



OAKLEY • DOWNTOWN • BLUE ASH • COLLEGE HILL
sleepybeecafe.com

Breakfast

Breakfast Favorites

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 a milk bun, with your choice of side \$13.50

The Worker Bee *

Two eggs any style; your choice of bacon, candied bacon, sausage, turkey sausage (+\$2) goetta** or vegan goetta***; toast, and a side \$12.50

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

Ember Avo Toast *

A fork and knife breakfast toast with avocado, one over-easy egg, ember oil, pickled golden raisins, arugula and walnut dukkah on toasted multigrain, with any side \$13.50

Broakley

Breakfast sandwich with thick-cut bacon, lettuce, broken yolk egg, avocado, white cheddar, onion and tomato on a milk bun, with your choice of side \$12.50

Mushrooms Run The World

Vegan goetta, ember mushrooms, arugula, avocado, ginger pickles and chimichurri on griddled multigrain bread. \$13.50

Vanilla Almond Oats**

Steel-cut oats, chia seeds, coconut milk, vanilla, topped with almonds, toasted coconut, bananas and blueberries \$9.00

Bumblebee’s Breakfast **

House-made hemp seed granola over Greek yogurt with apricot coulis, banana and blueberries \$11.50

Chocolate French Toast

Soft white bread griddled in a vanilla batter and topped with a chocolate sauce, whipped cream and powdered sugar \$12.00

Extras

Toast

Sourdough Multigrain \$1.75,
Milk Bun \$3.50, Eban’s \$2.50

Free Range Egg* \$2.25

However you like it

Thick-Cut Bacon \$4.00

Goetta ** \$4.00

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Pasture-Raised Sausage \$4.50

Turkey Sausage \$7.00

Candied Bacon \$5.00

Vegan House Made Goetta \$4.50

Extra Sauce \$.50

Scrambles

All served with sourdough multigrain toast and your choice of side. We start with three, local, free-range eggs and then layer the flavor. They can be ordered as an omelet or scramble. No substitutions, only omissions, please.

The Avi

Our most popular with fresh avocado, spinach, mushrooms, tomato, onions and white cheddar \$14.50

Chorizo

Spiced chorizo, black beans, bell peppers and white cheddar topped with smoky chipotle salsa and sour cream \$14.50

Greek Bee

Egg whites, sautéed chicken, spinach, feta, olives and garlic herbs \$14.50

BEE Spoke Scramble

Choose your own favorite ingredients \$8.95

MEAT

bacon, sausage, goetta, vegan house made goetta, chorizo, chicken + \$2.00 each

VEGGIES

spinach, onions, tomato, seasoned mushrooms, garlic herbs, black beans, bell peppers, olives + \$1.00 each avocado +\$1.50

CHEESE

white cheddar, feta, + \$1.00 each

EGG ALTERNATIVES

All omelets and scrambles can be made with egg whites only or as a tofu scramble + \$1.00

Sides

Roasted Red Skin Potatoes \$4.00

With house-made honey garlic sauce

Roasted Sweet Potatoes \$4.00

Fresh Fruit \$4.00

Mini Leaf Cutter Salad \$4.00

A small salad featuring local greens

Extra House-Made Sauce \$.50

Nectar, chimichurri, ranch, hot-honey aioli

Vegan Gluten-free Contains soy Contains nuts • Location Specific

Bee careful: Many items on our menu contain nuts or other potential allergens. Please let us know if you have any 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 gluten-free oats

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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 Milligans maple syrup.

Bee Cakes

Delicious gluten-free pancakes made with almond milk, quinoa and buckwheat flour
Single \$4.50 • Stack of two \$8.75

Buttermilk Cakes

Fluffy and sweet buttermilk pancakes, made from scratch
Single \$3.75 • Stack of two \$7.50

PERFECT ADDITIONS

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

Specialty Pancakes

With your choice of bee cake or buttermilk batter.

