

Beerline Cafe

2076 N Commerce St On the ground floor of the Union Point Condo Building on the corner of Humboldt and Commerce 53212-3402 · +14142655644 · Updated: Jan 14, 2026

[View online menu](#)



CREPES & CROMELETTES 20

Classic Breakfast Crepe (*V, *GF)

An all-in-one breakfast crepe with roasted rosemary potatoes, tempeh maple bacon, eggs or tofu & cheddar

AVAILABLE OPTIONS

\$9.75

Sauteed vegetable: \$0.95

Avocado: \$1.25

Vegan cheese: \$1.00

Mexican Breakfast Crepe (*V, *GF)

Chickpea chorizo, zesty vegan jalapeno cheese & choice of eggs or seasoned tofu scramble, tucked inside a warm crepe, topped w/pico de gallo & cashew lime crema.

AVAILABLE OPTIONS

\$9.75

Avocado: \$1.25

Seasoned black beans: \$0.95

Caprese Crepe (*V, *GF)

Fresh melted mozzarella, tomatoes, basil-almond pesto, spinach, and balsamic reduction.

\$7.95

Basic Breakfast Crepe (*V, *GF)

Customizable egg or tofu scramble & cheddar cheese.

AVAILABLE OPTIONS

\$6.45

Sauteed veggies: \$0.95

Tempeh bacon: \$2.50

Sliced tomatoes: \$0.50

Spartichoke Crepe (*V, *GF)

2 petite crepes filled w/sauteed spinach, garlic, artichokes, brie & mozz topped with honey & salted walnuts

AVAILABLE OPTIONS

\$9.45

Add an egg: \$1.50

Porto Cheesesteak Crepe (V, *GF)

Marinated portobello strips w/bell peppers & onion, smoked gouda, jalapeno cheese & savory onion sauce wrapped in a delicate crepe. Top with an egg if you wish.

AVAILABLE OPTIONS

\$8.75

add an egg: \$1.50

Green Sun's Zenith Crepe (V, *GF)

Spinach, onion, & garlic sautee inside a warm crepe topped w/ tzatziki, kale chip crumbles, pepitas, & avocado

AVAILABLE OPTIONS

\$8.45

Add an egg: \$1.50

Crepe Ape (*V, *GF)

Choose up to two spreads; peanut butter, Nutella, jam & either bananas or mixed berries (or both) topped w/ chocolate sauce & toasted pecans.

AVAILABLE OPTIONS

\$7.95

choose both berries & bananas:

\$1.50

Maple Leaf (*V, *GF)

Butter or vegan butter and pure Wisconsin maple syrup topped with powdered sugar.

\$5.25

Lemon Poppy BB Crepe (V, *GF)	\$7.95
Tangy vegan lemon curd layered inside a delicate crepe, drizzled w/sweet blueberry vegan cream cheese icing & topped with fresh blueberries & poppy seeds.	
Crepe Suzette (*V, *GF)	\$5.25
Warm crepe w/sweet orange glaze, butter or Earth Balance topped w/powdered sugar	
Build Your Own Sweet Crepe (*V, *GF)	\$2.95
One crepe w/your choice of butter or Earth Balance (or no butter) and your choice of delicious toppings.	
Basic Breakfast Cromelette (*V, GF)	\$6.95
Cheddar cheese, & sauteed veggies	
Classic Breakfast Cromelette (*V, GF)	\$9.75
Rosemary potatoes, tempeh bacon & cheddar cheese	
Caprese Cromelette (*V, GF)	\$7.95
Melted fresh mozzarella, tomato, basil almond pesto, spinach, & balsamic reduction	
Hollandaise Cromelette (*V, GF)	\$9.25
Oven roasted asparagus & mushrooms w/mozzarella cheese drizzled with vegan hollandaise sauce.	
Mexican Breakfast Cromelette (*V, GF)	\$9.75
Available as a thin omelette or scramble; chickpea chorizo, zesty jalapeno cheese & choice of eggs or seasoned tofu scramble, topped w/pico de gallo & cashew lime crema.	
Green's Sun Zenith Cromelette (*V, GF)	\$8.45
Available as a thin omelette or scramble; spinach, onion, & garlic sautee topped with vegan tzatziki, kale chip crumbles, pepitas, & avocado.	
Spartichoke Cromelette (*V, GF)	\$9.45
Available as a thin omelette or scramble; sauteed spinach, garlic, artichokes, brie & mozz topped with honey & salted walnuts	
Porto Cheesesteak Cromelette (*V, GF)	\$8.75
Available as a thin omelette or scramble; Marinated portobello strips w/bell peppers & onion, smoked gouda, jalapeno cheese & savory onion sauce.	

