

## Make your own Crepe

\$3 for the crepe  
 \$1 for each ingredient  
 \$2 for sausage, ham, bacon  
 \$3 for chicken or salmon  
 \*you can use any ingredient you see on our menu

## Ice Cream!

Some of the best ice cream Michigan has to offer is made by Calders Brothers Dairy. Try it here!

one scoop 1.75  
 two scoops 3.50  
 each topping .50  
 (choose from ingredients on our sweet menu)

## Crepe Cake?

Like our crepes? Then you'll love our crepe cake made by layering a dozen of our crepes with cream cheese and housemade chocolate sauce. You can buy them whole, just ask. Made to order. Yes, they can be vegan.

## Seasonal/Specialty Drinks

A special menu designed by our baristas. All syrups and add ins are, as always, hand made in house.

peanut butter mocha	4.25	4.75
michigan hot cider		3
aztec hot cocoa	3	3.75
hot cocoa	3	3.75
affogato (espresso on ice cream)	3.75	
michigan soda	3	
frozen latte		4.65
calders creamline milk	2	3 choc
homemade milkshake		3.75
root beer float (calders ice cream)	3.75	

## We Cater. A lot.

Over the years we've catered a wide variety of parties, open houses, business meetings (in-house and at your office), festivals, bridal and baby showers, holiday events, and more. We are very proud to offer a truly unique catering experience with a pricing structure designed to your needs. Email us about your event!

[flintcrepecatering@gmail.com](mailto:flintcrepecatering@gmail.com) or [flintcrepe@gmail.com](mailto:flintcrepe@gmail.com)

## Zingerman's Coffee

Our coffee is single origin and fairly traded. Zingerman's (Ann Arbor, MI), one of the most respected roasters in the nation by baristas and coffee drinkers alike, provides our drip coffee and espresso beans. We use Calders Creamline dairy products (Lincoln Park, MI) for all milk drinks. Our speciality coffee drinks and espresso shots are crafted using a one-of-a-kind, handmade, manual-pressure espresso machine made by Slayer Espresso.

	double
espresso	2.5
cortado dulce	3
	12oz 16oz
latte*	3.5 4
cappuccino	3.5 4
drip coffee*	2 2.5
mocha*	4.25 4.65
chai latte*	3.75 4.25
americano*	2.5 3.25
cafe au lait*	2.75 3.25
breve*	4.25 5
macchinetta	4.25
french press	3.25 5.75 (2-3people)
bottled drinks	from \$2, price varies

- Substitute almond/soy milk .50 - add shot .75  
 - Add homemade syrups: vanilla, caramel, cacao .75  
 - Add homemade whip cream .65 \*Can be made iced

All of our syrups and flavorings are crafted in-house and made from scratch using whole spices, evaporated cane juice, and pure vanilla extract.

## Rishi Teas

Loose leaf, fairly traded, artisan teas from one of the best tea companies in the world. Its so good, you can re-brew and enjoy your same cup of tea multiple times.

Black; Ancient Golden Yunnan, Lapsang Souchong, Earl Grey Supreme, Masala Chai. Green; Jade Cloud, Kukicha, Oolong; Iron Goddess of Mercy, Earl Green. Pu-Erh: Ginger, Bordeaux, Blood Orange, Herbal Teas: Chamomile Medley, Peppermint, Blueberry Rooibos, Tangerine Ginger. White: Wild Rose.

\*\*Also check out our Sweet Matcha Latte under Seasonal!

Hot teas 2-3.25 Iced tea 2.50-4



# Winter Menu Part II



HOURS:  
 Monday-Saturday 7am-10pm  
 1<sup>st</sup> Sunday of the month 8:30am-3:30pm  
 Late night menu (M-Th) 8-10pm

555 S. Saginaw St  
 Flint, MI 48502

## WE DELIVER!

Lunchtime Mon-Fri  
 810.336.3308

Satisfaction and promptness GUARANTEED!

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# The Flint Crepe Company

## Who we are...

The Flint Crepe Company has been serving crepes and coffee to the Flint community since 2009. We started with a mobile "crepe cart" that showed up regularly at the Flint Farmer's Market and traveled around town. In late Fall of 2011, we opened our current storefront on S. Saginaw St.

We specialize in delicious and interesting savory and sweet crepes and in providing exceptional coffee and specialty drinks.

## What's a "crepe?"

The easiest way to describe a crepe is as a thin, large pancake... only without the sugar. Anything can go in a crepe... just like a tortilla. You can fill it with sweet things like fresh fruit, sauces, or chocolate, or savory toppings you'd expect in a meal such as cheese, potatoes, meats, or vegetables. So it's neither pancake nor tortilla... it's, well... a crepe!

