

SANDWICHES

Served with home potatoes or fries and organic mixed greens tossed with balsamic vinaigrette.

Choice of bread: whole wheat, sourdough, marble rye or French roll.

Substitute to sweet potato fries or garlic fries +\$1

MEDITERRANEAN

Grilled eggplant, roasted peppers, tomatoes, pesto and provolone on bun **\$16.50**

PIONEER

Fresh oven-baked turkey breast with lettuce, tomato, red onions, dijon, mayo and dill havarti cheese **\$17.50**

MENDOCINO

Albacore tuna salad with avocado, lettuce and tomatoes **\$17.50**

BODEGA BAY

Albacore tuna melt with cheddar and a hint of dijon mustard **\$17.50**

CHICKEN SHAWERMA

Sliced chicken breast* marinated and grilled, wrapped in lavash with creamy garlic and pickles, served with caesar salad **\$18.00**

FRIED FISH

Filet, Baja style and served on a toasted bun with spicy slaw, chipotle aioli, served with a caesar salad **\$18.00**

BIG SUR

Grilled black angus bistro with grilled sweet onions, mushrooms and white cheddar cheese on a French roll with a roasted garlic aioli **\$18.50**

GILROY

Freshly grilled chicken breast* with swiss, arugula and tomatoes on a French roll with a roasted garlic aioli **\$18.00**

PACIFIC

Grilled salmon on a bun, with arugula, avocado and a caper aioli **\$19.00**

FISH TACOS

Served Baja style, spicy slaw and chipotle aioli, served with a caesar salad **\$18.00**

CREPEVINE CLUB

Freshly grilled chicken breast* on sourdough with crispy bacon, avocado, lettuce, tomatoes & mayo **\$19.00**

SONOMA

Freshly grilled chicken breast* with tomatoes, red onions, lettuce, provolone and pesto on a bun **\$18.00**

CAROLINA

Slow-roasted barbecue pork, southern style with bbq sauce and spicy slaw on a bun, served with a caesar salad **\$18.00**

EL DORADO BURGER

1/2 lb. natural ground beef free of antibiotics and hormones served with lettuce, tomatoes, red onions and mayo on a bun **\$17.50**

Add cheese, avocado or mushrooms **\$1.50 Each**

EL BARON BURGER

1/2 lb. natural ground beef free of antibiotics and hormones served with avocado, grilled red onions, mushrooms, jack & cheddar cheese on a bun **\$18.50**

Consuming raw or undercooked food may contribute to a food-borne illness.

PASTA

Add grilled chicken breast* **\$5.00**

Add salmon or shrimp **\$6.00**

Substitute gluten-free (penne pasta) to any dish **\$1.00**

PARMA

Spaghetti with meatballs and marinara sauce topped with parmesan cheese **\$19.00**

ROMA

Penne with tomatoes, roasted garlic, basil, olive oil, marinara and feta cheese **\$17.50**

PALERMO

Fettuccine with alfredo sauce, roasted garlic and parmesan cheese **\$17.50**

CAPRI

Linguini with shrimp and marinara topped with parmesan cheese **\$19.00**

BARI

Fettuccine with fresh salmon, spinach, garlic and parmesan cream sauce **\$19.00**

ABRUZZO

Fettuccine with pesto cream sauce, roasted garlic, roasted almonds and parmesan cheese **\$17.50**

**Although we serve gluten-free items, we are not a gluten-free restaurant. Please keep in mind cross-contamination may occur.*

SALADS

We use organic spring mix
Add grilled chicken breast*,
organic tofu or tuna salad **\$5.00**
Add bistro beef, salmon or shrimp **\$6.00**

TOSSED GREENS

Tomatoes, cucumbers, celery, shredded carrots with caramelized walnuts and balsamic vinaigrette dressing
Small **\$12.00** • Large **\$13.50**

CAESAR

Romaine lettuce tossed with caesar dressing, croutons and parmesan cheese
Small **\$12.00** • Large **\$13.50**

ATHENA

Romaine lettuce, tomatoes, cucumbers, kalamata olives, red onions, and feta cheese tossed with oregano vinaigrette
Small **\$12.00** • Large **\$13.50**

BANGKOK

Organic mixed greens served with ginger curry marinated grilled chicken*, red onions, mint, shredded carrots, cilantro, roasted peanuts and spicy lemongrass vinaigrette **\$18.50**