SANDWICHES & WRAPS 9

Basic Breakfast Panini (*V, *GF)	AVAILABLE OPTIONS
Choice of eggs or tofu scramble, vegan or dairy cheddar, & Vegenaize on your choice of toasty bread	\$6.45
	sub mozz, brie or vegan cheese: \$1.00
	Avocado: \$1.25
	Sauteed veggies: \$0.95
	Tempeh bacon: \$2.50
	Sliced tomatoes: \$0.50
Caprese Panini (*V, *GF)	\$7.95
Choice of vegan smoked gouda or dairy mozzarella cheese with tomatoes, basil almond pesto, spinach, & balsamic reduction on toasted Focaccia	

BLAT Panini (V, *GF)**\$7.95**

2 kinds of veggie bacon, avocado, tomato, & romaine with zesty tabasco mayo on toasted multi-grain

Mushroom Barley Burger (V)**AVAILABLE OPTIONS**

Seasoned mushroom barley patty with caramelized beer onions, rosemary aioli, tomatoes, romaine, & alfalfa sprouts served on toasted herbed focaccia bun

\$9.45

avocado: \$1.25

mozz, cheddar, brie, or vegan cheese:

\$1.75

Fromage (*V, *GF)**AVAILABLE OPTIONS**

The ultimate grilled cheese with smoked gouda, cheddar, & tomatoes grilled on garlic sourdough.

\$7.45

Gluten Free Bread +\$2.00

Add avocado: \$1.25

Tofu ham: \$2.50

Portobella Cheesesteak (V, *GF)**AVAILABLE OPTIONS**

Marinated portobello strips w/bell peppers & onion, vegan smoked gouda, jalapeno cheese & savory onion sauce on a toasted hoagie roll

\$8.95

add an egg: \$1.50

Kid's Grilled Cheese (V, *GF)**\$5.95**

Sourdough grilled with Earth Balance and vegan cheddar cheese or sub dairy cheddar at no extra cost.

Ethiopian Lentil & Sw. Pot. Wrap (V)**\$9.45**

Spicy berbere seasoned lentil & sweet potato w/garlic cucumber tzatziki, lettuce, & tomato in a grilled flour tortilla

Breakfast Wrap (*V, *GF)**\$7.95**

Rosemary potatoes, vegan nacho cheese & 3 scrambled eggs or seasoned tofu wrapped inside a grilled tortilla, served with chipotle-jalapeno salsa.

TACOS 2**Breakfast Tacos (*V, GF)****AVAILABLE OPTIONS**

Three corn tortillas with scrambled eggs or tofu scramble, choice of cheddar or vegan cheese & a side of salsa.

\$5.95

Avocado: \$1.25

Sauteed Veggies: \$0.95

Chickpea Chorizo Tacos (V, GF)**\$7.75**

Three generously seasoned chickpea tacos with zesty jalapeno cheese, fresh avocado, cashew lime crema.

MAC & CHEESE 2**Beerline Mac (V,*GF)****AVAILABLE OPTIONS**

Your choice of wheat or gluten-free noodles baked in our signature creamy vegan cheese sauce topped with paprika & scallions.

Cup: \$4.95

Bowl: \$8.95

Pesto Mac (V, *GF)**AVAILABLE OPTIONS**

Creamy basil almond pesto cheese topped w/diced tomatoes.

Cup: \$5.75

Bowl: \$9.75

OTHER 1

Hash Brown Benny (*V, GF)

\$8.95

Roasted asparagus & baked tofu "ham" over crispy hash browns & choice of 2 over easy eggs or tofu scramble drizzled w/vegan hollandaise.

