

Pastry and Cake selections change seasonally. This is a listing of only some of our current offerings.
 All Tarts are available in a 4 or 9-inch size by special order. Please place your special order 3 days in advance.
 For further information, please see the current Special Order Brochure for seasonal Pastry & Cake Specialties.

All of our coffees are organic from Blue Bottle Coffee Co.
 and are individually brewed to your order.

Pastry

Fresh Fruit Tart	3.25
<i>Fresh seasonal fruits & vanilla bean pastry cream</i>	
Lemon Cream Tart	3.25
<i>Fresh lemon cream, topped with whipped cream</i>	
Raspberry Cream Tart	3.25
<i>Raspberry cream with whipped cream</i>	
Milky Way Tart	3.25
<i>Dark Chocolate Ganache, house-made salted caramel, white chocolate swirl</i>	
S'Mores Tart	3.25
<i>Chocolate mousse, house made marshmallow, organic graham cracker with almond brittle</i>	
Éclair	2.85
<i>Filled with Vanilla Bean Cream and finished with chocolate ganache and white chocolate</i>	
Chocolate Pudding	4.00
<i>Premium dark chocolate topped with sweet whipped cream & shaved chocolate</i>	
Panna Cotta	4.65
<i>Layered with raspberry & Strawberry Gelée</i>	
Macarons	1.50
<i>Classic Parisian Macarons with flavored fillings: Orange, Berry, Coffee, Chocolate-Mint, Lavender</i>	
Opera Cake	Individual size 3.00

Small Cakes & Cookies

Russian Tea Cakes	0.75
Lemon Almond Pound Cake	1.75
Banana Bread	1.75
Linzer Torte Bars	1.95
Brownie	0.95 3.25
Chocolate Chip Cookie	3.15
Double Chocolate Cookie	2.00
Peanut Butter Maple Cookie	1.75
Muffin du Jour	3.55

Cakes

Berry Bavarian	
<i>Raspberry or Strawberry Bavarian cream with fresh berries between layers of génoise cake, finished with chantilly cream & toasted coconut</i>	
	4" \$10 6" \$24 9" \$38
Chocolate Mousse Cake	
<i>Dark-chocolate butter cake and creamy Chocolate Mousse, Hazelnut Praline, topped with cocoa</i>	
	4" \$11 6" \$28 9" \$48
Chocolate Soufflé Cake	
<i>Dense Chocolate cake w/ toasted walnuts, finished with dark chocolate ganache -wheat free</i>	
	6" \$20 10" \$48
Lemon Meringue Cake	
<i>Lemon génoise layered with caramel and lemon cream, topped with peaks of toasted meringue</i>	
	4" \$10 6x9 \$38 9x12 \$76
Opera Cake	
<i>Alternating layers of almond torte, espresso buttercream, and chocolate ganache.</i>	
	Miniatures \$3.00 4x12" \$28 8x12 \$56
Cupcakes	3.35
Lemon Almond Pound Cake	12" loaf \$18
Banana Bread	9" loaf \$12

Wine

Prosecco	Italy	7.00
Gentil	Alsace	7.50
Chardonnay	California	7.50
Rosé	Languedoc	6.50
Côtes du Rhone	France	7.00
<i>See our wine list for current wines by the glass</i>		

Beer

Stella Artois	3.50
Sierra Nevada	
Steelhead IPA	

Coffee

House Coffee	3.75	2.75
Espresso		2.50
Americano		2.75
Gibraltar		3.00
Caffe Latte		3.50
Cappuccino		3.00
Macchiato		2.75
Mocha		3.85
Hot Chocolate		3.25
Vanilla Steamer		2.75
Chai Latte		2.85
Extra Espresso Shot (Quad)	1.50	
<i>Our standard espresso shot is a restricted double.</i>		
Vanilla Bean or Caramel Syrup	.50	
<i>Our Syrups are made in-house.</i>		

Tea

	1.50	
Earl Grey		Chamomile
Darjeeling		Peppermint
English Breakfast		Red Rooibos
Decaf English Br.		Hibiscus Flower
Green Sencha		Yerba Maté

Cold Drinks

Real O.J.	fresh squeezed to order	5.65	2.85
Iced New Orleans Coffee		4.25	3.25
Iced Gibraltar			3.00
Apple Juice, Nana Mae's			3.50
Lorina Sparkling Lemonade			3.50
Reed's Ginger Beer			3.00
Reed's Ginger Cherry			3.00
Coke "Hecho en Mexico"			2.95
San Pellegrino			2.50