

FRUIT SMOOTHIES

16 oz 8.90 24 oz 10.90 32 oz 12.90

- 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 8.90 24 oz 10.90 32 oz 12.90

FRUITS: choose 1 - 3

strawberry	mango	cranberries
blueberry	pineapple	mint
banana	orange	lime

BASE: choose 1

pineapple juice	soy milk	fresh orange +1
almond milk	oat milk +1	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
oats	maca	

+2.00

hemp protein	rice protein	sea moss
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FRESH JUICES

16 oz 8.90 24 oz 10.90 32 oz 12.90

- 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 8.90 24 oz 10.90 32 oz 12.90

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

SHOTS (2 oz)

GINGER	3.50
TURMERIC & GINGER	4.50
WHEATGRASS	1 oz 3.50 2 oz 6.00
WHEATGRASS & GINGER	6.00

SEASONAL MENU

SOUP

16oz 6.95 32 oz 12.95

Chicken pot pie
Lentil chili VEGAN

DRINKS

Tea	3.50
Matcha latte	5.00
Hot chocolate	5.00
Cold brew	5.00



214 FLATBUSH AVE
BTWN BERGEN & DEAN

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

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We cater patris and events!
To hire a mobile crêpe or smoothie bar,
email bklyncrepe@gmail.com

Bklyn Crepe [bklyncrepe](https://www.instagram.com/bklyncrepe)

SAVORY CRÊPES

made with whole wheat batter

vegan / gluten-free batter +1.50
side salad +3.00

COBBLE HILL 12.00
2 eggs / feta / roasted pepper / truffle salt

PARK SLOPE 12.00
mushroom / spinach
goat cheese / tomato / EV olive oil

BENSONHURST 13.00
prosciutto / fresh mozzarella
roasted pepper / basil pesto

PROSPECT HEIGHTS 13.50
roast chicken / swiss cheese
pesto / caramelized onion

BAY RIDGE 14.00
smoked salmon / goat cheese / spinach
caramelized onion / lemon drizzle

BUSHWICK VEGAN + GF 14.00
vegan mozzarella / roasted peppers
spinach / tomato / garlic tarragon drizzle

FLATBUSH VEGAN + GF 14.50
butternut squash / mushroom / avocado
carrot / chickpea / turmeric tahini drizzle

CUSTOM SAVORY CRÊPES

starting at 5.00 Vegan / GF batter +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
mushrooms / feta / mozzarella / swiss cheese / 2 eggs

+ 3.00

prosciutto
goat cheese
roasted pepper
1/2 avocado
vegan mozzarella

+ 4.00

roast chicken
smoked salmon

SWEET CRÊPES

made with whole wheat batter

vegan / gluten-free batter +1.50
whipped cream +1.00

CONEY ISLAND 9.50
Nutella / banana

RED HOOK 9.50
dark chocolate / strawberry

MIDWOOD 10.50
peanut butter / dark chocolate
toasted coconut

SHEEPSHEAD BAY 11.50
cinnamon apple / dulce de leche
salted butter

DUMBO 12.50
Nutella / strawberry / banana
toasted almonds

MAKE ANY SWEET CRÊPE VEGAN + GF
+1.50

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

CUSTOM SWEET CRÊPES

starting at 5.00

vegan / gluten-free batter +1.50

+ 2.00

lemon & sugar / butter & sugar
strawberry / banana
peanut butter
toasted almonds / toasted coconut
Oreo crumble / graham cracker crumble

+ 3.00

Nutella / dark chocolate
dulce de leche / cinnamon apples
vegan chocolate hazelnut spread

SALADS

choice of greens & dressing
add grains +2.00

CROWN HEIGHTS VEGAN 14.00
butternut squash / mushroom / chickpea
roasted pepper / red cabbage / avocado

WINDSOR TERRACE 15.00
roast chicken / mozzarella / tomato
carrot / cucumber / avocado

CANARSIE 16.00
smoked salmon / feta / cucumber
pickled onion / beet / avocado

GRAIN BOWLS

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

BED-STUY VEGAN 14.00
mushroom / caramelized onion / chickpea
butternut squash / red cabbage

FORT GREENE 15.00
roast chicken / feta / roasted pepper
beet / carrot

GOWANUS 16.00
smoked salmon / goat cheese / cucumber
pickled onion / tomato

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