



The Duke St. Muse

Vegetarian Cuisine and Café

Burritos

Mexican Black Bean

Seasoned brown rice with peppers and zucchini, black bean, and cheddar.

Chili Burrito

Our chili with peppers, red onions, and cheddar cheese.

Cajun Tofu Burrito

Marinated tofu with peppers, green onions and mozzarella.

Make the tofu or black bean burrito vegan - add chili and skip the cheese!

\$4.25 for one

\$8 for two

On the Grill

Two toasted whole wheat pitas (in wedges) surrounding your selection.

Hummus (vegan)

Our version, with garlic and black pepper.

Black Bean Chipotle (vegan)

Spicy, yet sweet black bean & salsa.

Spicy Spinach Feta

Creamy, yet spicy - not the usual dip!

\$4.75

Coffee/Tea	\$1.25
Latte/Chai Latte	\$2.75
Mocha Latte	\$3.50
Cappuccino	\$2.75
Espresso/Hot Chocolate	\$2.00
Bottled Juice/Perrier/V8	\$2.00
Pop/Water	\$1.00
Odwalla smoothie	\$3.50
Mangolicious Lassi	\$3.50

Try our mangolicious lassi – a yoghurt based smoothie which is a new favourite! Just \$3.50.

Soy milk and extra dip available for just 50¢
Up-charge for flavoured shot just 50¢

Dine In or Take Out
Reservations Accepted
Payment Options: Cash/Debit/Credit
Catering/Gift Certificates Available

Wheelchair Accessible



The Duke Street Muse is a quaint little vegetarian café in downtown Kitchener that serves the freshest homemade meals using local produce.

Our curry-based lunch specials are prepared daily and our tortilla creations are grilled to order.

We happily cater to your dietary requests - vegan or gluten-free - just ask!

6 DUKE ST E
(DUKE AT QUEEN)
KITCHENER, ONTARIO, N2H 1A3

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MUSECAFE@GMAIL.COM
WWW.DUKESTREETMUSE.COM

MONDAY-FRIDAY 10AM-7PM



Salads

Tangy Spinach

Baby spinach, red onion, feta, and blue cheese dressing.

California Raspberry

Mesclun mix, sesame seeds, carrot, mandarins, and cashews tossed in our raspberry dressing.

Citrus Pine Nut

Mesclun mix, cucumber, carrot, pine nuts, and raisins tossed in our citrus vinaigrette.

Veggie Cheddar

Mesclun mix, carrot, cucumber, tomato, cheddar, and ranch.

Garden Green Balsamic (vegan)

Mesclun mix, tomato, peppers, cucumber, and red onion.

Chickpea Salad (vegan)

Seasoned chickpeas, cucumber, red onion, tomato, and lime juice.

\$4.50

Daily Lunch Combo

Curried vegetables, bean stew, with brown rice or two whole wheat pitas.

\$6

with soup or salad \$8

Sandwiches

Offered with toasted multi-grain bread.

Pesto-Monterey Veggie

Basil pesto with mayo, tomato, baby greens, and monterey jack cheese.

Roasted Red Pepper

Our roasted red pepper spread, tomato, baby greens, and Swiss cheese.

Vegetarian Tuna

Hummus with mayo, tomato, baby greens, and cheddar cheese.

Vegan Tuna

Hummus, tomato, baby greens, and soy cheese.

Vegan Sandwich

Cilantro pesto, tomato, baby greens, cucumber, and soy cheese.

\$4.50

with soup or salad \$6.50

Soup

Our own soup, made fresh daily. Vegan friendly on all days except Wednesdays. Served with Melba toast.

\$3.99

Quesadillas

Choice of whole wheat, corn, or white tortillas.

Cheesy Antijito

A blend of hot peppers, cream cheese, and mozzarella.

Original Quesadilla

Our own guacamole with salsa and cheddar.

Black Bean Quesadilla

Blackbean in place of guacamole, a little kick.

Garlic Almondilla

Broccoli, almonds, feta, garlic, & mozzarella.

Cheesydilla

Spicy spinach spread with lots of cheese.

Vegan Quesadilla

A dash of black bean, guacamole, and salsa.

3 wedges \$4.75 6 wedges \$9

extra cheese \$1

Chili

Vegan chili with lots of vegetables, beans and TVP. Served with Melba toast.

\$4.75

with a pita \$5.50