

FRUIT SMOOTHIES

16 oz **7.95** 24 oz **9.95** 32 oz **11.95**

- 1 BERRY BUZZ** (peanut butter **+1.00**)
strawberry / banana / blueberry
bee pollen / soy milk
- 2 GOLD COAST** (ginger **+1.00**)
mango / coconut / lime
vitamin C / pineapple juice
- 3 PINK DRINK** (acai **+1.00**)
strawberry / pineapple / cranberries
agave / oat milk
- 4 BLUE GINGER** (turmeric **+1.00**)
blueberry / ginger / coconut
beet / pineapple juice
- 5 PROTEIN POWER** (almonds **+1.00**)
peanut butter / banana / chocolate
whey protein / almond milk
- 6 GREEN MANGO** (spirulina **+1.00**)
mango / mint / spinach
honey / pineapple juice

CUSTOM SMOOTHIES

16 oz **7.95** 24 oz **9.95** 32 oz **11.95**

FRUITS: choose 1 - 3

strawberry	mango	cranberries
blueberry	pineapple	mint
banana	orange	lime

BASE: choose 1

pineapple juice	soy milk	fresh orange +1
oat milk	almond milk	fresh apple +1

BOOSTERS +1.00

whey protein	acai	vitamin C
hemp protein	kale	chia seeds
rice protein	almonds	flax seeds
peanut butter	spinach	bee pollen
fresh turmeric	ginger	spirulina

FRESH JUICES

16 oz **7.95** 24 oz **9.95** 32 oz **11.95**

- A MR. CLEAN**
carrot / ginger / beet / apple
- B UNBEETABLE**
beet / orange / lime / carrot
- C COLD BUSTER**
orange / turmeric / ginger / carrot
- D EMPOWERMINT**
mint / lemon / apple / cucumber
- E GINGERADE**
ginger / kale / apple / lime
- F SUPER GREEN**
spinach / cucumber / apple / kale

CUSTOM FRESH JUICES

choice of apple, carrot, or cucumber base
with 1-3 additional ingredients

16 oz **7.95** 24 oz **9.95** 32 oz **11.95**

apple	beet	orange	spinach
carrot	lime	lemon	cucumber
ginger	kale	mint	turmeric

SHOTS (2 oz)

GINGER	3.00
TURMERIC & GINGER	4.00
WHEATGRASS	1 oz 3.00 2 oz 5.00
WHEATGRASS & GINGER	5.00

SEASONAL MENU

SOUP

16oz **6.00** 32 oz **11.00**

Chicken pot pie
Lentil chili **VEGAN**

DRINKS

Tea	3.00
Matcha latte	4.00
Hot chocolate	4.00
Cold brew	5.00



214 FLATBUSH AVE
BTWN BERGEN & DEAN

SUN-THU 8AM - 8PM
FRI & SAT 8AM - 9PM

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Bklyn Crepe **bklyncrepe**

SAVORY CRÊPES

made with whole wheat batter

gluten-free batter **VEGAN +1.50**
side salad **+3.00**

BOERUM HILL eggs / feta / mushroom	11.00
PARK SLOPE roasted pepper / goat cheese spinach / tomato	11.00
BENSONHURST prosciutto / fresh mozzarella roasted pepper / pesto	12.00
PROSPECT HEIGHTS roast chicken / swiss cheese pesto / caramelized onion	12.50
BAY RIDGE smoked salmon / goat cheese / spinach caramelized onion / lemon drizzle	13.00
FLATBUSH VEGAN + GF butternut squash / mushroom / avocado carrot / chickpea / turmeric tahini drizzle	13.50

CUSTOM SAVORY CRÊPES

starting at **5.00**

gluten-free batter **VEGAN +1.50**

+ 1.00

beet / carrot / spiced chickpeas / kale
dill cucumber/ pesto / pickled onion / spinach
cherry tomato / red cabbage / 1 egg

+ 2.00

butternut squash / caramelized onion
roasted pepper / mushrooms / half avocado
feta / mozzarella / swiss cheese

+ 3.00

roast chicken
prosciutto
goat cheese

+ 4.00

smoked salmon
whole avocado

SWEET CRÊPES

made with whole wheat batter

gluten-free batter **VEGAN +1.50**
whipped cream **+1.00**

CONEY ISLAND Nutella / banana	9.00
RED HOOK dark chocolate / strawberry	9.00
MIDWOOD peanut butter / dark chocolate toasted coconut	10.00
SHEEPSHEAD BAY cinnamon apple / dulce de leche salted butter	11.00
DUMBO Nutella / strawberry / banana toasted almonds VEGAN & GF DUMBO +2.00	12.00



Add a scoop of ice cream
to any sweet crêpe **+4.00**

CUSTOM SWEET CRÊPES

starting at **5.00**

gluten-free batter **VEGAN +1.50**

+ 2.00

lemon & sugar / butter & sugar
Nutella / strawberry / dark chocolate
dulce de leche / peanut butter
toasted almonds / toasted coconut
banana / graham cracker crumble
Oreo crumble / peanut butter cups

+ 3.00

chocolate hazelnut spread (vegan)
cinnamon apples

SALADS

choice of greens & dressing
add grains **+2.00**

CROWN HEIGHTS VEGAN butternut squash / mushroom / chickpea roasted pepper / red cabbage / avocado	13.00
WINDSOR TERRACE roast chicken / mozzarella / tomato carrot / cucumber / avocado	14.00
CANARSIE smoked salmon / feta / cucumber pickled onion / beet / avocado	15.00

GRAIN BOWLS

served with mixed greens
choice of grains & dressing
add avocado **+2.00**

BED-STUY VEGAN mushroom / caramelized onion butternut squash / red cabbage / chickpea	13.00
FORT GREENE roast chicken / feta / roasted pepper beet / carrot	14.00
GOWANUS smoked salmon / goat cheese / cucumber pickled onion / tomato	15.00

DRESSINGS

garlic thyme	balsamic + EVOO
honey dijon	lemon vinaigrette
turmeric tahini	basil pesto (no nuts)

CUSTOM SALADS starting at **5.00**

CUSTOM BOWLS starting at **6.00**

see custom savory crepe ingredients