ASIAN CHICKEN SALAD

Romaine lettuce, rice noodles, cabbage, red onions, cucumbers, shredded carrots, cilantro and peanuts tossed with asian dressing **\$18.50**

GOLDEN GATE

Organic mixed greens with beets, feta cheese, caramelized walnuts and orange vinaigrette **\$14.00**

GRANADA

Organic mixed greens with arugula, pears, roasted peppers, sumac onions, caramelized walnuts, feta cheese and pomegranate, vinaigrette **\$14.00**

CANCUN

Romaine lettuce with corn, black beans, red onions and bell peppers tossed with balsamic vinaigrette, served over a tortilla and topped with freshly grilled chicken breast*, mango salsa, chipotle aioli and corn tortilla chips **\$18.50**

COMBINATION

Daily soup, bowl of chili or chicken vegetable soup and your choice of small Athena, Tossed Greens or Caesar salad **\$14.50**



CREPEVINE
RESTAURANT

Berkeley

1600 Shattuck Avenue
Berkeley, CA 94709
(510) 705-1836

www.crepevine.com

Prices vary by location

SAVORY CREPES

Served with home potatoes or fries and organic mixed greens tossed with balsamic vinaigrette.
Substitute to sweet potato fries or garlic fries +\$1.00

FLORENTINE

Spinach, mushrooms, & glazed onions with jack and cottage cheese **\$17.00**

GREEK

Spinach, kalamata olives, roasted almonds, and onions with feta cheese and cucumber yogurt sauce **\$17.00**

KYOTO

Marinated grilled organic tofu sautéed with bell peppers, spinach, mushrooms & peanut sauce **\$17.50**

THE PHILLY

Sliced and grilled beef with caramelized onions, mushrooms and white cheddar cheese (hot peppers optional) **\$18.50**

SANTA FE

Grilled chicken apple sausage with scrambled eggs, green onions, provolone and salsa fresca **\$17.50**

LE DELICE

Ham & cheddar cheese **\$14.00**

LUNA

Chicken chorizo, scrambled eggs, mozzarella cheese, avocado & bell pepper, topped with sour cream **\$17.50**

CALIFORNIA

Avocado, bell peppers, tomatoes, sautéed onions and cheddar topped with salsa fresca and sour cream (spicy chipotle optional) **\$15.50**
Add chicken* **\$5.00**

SAN FRANCISCO

Fresh or smoked salmon with capers, red onions, spinach, dijon mustard and dill havarti cheese **\$18.00**

BOMBAY

Chicken breast* or shrimp sautéed with spinach, bell peppers, mushrooms and onions with curry sauce **\$18.00**

MILANO

Grilled eggplant, mushrooms, roasted garlic, spinach and tomatoes with cheddar, mozzarella, cottage cheese and marinara **\$17.50**

THAI

Shrimp or chicken breast*, mushrooms, spinach and green onions with pesto and peanut sauce **\$18.00**

TUSCANY

Chicken breast* with mushrooms, tomatoes, roasted almonds, provolone, feta and pesto **\$18.00**

Add chicken*, ham, sausage or bistro filet **\$5.00**
Add shrimp or smoked fresh salmon **\$6.00**
Substitute gluten-free crepe **\$2.00**

EGG-CEPTIONALS

All egg dishes are made with three eggs and served with home potatoes and toast (whole wheat, sourdough, marble rye or english muffin)
Substitute egg whites - no charge.

SANTA ROSA

Spinach, tomatoes, onions and mushrooms with cheddar cheese **\$16.50**

TOFU

Marinated grilled organic tofu with mushrooms, spinach onions and bell peppers **\$17.00**

PETALUMA

Chicken apple sausage, mushrooms, and spinach with provolone and salsa fresca **\$17.00**

AMERICANO

Three eggs, any style **\$12.00**
Add chicken apple sausage, bacon or ham steak **\$5.00**

THE MISSION (Burrito Style)

Chorizo (soy bean or chicken), eggs, scallions, green peppers and jack cheese wrapped and grilled in a tortilla on a bed of black bean chili topped with salsa fresca, avocado and sour cream **\$18.00**

PROVENCE

Fresh salmon with spinach, red onions and goat cheese **\$18.00**

EL PASO

Homemade corned beef hash with bell peppers and onions over potatoes with melted cheddar, topped with two eggs any style and served with toast **\$18.00**

