

gotta b sweet

All dusted with powdered sugar and topped with homemade whipped cream

Strawberry & Banana 9.99

Choice of homemade chocolate, caramel, and Nutella

Spice House Cinnamon 5.99

Kathia's homemade whipped Saigon cinnamon frosting & caramel sauce

Banana Nutella 6.99

Strawberry Sunrise 7.99

Buckwheat batter, strawberries, orange sauce, cinnamon sugar

O'Cinnamon Rolls 11.99

8 sushi style rolls with cinnamon frosting, caramel sauce, & bananas, topped with strawberries

Brownie Bee 11.99

Homemade brownie, Callebaut dark chocolate, & caramel

Aunt Mary K's Smore's Galore 10.99

Homemade marshmallow, chocolate, raspberry sauce, pie crumbs

Sweet & Savory 10.99

Herb & kale batter, J2K Carpio goat cheese, Three Sisters petite micro greens, pecans & honey

Sweet Choice 4.99 Each

Chocolate, Caramel, Nutella, Orange Sunrise, Raspberry, Lemon, Honey, Butter Sugar

Crepe Shell 3.99 Each

Original Sweet, Patz Farms Buckwheat, Herb & Kale, or Vegan

Sweet Extras

Homemade sauces or whipped cream .99
Strawberries 2.99
Banana 1.99
Marshmallow or Brownie 3.49
Pecan 1.99 Patz Farm Maple 1.99



Ryan and Kathia Jones met in 2005 making crepes at the Magic Pan restaurant. It closed in 2010. One of their last customers commented to Kathia, "If you ever open a restaurant, it's gotta b crepes." And that's where the real story begins. Ryan and Kathia started by making crepes for neighbors and friends that summer from their front porch on a pancake griddle. A business idea developed and started from a desire to make others happy by providing great homemade food. Kathia is blessed with a natural cooking talent, inspired and cultivated by her grandma, Eva, and her mom, Marina. She has honed her culinary skills over the years using a patient and peaceful process that consists of love and is heightened with an intuitive ability for taking simple flavors that create delicious dishes. Ryan's goal is for everyone he feeds to enjoy the whole crepe experience, customizing each crepe and making it just the way it's "gotta b". Their journey started in 2010 on their front porch, continued for the last eight years at local farmer's markets, and now to the opening of their first restaurant in Evanston. Thank you to all family and friends who have joined us on this journey. With infinite possibilities, it's Gotta B Crepes for your next meal. We look forward to feeding you soon :)

Dedicated gluten/nut free griddle station and vegan options available.



**2901 Central St
Evanston IL 60201**

*Wednesday - Sunday
6 AM - 2 PM*

847-525-8383

**Call for carryout or catering
Seating available*



gotta b savory

Cheese Pizza 5.99

Kathia's homemade pizza sauce & Harmony mozzarella

Pepperoni Pizza 9.99

Underground Meats pepperoni, mozzarella, homemade pizza sauce

River Valley Florentine Veggie 9.99 | Chicken 11.99

Crimini mushrooms, caramelized onions, spinach, mozzarella & mushroom sauce

Jake's Country Meats Ham & Cheddar 10.99

Local ham, Brunkow cheddar, green onions, roasted salsa & mushroom sauce

Add greens & mushrooms 12.99

BKT 14.99

Herb & kale batter, crispy bacon, caramelized onions, tomatoes, pesto, mozzarella, roasted salsa

Green Greek 11.99

Herb & kale batter, feta, Mighty Vine tomato, onion, Kalamata olives, homeade pesto & mushroom sauce

Sullivan Farms Chicken Capri 9.99

Patz Farms Buckwheat batter, chicken, mozzarella, Mighty Vine tomatoes, homeade pesto & pizza sauce

Spicy Buffalo Chicken 9.99

Chicken, mozzarella, homemade buffalo sauce, raw onion, tomato, salsa verde

Mamasita's Oaxacan Enchilada 9.99

Kathia's traditional sweet & spicy Oaxacan red mole, raw onion, mozzarella, feta

Homemade sauces .99 | Fresh Veggies .99 | Local Cheese 2.99 | Swing Belly Egg .99 | Sullivan Farms Chicken 1.99 | Jakes Country bacon, chorizo, ham 3.99 | Included: make it spicy with chili de arbol flakes

swing belly brunch

Egg & Cheddar 7.99

Simple and delicious

Veggie Pesto Scramble 11.99

Sauté mushrooms, petite micro greens, scrambled eggs, mozzarella, homemade pesto

Huevos a la Mexicana 9.99

Tomato, raw onion, jalapeno, scrambled egg, buffalo sauce, mozzarella

Market Feast 14.99

Goat cheese, cheddar, crispy bacon, green onion, scrambled eggs

Bigger Bacon Maple 15.99

8 sushi style rolls with cheddar, bacon, scrambled eggs, & Patz Farms maple

Chorichivo con Huevos 13.99

Chorizo, goat cheese, scrambled eggs, diced potato, caramelized onion, buffalo sauce, salsa verde

Lox & Loaded 14.99

Buckwheat crepe, smoked salmon, herb cream cheese, raw onion, capers, pico de gallo

Bowls | 4.99

Three Sisters Garden Oatmeal

Saigon cinnamon brown sugar, honey, raisins, milk

Add pecans, apples, bananas **1.99**

Frijoles Parados (Bean Soup)

Three Sisters Garden boiled black beans, epazote, feta, raw onion, choice jalapeno

Fruit Bowl

Bananas, strawberries, honey, pecan

Salads | 4.99 Mini | 14.99 Meal

My Favorite

Petite micro greens and pea shoots, goat cheese, raw onion, carrots, beets, pecans, honey mustard, buckwheat crepe

Greek Chicken Salad

Petite micro greens and pea shoots, chicken, feta, raw onion, Kalamata olives, cucumber, tomato, lemon olive oil, buckwheat crepe

gotta b groceries

Swing Belly Farms Brown Eggs 4.99/dozen

Nordic Creamery Unsalted Butter 4.99/lb

Kilgus Whole Milk 5.99/gal

The Mill at Jeanie's Farm Organic Flour 2lb 9.99

Stivers Regular Gotta B Crepes Coffee 1/2 lb 7.99

Mamasitas Fresh Sauces - 8 Ounces

Sweet & Spicy Oaxacan Red Mole 7.99

Dark Chocolate 5.99

Creamy Caramel 5.99

Roasted Salsa 4.99

Salsa Verde 4.99

Cream Mushroom sauce 4.99

Buffalo Sauce 5.99

Pesto 6.99

Pizza Sauce 5.99

Raspberry Sauce 6.99

Beverages

Stivers Coffee 2.99

Strawberry lemonade

Farm tea of the day

Mint Chamomile tea

8oz Kilgus Whole Milk 1.75

8oz Chocolate milk 2.49



***Dining furniture made by Swing Belly Farms
& finished by Lisa V. & Kathia J.***