## Our food...

So because "anything can go in a crepe," we've had to set up some guidelines to help us choose from the millions of potential recipes. Here's what drives the selection and creation of what we serve:



## That's why...

All of our flour is Michigan-grown, locally milled, organic, and non-gmo from Westwind Milling, why we buy first and foremost from Flint hoopouses, and why we rotate our menus seasonally so as to bring you food at its peak!

# Crepes for All Seasons

## Savory

### - The Breakfast Egg & Cheese...\$6

New and Improved this season! A scrambled egg (from Hugh Godfrey's farm), and both shredded mild cheddar and Pinconning sharp cheddar.

*We recommend also adding meat, see below!*

...or try the Egg and Cheese Crepe like this:

#### -Monte Cristo style... \$10 (sweet&salty!)

- One of our customer favorites! Ham, vermont cheddar cheese, baby swiss, and MI jam on top... powdered sugar garnish

#### - Farmer's style... \$8

- Hearty and nearly perfect! Our egg & cheese crepe filled with breakfast sausage or homemade tempeh and the chef's choice of seasonal sautéed vegetables!

### - The Pinto...\$4

Our never-ending quest to find the most delicious and filling, healthy, inexpensive quick meal in Flint has led us here! Many of us here eat this daily. Organic, Michigan refried beans, shredded cheese, crème fraiche, and a touch of Table & Tap sauce and homemade kraut. A perfect winter tortilla-crepe crossover!

**Deluxe upgrade: more veggies and extra cheese! \$2.**

### - The Reuben...\$9

Our best seller! A Reuben for people who don't like Reubens (You've never had a one like this). Detroit corned beef (or grilled tempeh) cooked with absolutely delicious and unique sauerkraut made from fresh cabbage in-house). Topped with baby swiss cheese, a touch of soy sauce and our homemade thousand island dressing.

- **Make your own!** (see back page)

\*\*\* Add small farm bacon, ham, sausage or corned beef \$2  
tempeh \$2  
MI Salmon or Table & Tap chicken \$3

## Sweet Crepes

### - Cinnamon and Sugar...\$4

Each crepe layer is dusted with our blend of cinnamon, slightly crunchy sugar (evaporated cane juice), and a touch of powdered sugar. Toasted with a bit of butter to give it the perfect texture.

### - The Knickerbocker... \$7

A classic from our crepe cart and featured in *Edible WOW Magazine*. Our homemade cheesecake sauce spread over natural graham crackers and MI strawberry jam!

### - Moka a la mode... \$7

Nutella sprinkled with freshly ground Zingerman's coffee beans. Topped with a scoop of some of Michigan's best ice cream by Calders Dairy and our housemade chocolate sauce.

- **Make your own** (see back page)

# Crepes for this Season

## Savory

### - Tangy Thai...\$7

A crisp mix of ginger, Mich. green apples, shredded carrots, and parsnips with our housemade sweet and tangy "Seoul Sauce" in a crepe with an egg cooked on the outside.

**\*contains peanuts**

### - The Samosa...\$8

A crepe filled with mashed potatoes, peas, minced onions and garlic all cooked in our own special blend of natural spices. Three homemade chutney's (sauces) are served on the side to let you customize the taste of each bite. It's slightly spicy, but just right for most tastes.

### - Ruby Root...\$9

A hearty spice blend with Michigan root vegetables and sausage topped with shredded cheddar cheese. It's also amazing vegan!

- **Ask about our weekly crepe specials!**

- **Or make your own!** (see back page)

\*\*\* Most any meal can be made gluten-free or vegetarian  
\*\*\* Add small farm bacon, corned beef, ham, sausage \$2  
tempeh \$2

Salmon or Table & Tap chicken \$3

\*\*\*Try any crepe with our Hearty Grain Batter: made from scratch from Westwind's whole grain, gluten-free flours.

## Sweet Crepes

### - Nutella \$4

Traditional French dessert!

### - Peanut butter and Chocolate...\$5

Homemade peanut butter with fair trade chocolate chips and house cacao sauce.

### - Dutch Apple Pie... \$6

Michigan apples cooked in cinnamon and other spices. Topped with homemade granola (by our own Granola Girls!).

### - Raspberry Danish...\$8

An exquisite danish in a crepe! Our adapted cheese danish is raspberry and cheesecake sauce w/ creamy aged cheddar.

- **Ask about our weekly specials! Or make your own!**