shredded lettuce, served with salsa and sour cream.

Quesadilla W by request)

9.50

+4.50

A large flour tortilla packed with queso blanco and any add-ins you'd like, crisply grilled and topped with more cheese, scallions, tomatoes, and black olives. Served with a side of sour cream, salsa and tortilla chips.

ADD-INS & SIDES

extra cheese	+1.50	sweet potatoes	+2	2.50
avocado	+1.50	salsa chicken	+2	2.25
guacamole	+1.50	brown / Mexican rice	e+1	1.50
black / pinto beans	+1.75	sour cream	+	.50

Make it a Plate

This side includes guacamole, Mexican rice, and extra tortilla chips.

11.8

COLD SANDWICHES

Roast Turkey Club

Our house-roasted turkey breast with roasted tomatoes, red onion, lettuce and pesto mayo on sliced challah bread.

Hummus & Vegetable Wrap 🔻

Wheat tortilla stuffed with fresh baby spinach, tabouli, sliced tomato, cucumber and our own hummus, served with a side of tahini dressing.

Cold Turkey & Swiss

Thinly sliced smoked turkey, served on rye bread with mayo, lettuce, tomato, Dijon mustard, and melted Swiss cheese.

Chicken Pinenut

Made with lemon-shallot mayonnaise, our chicken salad is classically served on wheat bread with lettuce and tomato.

Tuna Salad

10.50

9.50

10.95

11.95

Ours has capers, dill and red onion, served on whole wheat bread, and finished with tamari sunflower seeds, mayonnaise, lettuce and tomato.

Egg Salad

8.95

Nothing fancy, just the old-fashioned kind, served on whole wheat bread with tamari sunflower seeds. lettuce and tomato.

HOT SANDWICHES

Tuna Melt

Our home-made tuna salad on whole wheat toast. with melted brick cheese, tamari sunflower seeds, mayo, lettuce, and tomato.

Smoked Turkey & Swiss Melt 10.95

Thinly sliced smoked turkey, served on toasted rye bread with mayo, lettuce, tomato, Dijon mustard, and melted Swiss cheese.

Walnut Burger

10.95

A seasoned walnut and cheese patty, from Wisconsin's historic Trempealeau Hotel, served on a pretzel bun with mayo, lettuce and tomato.

Smoked Provolone & Roasted Tomato 10.95

Slices of locally-made smoked provolone and oven roasted Roma tomatoes served on ciabatta with spinach, and our basil pesto mayo.

Grilled Cheese

9 00

Our creamiest melting cheese, Wisconsin Fontina, on our fluffiest bread, sliced challah.

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Balsamic Tofu 🔻

a toasted ciabatta roll.

10.95 Our variation on the classic—baked strips of tempeh with lettuce, tomato, and mayo on whole wheat toast.

Marinated tofu with spinach, red onion, thinly sliced

pepperoncini peppers and vegenaise on

Reuben (can be V)

11.95

10.95

Your choice of protein, served with sauerkraut, melted Swiss cheese, and our Thousand Island dressing on grilled rye bread.

Choose from: Smoked Turkey | Balsamic Tofu | Tempeh

SANDWICH ADD-ONS

roasted turkey	+2.00	hummus	+1.00
tomato	+ .25	cheese	+1.50
onion	+ .25	cheddar, brick, swiss, mo provolone, fontina, peppe	
avocado	+1.50	chevre or blue	+2.00

All sandwiches are served with potato chips and a pickle spear. Feel free to specify a substitute for potato chips:

no charge

potato/corn chips Mexican/brown rice black/pinto beans



fruit salad side salad potato salad



cup of soup (without roll)

10.95

9.95

BEVERAGES

JUICES

Carrot Juice

sm 3.50 | lg 6.00

6.95

CUSTOM CARROT JUICE BLEND:

apple, lemon, parsley, spinach, kaleeach + .75beet, celery, ginger, cucumbereach + .25without carrot+1.75

Orange Rabbit	sm 3.50 lg 6.00
A blend of carrot and orange juices.	
Electric Green	sm 7.00 lg 14.00

spinach, apple, cucumber, kale, parsley, pear, lemon

Cherry Lemonade (16oz)	3.00
Orange or Grapefruit (organic)	sm 2.75 lg 3.50
Cranberry Juice	sm 3.00 lg 3.75
Tomato Juice	sm 2.00 lg 2.50
Montmorency Cherry Juice	sm 3.50 lg 5.00
Apple Cider	sm 2.25 lg 2.75
Hot Spiced Apple Cider (seasonal)	sm 2.00 lg 3.00
Milk (2%, skim, whole or chocolate)	sm 2.50 lg 3.50

FRUIT SMOOTHIES (16 oz)

