

## Breakfast

Featuring Kentucky Egg Shack eggs that can be swapped with tofu scramble or egg whites (+2.00). Ingredients may be omitted, but no substitutions please.

### The Worker Bee

Eggs (scrambled or fried), your choice of protein, smashed potatoes, and buttered toast 14.00  
(Swap toast for a pancake +3.00)

### Avi Scramble

Eggs scrambled with spinach, mushroom, onion, tomato, white cheddar, topped with avocado, served with smashed potatoes and buttered toast 15.00  
(Try with bacon +2.00)

### Forager Scramble

Two eggs scrambled with seasonal vegetables, spinach, topped with goat cheese and chimichurri, served with smashed potatoes and buttered toast 15.00  
(Try with avocado +2.00)

### Chorizo Scramble

Eggs scrambled with chorizo, red pepper, onion, white cheddar, topped with smoky salsa and chive crema, served with smashed potatoes and buttered toast 16.00

### Breakfast Burrito

Bacon, scrambled egg, pepper and onion, smashed potato, and cheddar in a flour tortilla served with chive crema and smoky salsa 14.00

### Ember Avo Toast

Ember oil toast, avocado, over-easy egg, arugula, pickled golden raisins and spiced hemp seed mix, served with a side salad 15.00

### Bumblebee Bowl

Honeyed Greek yogurt with bananas, berries, and hemp seed granola\*\* 12.00  
(Try with a drizzle of jam)

### Vanilla Almond Oatmeal

Steel cut oats\*\*, chia, coconut, and almonds with seasonal fruit 11.00

## Pancakes

Our award-winning pancakes are delicious on their own, or dressed up in a specialty style.

### Buttermilk

Two classic, fluffy and sweet buttermilk pancakes 8.00

### Bee Cakes

Two Sleepy Bee signature gluten-free pancakes with almond, quinoa, and buckwheat flours 10.00

### Nutty Cakes

Studded with chocolate chips and topped with peanut butter and banana 12.00 Buttermilk / 14.00 Bee Cake


### Cinnamon Roll Cakes

Topped with cream cheese icing and a cinnamon sugar swirl 12.00 Buttermilk / 14.00 Bee Cake

### Seasonal Fruit Cakes

Topped with seasonal fruit, whipped cream, and hemp seed granola 12.00 Buttermilk / 14.00 Bee Cake

### Additions

Blueberries 2.00, Bananas 1.00, Whipped Cream 1.00, Chocolate Chips 2.00, Hemp Seed Granola\*\*  1.00, Peanut Butter 1.00

## A La Carte

Single Pancake 5.00 Buttermilk / 6.00 Bee Cake 

Single Egg, from Egg Shack in KY, Scrambled or Fried 2.00


Smashed Red Skin Potatoes 4.00  
(Make it saucy! +1.00)



Multigrain Toast from Allez Bakery 2.00

Gluten-Free Multigrain Toast from Eban's Bakehouse 2.50

Side Salad with Hot Honey Vinaigrette 4.00

Avocado 2.00


Side Bumblebee Bowl\*\* 6.00 

Side of Vanilla Almond Oatmeal\*\* 6.00  

Eckerlin Goetta 5.00

Eckerlin Thick-Cut Bacon 5.00

Fischer Farms Breakfast Sausage 5.00

Sleepy Bee Vegan Goetta 5.00 

Chestnut Farms Sliced Chicken Breast 5.00

 Vegan  Can be made gluten-free  Contains tree nuts  Contains peanuts  Contains soy \*\*Oats are not certified gluten-free

**Bee careful:** Many items on our menu contain nuts, milks, eggs or other potential allergens. Please ask! While we have systems in place to reduce exposure, we must work together. Your health is our priority!

Consuming raw or undercooked eggs, meats, and shellfish may increase your risk of foodborne illness.

