

# 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
peanut butter	kale	chia seeds
fresh turmeric	spinach	flax seeds
cacao nibs	ginger	bee pollen
maca	oats	spirulina

**+2.00**

hemp protein	pea protein	sea moss
pumpkin seeds	almonds	walnuts

# 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	4.00
TURMERIC & GINGER	5.00
WHEATGRASS	6.00
WHEATGRASS & GINGER	6.00

## SEASONAL MENU

### SOUP

16oz 6.95  
32 oz 12.95

### DRINKS

Cold brew	5.00
Pourover coffee	4.00
Matcha latte	5.00
Tea	3.50



214 FLATBUSH AVE  
BTWN BERGEN & DEAN

OPEN EVERYDAY  
8AM - 8PM

CALL FOR PICK UP ORDERS  
718 - 638 - 1023

ORDER DELIVERY AT  
BKLYNCREPE.COM

We also partner with Caviar, Door Dash,  
Uber Eats, Postmates, Grubhub & Seamless

We cater parties and events!  
To hire a mobile crêpe or smoothie bar,  
email [bklyncrepe@gmail.com](mailto: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 2 eggs / feta / mushroom / truffle oil	12.00
PARK SLOPE goat cheese / spinach / tomato extra virgin olive oil	12.00
BENSONHURST prosciutto / fresh mozzarella roasted pepper / pesto	13.00
PROSPECT HEIGHTS roast chicken / swiss cheese pesto / caramelized onion	14.00
BAY RIDGE smoked salmon / goat cheese / spinach caramelized onion / lemon drizzle	15.00

**FLATBUSH VEGAN & GF** 15.00  
butternut squash / mushroom / avocado  
carrot / chickpea / garlic tarragon drizzle

**BUSHWICK VEGAN & GF** 16.00  
vegan mozzarella / roasted peppers  
spinach / tomato / truffle oil

## CUSTOM SAVORY ADD ONS

crepes from 5.00 Vegan & GF batter +1.50

+ 1.00

1 egg / spinach / carrot / chickpeas / cucumber  
beet / red cabbage / pickled onion  
pesto / EVOO / lemon oil / garlic tarragon

+ 2.00

2 eggs / half avocado / butternut squash / truffle oil  
mushrooms / caramelized onion / cherry tomatoes  
feta / mozzarella / swiss cheese

+ 3.00

goat cheese / vegan mozz / roasted pepper / prosciutto

+ 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 Nutella / banana	9.50
RED HOOK dark chocolate / strawberry	10.00
MIDWOOD peanut butter / dark chocolate toasted coconut	10.50
SHEEPSHEAD BAY cinnamon apple / dulce de leche salted butter	11.50
DUMBO Nutella / strawberry / banana toasted almonds	12.50



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  
peanut butter / banana / walnuts  
toasted almonds / toasted coconut  
Oreo crumble / graham cracker crumble

+ 3.00

Nutella / dark chocolate  
dulce de leche / cinnamon apples  
vegan chocolate hazelnut spread  
fresh strawberries / cookie butter

## SALADS

choice of greens & dressing  
add grains +2.00

CROWN HEIGHTS VEGAN butternut squash / mushroom / chickpea roasted pepper / red cabbage / avocado	14.00
WINDSOR TERRACE roast chicken / mozzarella / tomato carrot / cucumber / avocado	15.00
CANARSIE smoked salmon / feta / cucumber pickled onion / beet / avocado	16.00

## GRAIN BOWLS

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

BED-STUY VEGAN mushroom / caramelized onion / chickpea butternut squash / red cabbage	14.00
FORT GREENE roast chicken / feta / roasted pepper beet / carrot	15.00
GOWANUS smoked salmon / goat cheese / cucumber pickled onion / tomato	16.00

## DRESSINGS

balsamic vinaigrette	garlic tarragon
lemon vinaigrette	tahini caesar
basil pesto (no nuts)	balsamic + EVOO

**CUSTOM SALADS** from 5.00

**CUSTOM BOWLS** from 6.00

see custom savory add on ingredients