Coconut Kale ▼ Coconut water, banana, kale and mango

Super Green \bigtriangledown Banana, spinach, apple, orange and cherry juices

Banana Coconut ♥ Banana and coconut-pineapple juice

Strawberry (can be ♥) Strawberries, plain yogurt and honey

Blueberry (can be♥ Blueberries, banana, plain yogurt and honey

Peach (can be ∇) Peaches, peach juice, plain yogurt and honey

Chocolate Banana ♥ Banana and chocolate soy milk

Mango Banana ♥ Mango, mango juice and banana

Five Fruit 🔻

Strawberries and banana, with orange, cherry and apple juices

SMOOTHIE ADD-INS

Spiru-tein	+1.25	ginseng + 1.00
Source of Life	+1.25	spinach or kale +.75
fresh ginger	+2.00	substitute soy, + .75
coconut water	+1.00	almond, or oat milk

COFFEE & TEA

Anodyne Coffee (Beans Blend regular or decaf)	
Iced Cold-brew Coffee (16 oz)	4.95
Espresso (regular or decaf)	sgl 2.95 dbl 3.95
Cappuccino	sgl 3.95 dbl 4.95
Latté	sgl 4.75 dbl 5.75
Mocha	sgl 4.95 dbl 5.95
Rishi Chai Latté (Masala or Turmeric)	sm 4.50 lg 5.50
Rishi Sweet Matcha Latté (16 oz	4.75

CUSTOMIZE YOUR DRINK

substitute soy, almond, or oat milk ▼+ .75vanilla, hazelnut, caramel, mint, lavender+1.00extra espresso shot+ 1.00

Iced Tea (Rishi Classic Black or SPORTea)			3.50
Rishi Tea (local & fair trade)			4.00
English Breakfast	Peach White	Blueberry Rooibos*	
Earl Grey	Coconut Oolong	Rooibos*	
Jasmine Pearl	Turmeric Mango	Chamomile	
Jade Cloud	Pu-erh Ginger	Medley*	
Green Mint		*h	erbal
Hot Chocolate	(fair trade)	sm 3.50 lg	4.50

SPARKLING DRINKS

La Croix plain or lime	
WiscoPop! strawberry, cherry, ginger, or grapefruit	3.50
Sprecher Root Beer regular or low-calorie	3.00
Mexican Coca-Cola	3.00
Zevia natural diet cola	3.00
Izze blackberry or peach	3.00

Beans & Barley is **gluten and allergy friendly**. Please alert us to any food allergies. We can accommodate minor changes to most items to avoid cross-contamination. We are not a purely allergen-free facility and cannot assure that items will be completely free of gluten, nuts, dairy, eggs or other allergens.

Beans & Barley Deli, Market and Café

1901 E. North Ave. Milwaukee, WI, 53202 www.beansandbarley.com | (414) 278-7878

BEER, WINE & COCKTAILS

COCKTAILS

Margarita Original lime. On the rocks or blended	10
Bloody Mary	10
Prairie organic vodka, Pickapeppa, and a beer	chaser
Dark & Stormy Mt. Gay dark rum, ginger beer, lime	10
Gin & Tonic Prairie organic gin, Fever Tree tonic, lime	10
Mimosa Prosecco, orange juice, peach schnapps	9.50
Jack Rabbit Prairie organic vodka, fresh carrot and orange j	10 juices
Cuba Libre Mt. Gay dark rum, Mexican Coca-Cola, lime	10
Spiked Cider Apple, dark rum, warm spices, served hot	10

<u>BEER</u>

Space Whistle IPA Mosaic IPA Company Brewing ABV 5.4%	6
Belgian Chocolate Toffee Vanilla Stout American Imperial Stout Octopi Brewing 10%	6
Happy Place American Pale Ale Third Space Brewing 5.3%	5
Riverwest Stein American Amber Lager Lakefront Brewery 5.7%	5
Lakefront IPA India Pale Ale Lakefront Brewery 6.7%	5

<u>CIDER</u>

Driftless Apple Cider Gluten-free | rotating flavors | 6.9%

<u>WHITE</u>

Le Pianure	9 31
Sauvignon Blanc Delle Venezie, D.O.C.	
The Atom Chardonnay Napa, California	12 40
Riff (organic) Pinot Grigio Delle Venezie, D.O.C.	12 40
Valckenberg Riesling Rheinhessen, Germany	11 39

<u>ROSÉ</u>

Funckenhausen	9 38L
Malbec Rosé S. Mendoza, Argentina	
Protea Blend Coastal South Africa	10 38

<u>RED</u>

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Cune Crianza	10 38
Blend Jumilla, Spain	
Doudet-Naudin Pinot Noir Bourgogne France	11 39
Del Rio Cabernet Sauvignon Rogue Valley, Oregon	12 40 n
Domini Veneti Appassimento	
Blend Veneto, Italy	12 40
<u>SELTZER</u>	

Lemon Fader THC Seltzer		
10mg Delta 9 THC	Kind Oasis	Non-alcoholic