

Sandwiches

Health and happiness between two slices of fresh bread or on a lettuce boat. Comes with your choice of side.

The Beekeeper 🕏

Roasted turkey, bacon, avocado, lettuce, tomato, muenster cheese, sprouts, quick-pickled onion and "nectar" sauce on toasted multigrain \$11.50

Moroccan Chicken Salad

Dairy-free organic chicken salad with coconut milk, turmeric, sultanas, parsley, cilantro, celery, ginger, lemon zest and ginger pickles, served on a romaine lettuce boat or multigrain \$10.50

Vegan Saucy Sammy VN

Apricot mustard, roasted zucchini, cashew garlic aioli, pickled golden raisins, tomato, romaine lettuce \$11.50

"Misoli" Salmon 🔇

Open-Faced salmon sandwich with a miso aioli, chimichurri, watercress, topped with an over-easy egg on toasted sourdough \$14.50

Grilled Cheese S

White cheddar and swiss cheeses melted between two slices of griddled sourdough bread \$9.50

Buzzy Grilled Cheese 💲

Our regular grilled cheese, fig jam and sliced house roasted turkey pressed between two slices of griddled sourdough bread \$13.50

BREAD ALTERNATIVES

Sandwiches can be served on Ezekiel bread or Eban's gluten-free bread + \$1.50

Burgers

Fresh, local, grass-fed beef cooked just right, or a house-made, vegan version sure to delight.

Pasture-Raised Beef Burger S

6oz grass-fed beef * with lettuce, tomato, onion and "nectar"sauce, served on brioche bun \$11.50

Bee's Knees Burger

6oz grass-fed beef* with basil chimichurri, herbed goat cheese, lettuce, tomato, onion, bacon and a broken yolk egg * \$14

Beenie Burger 🗘 🕏

Our house-made vegan bean and veggie burger with vegan cilantro crèma, lettuce, tomato and pickled onion served on ciabatta \$12:50

PERFECT ADDITIONS

herbed goat cheese \$1 bacon \$2 avocado \$1 over-easy egg * \$1.50

Bee careful: Many items on our menu contain nuts or other potential allergens. Please let us know if you have allergy concerns. If in doubt, please ask! While we have systems in place to reduce exposure, we must work together. Your health is our priority! "Consuming raw or undercooked foods like eggs, meats, and shellfish may increase your risk of foodborne illness. ""Does not contain certified glutenfree oats ""Vegan veggie sausages are not GF



OAKLEY • DOWNTOWN • BLUE ASH sieepybeecafe.com

Salads

Wholesome bowls of fresh greens or good-for-you grains.

Leaf Cutter 🙃

A mix of kale, spinach and arugula, matchstick beets, fennel and carrot ribbons with honey lemon ofive oil dressing \$8

Bee Chop 🚯 🕦

Our Leaf Cutter salad with avocado, feta, sunflower seeds and toasted almonds \$10.50

Broccoli Quinoa Bowl 🚭

Broccoli sautéed with quinoa rice, bacon lardons and chimichurri. Topped with pepitas, sunflower seeds, feta and watercress vinaigrette. \$12

PERFECT ADDITIONS

over-easy egg \$1.50 avocado \$1 roasted chicken \$4 premium salmon \$4 roasted turkey \$4

Soups

These change with the seasons, freshness and flavor, our reasons.

Cup \$3.50 • Bowl \$5

Turmeric Bone Broth 🏮

Enriched broth from roasted beef and chicken bones, simmered with aromatics

Ginger Coconut Sweet Potato 🚱 🗘

The Brainy Bee 🚭 🔇

ranch dressing \$13.50

kale \$10.50

Quinoa, watercress, chopped broccoli,

avocado, blueberries, goat cheese,

sunflower seeds with a poppy seed

Sweet Bee Quinoa Bowl 🗗 🗸

with spinach, mushrooms, roasted

Quinoa, brown and black rice sautéed

sweet potatoes and basil chimichurri,

topped with pickled onions and crispy

Creamy vegan sweet potato soup, infused with coconut milk and a ginger curry kick

Sides

Roasted Red Skin Potatoes \$3.50 GF
With house-made honey garlic sauce

Roasted Sweet Potatoes \$3.50 V G

Simple Side Salad \$3.50 With honey lemon olive oil dressing

Fresh Fruit Cup \$3.50 V 🚱

Coffee & Specialty

Sleepy Bee's Custom Coffee Roasted by our friends at Carabello Coffee \$3.50

Espresso (double) \$2.75 Macchiato \$3

Cortado \$3.75

Cappuccino (8 oz.) \$4

Tea

\$4 per pot

BEE TEAM BLENDS

Roasted Dandelion & Cocoa Nib Chaga with Orange & Licorice Peppermint Chocolate Mate Peppermint

Smoothies

Immunity Bee 📵

Berry blend, power greens, bee pollen, your choice of orange juice or oat milk \$7

Red Ripe Strawberries @

Strawberries, banana, vanilla yogurt, orange juice \$7

Thirst Quenchers

House-Brewed Vanilla Ginger Kombucha \$5

Natalie's Orange Juice \$4 Natalie's Grapefruit Juice \$4

R.W. Knudsen Organic Apple Juice \$4

Origin A2 Milk \$4

Vegan

Gluten-free

S Contains Soy

Contains Nuts

М

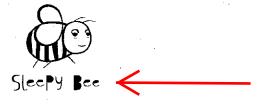
BLUE ASH: 513-241-2339 ·

OAKLEY: 513-533-2339 ·

DOWNTOWN: 513-381-2339



to go menu





OAKLEY • DOWNTOWN • BLUE ASH sleepybeecafe.com

Breakfast Favorites Omelets

Our take on classic breakfast fare will get you buzzing!