SALADS 3

House Salad (V, *GF)

\$9.95

Spring mix with pickled julienned carrots, cukes, & grape tomatoes, tossed in our smoky tomato vinaigrette, topped with avocado slices & garlic croutons

Gaia (V, GF)

\$10.95

Spinach, Romaine, & spring greens tossed in our own Green Goddess dressing with avocado, scallion, tomato, cucumber topped w/toasted pecans & alfalfa sprouts

The Greek (V, GF)

\$11.95

Romaine lettuce with grape tomato halves, cucumber, red onion, greek olive medley, sun-dried tomatoes, vegan feta, and avocado tossed with a sweet and tangy lemon-oregano dressing and a dusting of dill.

TOFU SCRAMBLE 1

Tofu Scramble (Sm or Lg) (V, GF)

AVAILABLE OPTIONS

Sauteed veggies, mushrooms, tofu, herbs & spices topped with scallions.

Cup: \$4.25

Bowl: \$7.25

PANCAKES 1

Cinnamon Roll Pancakes (V)

\$9.95

2 cinnamon pancakes with gooey cinnamon syrup & vanilla icing.

CEREAL/OATMEAL 3

Maple Pecan Granola

AVAILABLE OPTIONS

A bowl of house-made maple-pecan granola topped with fresh blueberries. Includes choice of milk. Sub coconut yogurt 3.50

\$6.95

Sub coconut yogurt:

\$3.50

Oatmeal (V)

AVAILABLE OPTIONS

Steel cut oats made w/almond milk, chia seeds, vanilla, & a hint of brown sugar topped w/ bananas, raisins, & almonds. (does not contain gluten but is made with oats not certified gluten-free. Available weekends or until gone).

\$6.95

add berries: \$1.50

Yogurt Parfait

\$6.95

Lightly sweetened coconut yogurt layered with house-made maple-pecan granola and fresh berries topped with lite agave

BREAKFAST ALA CARTE 1

Ala Carte

Choose your Own Adventure

APPETIZERS 3

Jalapeno Cheese Dip & Chips (V, GF) \$5.95

Our house-made vegan nacho cheese sauce with chips for dippin!

Loaded Nachos (V, GF) (Sm / Lg) AVAILABLE OPTIONS

Crispy El Rey tortilla chips topped with zesty nacho cheese, seasoned black beans, chickpea chorizo, pico de gallo, cashew lime crema, & avocado. small: \$7.75 large: \$10.95

Chips & Salsa (V, GF) \$4.95

Crispy El Rey tortilla chips with 8oz or our delicious house made salsa.

SIDES 8

Rosemary Garlic Red Potatoes (V, GF) \$3.45

Roasted Asparagus (V, GF) \$3.45

Fruit Cup (V, GF) \$4.45

Seasonal fruit (blueberry, banana, blackberry, strawberry)

Side Salad \$3.95

Spring mix, carrots, cukes & grape tomatoes tossed in smoky tomato vinaigrette, topped with croutons

Eggs (two) (GF) \$2.50

Scrambled, over easy, over medium, over hard, sunny side up!

Side of Black Beans (V, GF) \$2.95

Cup o' seasoned black beans topped with a li'l bit-o-pico.

Side of Chips (V, GF) \$2.00

El Rey corn tortilla chips

Toast (V, *GF) \$1.50

Two pieces, choose your bread and spread (non-butter spreads will be on the side).

SOUP 2

Soup, Cup - Lentil Kale (V, GF) \$4.45

FHearty brown lentils simmered with onion, garlic, potato, carrot, celery, and kale

Soup, Bowl - Lentil Kale (V, GF) \$7.95

Hearty brown lentils simmered with onion, garlic, potato, carrot, celery, and kale

ADDITIONS 21

Add Avocado \$1.25

Add Black Beans \$0.95

Add Cheese

Add Chorizo \$1.25

Add Diced Jalapeno	\$0.75
Add Sliced Jalapeno	\$0.75
Add Hollandaise	\$0.95
Add Marinated Tofu	\$1.95
Add Nuts	\$0.95
Add Red Onion	\$0.50
Add Roasted Portobellos	\$2.50
Add Spinach	\$0.75
Add Tempeh Bacon	\$2.50
Add Tofu Ham	\$1.95
Add Veggies	\$0.75
Side of Aioli	\$0.75
Side of Crema	\$0.75
Side of Dressing	\$0.75
Side of Pico	\$0.75
Side of Salsa	\$0.75
Add an egg	\$1.25

SPECIALS - FOOD ²

Chef's Choice Side - Garlic Parmesan Mushrooms **\$4.95**

Baby bella mushrooms roasted with vegan creamy garlic parmesan sauce topped with a dusting of almond parm

