

Bakery Special Order Menu

Legend: V – Vegan, DF – Dairy Free, RSF – Refined Sugar Free

All Items in our bakery are gluten free. Please include all dietary restrictions when placing your order. Orders need to be placed 48 hours in advance. Please don't hesitate to reach out if you need something last minute. We might be able to fulfill the order with limited options for a convenience fee.

Layer Cakes

All cakes, filling and icing below are vegan and soy free
3 Layer (12-16 servings) \$72 2 Layer (8-10 servings) \$56 Writing add \$3
All fruit flavors are seasonal

Cake Flavors:

Chocolate
Vanilla
Almond
Strawberry
Carrot
Pandan
Coconut
Banana

Fillings (Optional) +\$5

Seasonal Fresh Fruit Jam
Chocolate Ganache
(upcharge: \$5 for 2-layer,
\$8 for 3-layer)
Vegan Caramel
Cookie Dough
Lemon Curd

Icing Flavors:

Vanilla
Chocolate
Mocha
Espresso
Peanut Butter
Straw(or any)berry
Lemon
Orange Spice
Almond
Coconut
Funfetti
Mint
Cinnamon Brown Sugar
Pumpkin Spice
Cream Cheese
Ganache
(add \$12 for 2-layer, \$20 for 3-layer)
Refined Sugar Free Ganache
(add\$15 for 2-layer, \$22 for 3-layer)

Specialty Cakes

Chocolate Olive Oil Gateau \$49

Chocolate cake made w/ almond flour, olive oil, local organic eggs

Flourless Orange Honey Cake \$52

Whole oranges, almond flour, honey, local organic eggs, cacao

Pistachio Rosewater Flourless Gateau \$52

Ground pistachios, local organic eggs, sweetened with maple syrup.

Topped with coconut rosewater whipped cream or sugar free chocolate drizzle

Cacao Cake \$62 (DF,SF)

One-layer cake sweetened with maple syrup and made with cacao. Chocolate icing with maple syrup. Contains local eggs

Cupcakes by the dozen \$36

For one dozen pick one cake flavor and pick up to 2 icing flavors (\$3 upcharge for 2 flavors)

Pies & Tarts \$49

French Silk Pie – Creamy chocolate pie in chocolate graham cracker crust.

Peanut Butter Fudge Pie – Fudgy pb goodness and ganache in a graham cracker crust.

Seasonal Crumbled Fruit Pie – House pastry crust with rotating seasonal fruit.

Pecan Pie – Traditional pecan pie

Pumpkin or Sweet Potato Pie – Almond flour pastry crust with spices.

Flourless Sea salt Chocolate Tart - Dark chocolate with sea salt and almond crust. No added sugar.

Bars & Brownies

\$26 for 6

S'mores Bar (DF) contains soy
Lemon Bar (contains eggs)
Magic Bar (V)

Seasonal Fruit Crumble Bar (V)
Mocha Raw Bars (V) \$36
Carmelitas

Salty Caramel Brownie
Double Chocolate Brownie (V)
S'mores Brownie (V) contains soy

Cookies

\$38 / dozen

Classic (DF) Chocolate Chip

Vegan Chocolate Chip

Vegan Snickerdoodle

Chocolate Coconut Macaroons- House specialty. Chewy macs with a crispy outside dipped in chocolate. Contains organic local eggs. (DF)

Cowboy Breakfast Cookie – Kicked up oatmeal raisin cookie with espresso, pecans, walnuts, chocolate chips and cacao nibs. (V)

Gingerbread – Soft and chewy almond flour fresh ginger cookies with deep molasses flavor, sweetened with coconut sugar. (V)

Lemon Poppy Seed – crispy outside, soft and chewy center with bright citrus flavor. (DF)

Oatmeal Crème Pies (6 pies for \$38) – Chewy and rich oatmeal cookies with vanilla buttercream. (V, SF)

Others

Whole Sour Cream Coffee Cake (12 pieces) \$54

House specialty, fluffy vanilla bean cake with cinnamon sugar swirls and a pecan streusel topping. Made with local organic eggs and dairy.

Cheesecake\$72

Traditional 9" cheesecake with local organic dairy and eggs, house made graham cracker crust.

Available cake flavors: *vanilla, cookie & cream, lemon blueberry (seasonal), strawberry (seasonal), peach (seasonal), apple crumble (seasonal), salty caramel, pumpkin*

Ice Cream Cake (V) - Pick a base cake, chocolate or vanilla, and pick up to two flavors of our ice cream.

Available in 6 and 9 inch \$49/56

Ice Creams

all vegan, made with coconut milk

pints \$12 quart \$23 half gallon \$37 one gallon \$72

flavors

Golden Milk
Cookie Monster
Thai Coffee/ Thai Tea
Cake Batter

Vanilla Bean
Pandan
Chocolate
Lavender Caramel

Cookie Dough
Banana Pecan
Mint Chip
Black Sticky Rice Horchata