Buttermilk Single \$5.50 • Stack of two \$10.50

Bee Cake Single \$6.25 • Stack of two \$12.50

Blue Cakes

Studded with blueberries and topped with apricot coulis and whipped cream

Nutty Cakes

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

Piggy Cakes

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

Seasonal Cakes**

Topped with seasonal fruit, whipped cream, and our house-made hemp seed granola

Certified



Corporation

This company meets high standards of social and environmental impact.

visit sleepybeecafe.com to learn more



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Lunch

Salads & Bowls

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

Leaf Cutter

Local greens, raw beets, carrots and celery served with hot-honey vinaigrette \$9.00

Bee Chop

Local greens, raw beets, carrots, broccoli, celery, avocado and Sleepy Bee seed mix, served with our hot-honey vinaigrette \$12.00

Sweet Bee Quinoa Bowl

Quinoa and brown rice sautéed with mushrooms, spinach, sweet potatoes, and chimichurri topped with pickled onions \$12.50

Chicken Bacon Ranch Quinoa Bowl

Quinoa and brown rice sautéed with marinated chicken, bacon, broccoli, celery and parsley and topped with house-made ranch dressing and Hen of The Woods potato chips \$14.50

Sandwiches

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

The Beekeeper

Roasted chicken, bacon, avocado, lettuce, tomato, cheddar cheese, quick-pickled onion and "nectar" sauce on toasted multigrain \$13.50

Grilled Cheese

White cheddar cheese melted between two slices of griddled Allez sourdough \$10.50

BLT

Classic: bacon, lettuce and tomato sandwich on toasted sourdough bread \$13.00

Tofu Veggie Ranch

A satisfying tofu and vegetable forward sandwich with spiced local Cinsoy tofu, carrot slaw, tomatoes, arugula, homemade ginger pickles and ranch on griddled multigrain bread \$12.50

Pulled Chicken Sandwich

Pulled local chicken, hot-honey aioli, ginger pickles, carrot slaw, and lettuce on griddled multigrain bread \$14.50

BREAD ALTERNATIVES

Sandwiches can be served on sourdough multigrain, housemade milk buns, or Eban's gluten-free bread  + \$1.50

Soups

House-made favorites

Cup \$3.50 • Bowl \$5.00

Turmeric Bone Broth

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

Ginger Coconut Sweet Potato

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

Sides

Roasted Red Skin Potatoes \$4.00

With house-made honey garlic sauce

Roasted Sweet Potatoes \$4.00

Mini Leaf Cutter Salad \$4.00

Fresh Fruit Cup \$4.00

Local Grits with Cheddar Cheese

\$4.00

Extra House-Made Sauce \$.50

Nectar, chimichurri, ranch, hot-honey aioli

PERFECT ADDITIONS

over-easy egg \$1.50

avocado \$1.50

roasted chicken \$4.00

Griddled Salmon (4oz. Portion) \$7.50

Coffee & Specialty

We start with equitably sourced and carefully roasted espresso beans from La Terza local roasters, add real house-made syrups, and slowly combine with perfectly steamed A2 milk from Indian Creek Creamery.

Bottomless Mug of Sleepy Bee's Custom Coffee

Espresso (double) \$2.75

Cortado \$3.75

Cappuccino (8 oz.) \$4

Latte 12 oz. \$4.25 | 16 oz. \$5.50

Mocha 12 oz. \$4.50 | 16 oz. \$5.75

Chai 12 oz. \$4.50 | 16 oz. \$5.50

Hot Chocolate 12 oz. \$4.50 | 16 oz. \$5.50

Add espresso: + \$2.50 per shot

Milk: Whole milk, oat, almond

Add house-made syrup: + \$.75 for all flavors Chocolate, Caramel, Hazelnut, Vanilla, Sugar-free vanilla, Chai, Seasonal flavor

Tea By the Pot

Bee Team Blends

Dandelion \$4.00, Peppermint Chocolate Mate \$4.00

Peppermint \$4.00, Chaga with Orange & Licorice \$5.00

Wendigo Teas

Earl Grey \$4.00, Green Tea \$4.00, Siren Throat Coat \$5.00

FireBird Chai \$5.00

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Drinks

Smoothies

Humble Bee

Banana, yogurt, berries, orange juice \$7.50

Nuts and Seeds

Walnuts, hemp seeds, dates, banana, cocoa powder, cinnamon and a pinch of salt \$8.50

Big Orange Splot

Banana, mango, yogurt, orange juice \$7.50

Vegan Protein Powder: \$2.00

Thirst Quenchers

House-brewed Ginger Kombucha \$5.00

Natalie's Organic Juice \$4.00

Origin A2 milk \$4.00

Assorted Sodas

Pepsi, Diet Pepsi, Ginger Ale, Starry, Mountain Dew Throwback \$2.00

Ask About our Seasonal Pastries

Killer Bee Cookies: \$3.50

Muffin of the day: \$3.50

Honey Walnut Bars \$3.50 

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