Vegan Griddle Breakfast Sammy (V) **\$9.95**

A quarter pound house-made vegan sausage patty topped with a Just Egg patty topped with melty American cheese, served on a maple pancake bun with a side of espresso maple dipping sauce

SPECIALS - BEVERAGES ¹

Trick or Treat Smoothie (V, *GF) **\$7.95**

Tastes like a bag o' Halloween candy but slightly healthier; soy milk (or milk of choice), chocolate and caramel sauces, peanut butter and banana topped with crushed pretzels (gluten free without the pretzels)

SMOOTHIES ⁶

Cayenne Avocado Chocolate (heart healthy, digestive, & mood boost) **\$6.45**

Avocado, cayenne, chocolate, soy milk

Mango Turmeric Ginger (anti-inflammatory, antioxidant, alkaline) \$6.45

Mango, turmeric, ginger, cinnamon, almond milk

Oatmeal Blueberry Maple (antioxidants & weight control) \$7.45

Oats, blueberry, maple, soy milk

Strawberry Banana Orange (vitamin, mineral & energy boost) \$6.45

Strawberries, banana, & orange juice

Cran-tioxidant (antioxidant & immune boosting) \$7.95

Cranberry, blueberry, mango, orange

Green Jenny (detox & regenerate) \$7.45

Kale, spinach, chia, flax, banana, mango, almond milk

JUICE 6

Emerald (16oz) \$7.95

Kale, chard, cucumber, celery, ginger, apple.

Ruby (16oz) \$5.95

Beets, carrots, strawberries.

Lemon Bomb (6oz) \$3.95

Lemon, carrot, ginger, cayenne w/a salted rim

Carrot juice, Orange juice, or Carrot Orange * blend AVAILABLE OPTIONS

12oz: \$2.95

16oz: \$3.45

20oz: \$3.95

Add ginger shot: \$2.00

Strawberry Turmeric Lemonade AVAILABLE OPTIONS

12oz: \$3.95

16oz: \$4.95

20oz: \$5.95

Ginger Shot \$2.50

COFFEE/ESPRESSO 9

Coffee to Go AVAILABLE OPTIONS

12oz: \$2.50

16oz: \$2.75

20oz: \$3.00

Latte AVAILABLE OPTIONS

12oz: \$5.25

16oz: \$6.50

Mocha

Espresso, vegan chocolate syrup and steamed milk of choice.

AVAILABLE OPTIONS

SM: \$5.50

MD: \$6.00

Cold Brew

AVAILABLE OPTIONS

12oz: \$3.25

16oz: \$3.75

20oz: \$4.25

Americano

AVAILABLE OPTIONS

12oz: \$3.00

16oz: \$3.25

Cortado4oz

\$3.50

Macchiato3oz

\$3.25

Cafe Au Lait

AVAILABLE OPTIONS

12oz: \$3.25

16oz: \$3.50

20oz: \$3.75

Overdrive

AVAILABLE OPTIONS

Iced: \$0.50

Sm: \$3.75

Md: \$4.25

TEA ⁵

Brewed Rishi Tea

\$3.00

hot or iced

Iced Tea

Rishi Peach Black, unsweetened. Lemon wedge er no?

AVAILABLE OPTIONS

small: \$2.95

Medium: \$3.45

Large: \$3.95

Chai Latte

AVAILABLE OPTIONS

12oz: \$5.50

16oz: \$5.75

20oz: \$6.45

Tea Steamer (16oz)

\$3.25

A tea latte if you will. Select your tea flavor, type of milk and any additional flavorings if desired. Temporarily only available iced.

Leland Palmer

Our take on the Arnold Palmer, half peach black iced tea, half strawberry turmeric lemonade.