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## Sandwiches

Served with a side salad. Can be made gluten-free with Eban's multigrain (+1.00)

### Queen City Bee

Goetta, over-easy egg, apple, arugula, and nectar sauce on a milk bun 14.00

### Broakley

Thick-cut bacon and an over-easy egg with white cheddar, avocado, lettuce, tomato, and pickled onions on a milk bun 15.00

### Mushrooms Run the World

Vegan mushroom goetta, marinated portobellas, avocado, arugula, ginger pickles, chimichurri, and ember oil on griddled multigrain 15.00

### Beekeeper

Chicken breast, bacon, white cheddar, avocado, lettuce, tomato, pickled onion, and nectar sauce on toasted multigrain 15.00

### Pulled Chicken Sandwich


Marinated chicken thighs, hot honey aioli, carrot slaw, and ginger pickles on griddled multigrain 15.00


### BLT Wrap

Thick-cut bacon, lettuce, and tomato wrapped in a flour tortilla with herb dijonaise 13.00

## Make it Saucy + 1.00


Our housemade sauces make every dish delicious, and you can always add more - make it saucy!

Nectar - Smoky, creamy, slightly sweet 

Hot Honey Aioli - Spicy, creamy, sweet 


Chimichurri- Bright, herbaceous, 

Hot Honey Vinaigrette - Sweet, spicy, zippy

Herb Dijonaise - Creamy, savory, sharp 

Smoky Salsa - Mild, smoky, zesty 

Chive Crema -Cool, tangy, fresh

 All sauces are gluten-free.

## Salads and Bowls

### Bee Chop Salad

Local greens, purple cabbage, carrots, celery, avocado, spiced hemp seed mix, and sliced chicken, served with our hot honey vinaigrette 15.00

Substitute chicken with chimichurri grains or vegan goetta for a veggie option

### Forager Quinoa Bowl

Quinoa and brown rice sautéed in chimichurri with seasonal vegetables and mushrooms, topped with goat cheese and arugula 14.00

(Add Herb Dijonaise +1.00)

### Pulled Chicken Hash

Smashed potatoes topped with marinated chicken thighs, carrot slaw, ginger pickles, and a hot honey aioli drizzle 14.00  
(Add an egg +2.00)

### Sweet Potato Soup

Creamy vegan sweet potato soup with coconut milk and a kick of ginger curry 5.00 / 7.00

### Veggie Chili


Seasonal veggies, corn, beans and barley in a spiced tomato broth 5.00 / 7.00  
(Add avocado +2.00 or chive crema +1.00)



Voted "BEST IN CINCINNATI" -  
Breakfast, Brunch and Gluten-Free.

We source locally and seasonally to serve fresher food,  
support nearby farms, and reduce our environmental

GREATER CINCINNATI  
2030  
DISTRICT

Certified  
  
Corporation

513GREEN

## Buzz

### Specialty Coffee

*Consciously sourced and carefully roasted espresso from La Terza roasters with housemade syrups and perfectly steamed A2 milk from Indian Creek Creamery.*

Espresso (double) ... 2.75

Cortado ... 3.75

Cappuccino (8oz) ... 4.00

Latte (12oz) ... 4.50

Hot Chocolate ... 4.50

#### Milks

Indian Creek A2 whole milk, oat, almond

#### Add housemade or locally foraged syrup (0.75)

Vanilla, caramel, chocolate, chai, honey, maple, seasonal

## Coffee

Bottomless mug of Sleepy Bee's blend from La Terza ... 3.50

Iced Coffee ... 3.50

## Tea

*We source the finest tea leaves with blends from Wendigo Tea Co. and by the Bee Team.*

Hot Tea ... 4.00

*A seasonal selection from Wendigo Tea Co.*

Iced Tea ... 3.50

Black or green

Tea Latte ... 5.00

Chai, Matcha (unsweetened), London Fog

## Refresh

### Kombucha Spritzers

*Housemade honey ginger kombucha in sparkling and sweet variations.*

Signature ... 5.00

Orange ... 5.50

Seasonal ... 5.50

### Smoothies


*Fruits and veggies, Natalie's juices and Snowville yogurt blended into a refreshing beverage. Add vegan vanilla protein +2.00.*

Berry Bee

Mixed berries, banana, yogurt, and orange juice ... 8.00

Big Orange Splot

Mango, banana, yogurt, and orange juice ... 8.00

Sweet Green 

Pineapple, spinach, avocado, hemp seeds, apple juice, and almond milk ... 8.00

## Soda

A selection of Pepsi products ... 3.00

## Juice

Apple, Natalie's orange ... 4.00

## Pastries

Killer Bee Cookie ... 3.00

Seasonal Muffin ... 4.00

Gluten-Free Almond Brownie ... 4.00

Gluten-Free Peanut Butter Cookie ... 3.00



Sleepy Bee®

Spring / Summer