Queen City Bee 🔇

Breakfast sandwich with goetta**, apple, arugula, broken yolk egg * and "nectar" sauce on ciabatta, with your choice of side \$11

Vanilla Almond Oats** 🕦 🛂

Steel cut oats, chia seeds, coconut milk, vanilla, cinnamon, topped with toasted coconut, bananas and blueberries \$8.75

Bumblebee's Breakfast** N G

House-made hemp seed granola over Greek yogurt with apricot coulis, tahini and blueberries \$10.50

ROYGBIV Fruit Plate

A colorful assortment of seasonal fruit, with Greek yogurt drizzled with honey \$8.50

Vegan Tofu Scramble V G S

Seasoned turmeric tofu and cauliflower, scramble style \$7.50 Add any omelet ingredients + \$1 each

Avi Tofu Scramble VGS

Our tofu scramble with avocado, spinach, mushrooms, tomato and onions: toast, and a side \$11.50

The Worker Bee

Two eggs any style; your choice of bacon, sausage, goetta** or vegan veggie sausages ***; toast, and a side \$10.75

Try our tofu scramble in place of eggs for a vegan alternative. 🚺

We start with three local, free range eggs and then layer the flavor. Served with multigrain toast and your choice of side. No substitutions. only omissions, please.

The Avi Omelet 🚭

Our most popular omelet with fresh avocado, spinach, mushrooms, tomato, onions and white cheddar \$11.50

Chorizo Omelet @

Spiced chorizo, black beans, bell peppers and white cheddar topped with smoky chipotle salsa and sour cream \$11.50

Forager Omelet @

Local zucchini squash and greens sautéed with garlic herbs, with melted swiss and cheddar cheeses \$10,95

Greek Bee 🚭

Egg whites, grilled chicken, spinach, feta, olives and garlic herbs \$12

EGG ALTERNATIVES

All omelets can be made with egg whites only or as a tofu scramble VS + \$1.50

"Bee" Spoke Omelet

Choose your favorite ingredients \$7.95

MEAT

bacon, sausage, goetta**, chorizo, salmon, chicken, turkey, vegan veggie sausages ***

+ \$2 each

VEGGIES

avocado, spinach, seasoned mushrooms. onions, tomato, garlic herbs, power greens, black beans, bell peppers, squash + \$1 each

CHEESE

white cheddar, feta, muenster, swiss, goat + \$1 each

Sides

Roasted Red Skin Potatoes \$3.50

With house-made honey garlic sauce

Roasted Sweet Potatoes \$3.50 **Q**

Fresh Fruit Cup \$3.50 (1)

Bee careful: Many items on our menu contain nuts or other potential allergens, Please let us know if you have allergy concerns. If in doubt, please ask! While we have systems in place to reduce exposure, we must work together. Your health is our priority! *Consuming raw or undercooked foods like eggs, meats, and shellfish may increase your risk of foodborne illness. **Does not contain certified glutenfree oats ***Vegan veggie sausages are not GF

Pancakes

We've got two types of pancakes to satisfy any craving our classic fluffy buttermilk cakes and our gluten-free bee cakes made from bee-pollinated flowers — all served with Ohio maple syrup.

Bee Cakes 🚭 🕦

Delicious gluten-free pancakes made with almond milk, quinoa and buckwheat flour Single \$4.00 * Stack of three \$11.00

Buttermilk Cakes

Fluffy and sweet buttermilk pancakes, made from scratch

Single \$3.50 * Stack of three \$10.00

PERFECT ADDITIONS

Add blueberries, walnuts, almonds, chocolate chips or bananas + \$.50 per pancake

Specialty Pancakes

With your choice of bee cake or buttermilk batter. Single \$4.50 • Stack of three \$12.50

Blue Cakes

Studded with blueberries and topped with maple-macerated blueberries served with honey butter

Nutty Cakes 🚺

Studded with chocolate chips, topped with natural peanut butter and bananas

Piggy Cakes N

Bacon in the batter, topped with whipped cream and candied pecans

Peachy Cakes ** N

Topped with fresh sliced peaches, whipped cream and our house-made hemp seed granola

Extras

Toast

Multigrain \$1.50 Ezekiel whole grain \$2.50 Eban's \$2.50 👔

Muffin of the Day \$3.50

Free Range Egg * \$1.50 However you like it

Thick-Cut Bacon \$4

Goetta ** \$4

Pasture-Raised Sausage \$4 65

Vegan Veggie Sausages *** \$3 🚯