AVAILABLE OPTIONS

12oz: \$3.45

16oz: \$3.95

20oz: \$4.45

MISC. ³

Hot Chocolate 16oz	\$3.25
Steamed (or cold) milk of choice with chocolate syrup.	
Hot Chocolate 12oz	\$2.75
Steamed (or cold) milk of choice with chocolate syrup.	
Filtered Tap Water To Go, 20oz	\$0.25

BUNNY'S BITE (ALL VEGAN AND GLUTEN FREE) 7

Banana Bread (V,GF)	\$3.75
Choc Chip Banana Bread (V,GF)	\$3.75
Peanut Butter Swirl Banana Bread (V,GF)	\$3.75
Peanut Butter Cookie (V,GF)	\$3.75
Frozen Twixx Bar (V,GF)	\$6.75
Key Lime Cheesecake Slice	\$8.00
Peanut Butter Cup Cheesecake Slice	\$8.00

EAST SIDE OVENS (ALL VEGAN) 10

Apple Turnover (V)	\$3.95
Raspberry Rhubarb Turnover (V)	\$3.95
Blueberry Turnover (V)	\$3.95
Blueberry Muffin (V)	\$2.95
Lemon Poppyseed Muffin (V)	\$2.95
Chocolate Cupcake (V)	\$3.35
Pumpkin Cupcake (V)	\$3.35
Choc. Walnut Brownie (V)	\$3.95
Choc. Chip Cookie, 4-Pack (V)	\$6.45
Peanut Butter Cookie, 4-Pack (V)	\$6.45

BEER 12

PBR 16oz Can	\$3.05
Lakefront Eastside Dark	\$4.75
Lakefront Hazy Rabbit IPA	\$4.75

Lakefront IPA	\$4.75
Lakefront New Grist Gose GF	\$4.75
Lakefront Rw Stein	\$4.75
MKE O-Gii 16oz	\$7.25
MKE Hop Freak 16oz	\$7.25
N.G. Spotted Cow	\$4.75
Good City Fan Favorite	\$5.50
Third Space Happy Place	\$4.75
Third Space Frog Weiss	\$5.50

STRAINGE BEAST HARD KOMBUCHA ⁵

Acai, Blueberry & Sweet Basil (16oz)	\$9.95
Passion Fruit, Hops & Blood Orange (16oz)	\$9.95
Ginger, Lemon & Hibiscus (16oz)	\$9.95
Watermelon, Sea Salt & Lime (12oz)	\$6.75
Rasp. Golden Kiwi & Elderberry (12oz)	\$6.75

MIMOSAS ²

Mimosa	\$7.45
Choose between the classic made with orange juice or our signature mimosa made with our house made strawberry turmeric lemonade.	
O-Gii Beermosa 20oz	\$8.25
16 ounces of Milwaukee Brewing Company's monstrous tea infused wit beer with orange juice.	

WINE, GLASS ¹

Zardetto Cuvee 6oz	\$7.00
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SPARKLING WINE, BOTTLE ¹

Zardetto Cuvee Bottle	\$26.95
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N.A. ⁷

Boxed Water	\$2.45
Water in a paper carton, 16.9 oz	

Real Coconut Water	\$3.45
Water, Coconut w Pulp, 9.5 oz	
Bruce Cost Ginger Ale	\$1.99
Ginger Ale Original, 12 oz	
Zevia Soda	\$3.25
Diet, sweetened w stevia	
LaCroix	\$1.85
Perrier, Lemon	\$2.85
Kevita Kombucha (16oz Btl)	\$3.75

BAKERY 7

Banana Bread (V,GF)	\$3.75
Choc Chunk Cookie (V,GF)	\$3.75
Choc Lavender Pistachio Cookie (V,GF)	\$3.75
Choc Chip Banana Bread (V,GF)	\$3.75
Choc Chip Banana Bread (V,GF)	\$3.75
Peanut Butter Cookie (V,GF)	\$3.75
Frozen Twix Bar (V,GF)	\$6.75

BEVERAGES 7

Boxed Water	\$2.49
Water in a paper carton, 16.9 oz	
Real Coconut Water	\$2.59
Water, Coconut w Pulp, 9.5 oz	
Bruce Ginger Ale	\$1.99
Ginger Ale Original, 12 oz	
Blue Sky Soda	\$2.85
Organic all natch, delish (not diet)	
Zevia Soda Diet	\$3.25
sweetened w stevia	
LaCroix	\$1.85
Perrier, Lemon	\$2.85

BEER/CIDER 5

PBR 16oz Can	\$3.95
With proper ID of course.	
Lakefront IPA	\$4.95
With proper ID of course.	
Lakefront Fixed Gear	\$4.95
With proper ID of course.	
Lakefront Rw Stein	\$4.95
With proper ID of course.	
Black Husky OIHF Milk Stout	\$7.65
With proper ID of course.	