SIDE IDEAS

FRENCH FRIES \$7.00

SWEET POTATO FRIES OR GARLIC FRIES \$+1.00

HOME POTATOES Grilled with olive oil, garlic & rosemary **\$7.00**

CHICKEN APPLE SAUSAGE

OR HAM STEAK \$5.00

SIDE OF BACON \$9.00

ONE EGG, ANY STYLE \$2.25

HOMEMADE CORNBREAD

with jalapeno jelly **\$7.00**

SOUP DU JOUR \$7.00

CHICKEN VEGGIE SOUP \$7.00

BLACK BEAN CHILI \$7.00

BOWL OF OATMEAL with bananas, seasonal berries, and brown sugar **\$7.00**

TOAST \$3.00

BOWL OF FRESH FRUIT \$7.00

add yogurt or granola **\$2.00**

*We serve 100% drug free chicken - NO antibiotics, NO hormones, NO steroids

BENEDICTIONS

Served with home potatoes.

BLACK STONE

Grilled red onions, tomatoes, avocado and poached eggs on an English Muffin with hollandaise sauce **\$16.50**

COSTA DEL SOL

Sautéed ham, spinach and onions with poached eggs on an English Muffin with hollandaise sauce **\$17.00**

NEW ORLEANS

Crab cakes on an English Muffin with poached eggs and spicy cajun hollandaise **\$18.00**

COTE D'AZUR

Smoked salmon, spinach and red onions with poached eggs on an English Muffin with hollandaise sauce **\$18.00**

OMELETTES

Made with three eggs and served with home potatoes and toast. Substitute egg whites - no charge.

DENVER

Ham, cheddar, onions and bell peppers **\$17.00**

GREEK

Feta cheese, spinach, kalamata olives, sautéed onions and roasted almonds **\$17.00**

SPANISH

Cheddar, avocado, onions, sour cream and salsa fresca **\$17.00**

MAZATLAN

Chorizo (soy bean or chicken), black bean chili, avocado, jack and cheddar cheese with salsa fresca **\$17.00**

HAM AND CHEESE OMELETTE

Cheddar, provolone, jack, mozzarella, dill havarti, feta or goat cheese **\$16.00**

KIDS' MENU

Ages 12 and under **\$9.00**

PEANUT BUTTER & JELLY served with cup of fruit
MAC & CHEESE
MINI PANCAKES

SCRAMBLED EGGS with home potatoes or toast
GRILLED CHEESE on white bread with fries

PENNE PASTA with butter or marinara & parmesan

MINI BURGERS with fries

CHICKEN TENDERS with fries

SPAGHETTI WITH MARINARA and meatballs

PANCAKES & WAFFLES

Homemade & served with 100% pure organic maple syrup
add fresh fruit cup **\$3.00**
add blueberry, banana-coconut, strawberries or chocolate chips **\$2.00**

BELGIAN WAFFLE \$12.00

Home Made Belgian served with powdered sugar and Whipped cream
Gluten-free waffles +\$2

BUTTERMILK PANCAKES \$13.00

GLUTEN-FREE PANCAKES \$16.00

SWEDISH OATMEAL PANCAKES

with fruit compote **\$14.00**

FRENCH TOAST

Dipped in a yogurt-vanilla egg batter with cinnamon and powdered sugar
Served with 100% pure organic maple syrup

Add fresh fruit cup **\$3.00**

LA SUISSE

Homemade french white bread **\$13.00**

PARISIENNE

Cinnamon raisin bread **\$13.00**

SWEET CREPES

Served with whipped cream and vanilla ice cream **\$12.00**

NUT-LOVER

Peanut butter, Banana and chocolate chips

MIDNIGHT BLUES

Blueberries, bananas, brown sugar, and rum sauce

JAMAICAN

Caramelized bananas in a caramel rum sauce

TRI-BERRY

Strawberries, blueberries and raspberries with nutella and chocolate sauce

APPLE HILL

Apple pie filling, graham crackers, drizzled with caramel sauce

SIENA

Nutella, chocolate sauce, strawberries and mixed nuts

ALBA

Strawberries, bananas, nutella and chocolate sauce

S'MORES

Toasted marshmallows, graham crackers and chocolate kisses

We also serve fresh squeezed juices and organic coffee.
Please call or visit for a complete beverage menu.