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. • We ask for all orders to be placed 48 hours in advance, but if you need something last minute,

please don't hesitate to reach out. We might be able to fulfill the order (limited options) with a convenience fee.

• If you need to cancel an order, please do so at least 24 hours before the pick up date/time for a full refund. Ready to place your order? Call us 512-220-1077

Laver Cakes

All cakes, filling and icing flavors below are vegan and soy free 9 in. - 3 Layer (12-16 servings) \$72 9 in. - 2 Layer (8-10 servings) \$56 Writing - add \$3 *All fruit flavors are seasonal*

Cake Flavors:

Vanilla

Carrot

Pandan

Coconut

Banana

Almond

- Chocolate
- Fillings (Optional):+\$5
- - upcharge:
 - Cookie Dough
- Strawberry (Seasonal) Lemon Curd

Icing Flavors: Funfetti

- Vanilla
- Chocolate
- Mocha
- Espresso
- Peanut Butter • Straw(or any)berry • Ganache
- Lemon
- Orange Spice
- Almond

Specialty Cakes

- Chocolate Olive Oil Gateau (DF) \$49 Chocolate cake made w/ almond flour, olive oil, local organic eggs
- Flourless Orange Honey Cake (DF) \$53 Whole oranges, almond flour, honey, local organic eggs, cacao
- Pistachio Rosewater Flourless Gateau (DF)- \$53 Ground pistachios, local organic eggs, sweetened with maple syrup. Topped with coconut rosewater whipped cream or sugar-free chocolate drizzle.

• Cacao Cake (DF)- \$62

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
- Can choose up to 2 icing flavors w/ \$3 upcharge *Refined Sugar Free Ganache icing for cupcakes-\$5 for half dozen, \$7 for dozen

Pies & Tarts - \$51

- French Silk Pie (V) Creamy chocolate pie in chocolate graham cracker crust
- Peanut Butter Fudge Pie (V) Fudgey pb goodness • and ganache in a graham cracker crust
- Seasonal Crumbled Fruit Pie (V) Almond flour • pastry crust with rotating seasonal fruit
- Pecan Pie (V) Traditional pecan pie with almond flour pastry crust
- Pumpkin Pie (V) Almond flour pastry crust with • spices
- Flourless Sea Salt Chocolate Tart (V) Dark chocolate • with sea salt and almond flour pastry crust. No added sugar.

Cinnamon Brown Sugar

• Mint

- Pumpkin Spice
- Cream Cheese
 - (add \$12 for 2 layer, \$20 for 3 layer)
- Refined Sugar Free Ganache
- (add \$15 for 2 layer, \$22 for 3 layer)

Coconut

\$5 for 2 Layer \$8 for 3 Layer

- Vegan Caramel
- Seasonal Fresh Fruit Jam Chocolate Ganache

Bars & Brownies

\$26 for 6

- Mocha Raw Bars (V) \$36
- S'mores Bars (DF) *contains soy* • Double Chocolate Brownie (V)
- Salty Caramel Brownie
- Carmelitas

- Magic Bar (V)
- Seasonal Fruit Crumble Bar (V)
- S'mores Brownie (V) *contains soy*
- Lemon Bars

Cookies

\$38 / dozen

- Classic Chocolate Chip (DF)
- Vegan Chocolate Chip
- Vegan Snickerdoodle
- Cowboy Breakfast Cookie (V) Kicked up oatmeal raisin cookie with espresso, pecans, walnuts, chocolate chips and cacao nibs
- Gingerbread (V) Soft and chewy almond flour fresh ginger cookies with deep molasses flavor, sweetened with coconut sugar
- Chocolate Coconut Macaroons (DF) (\$46 for dozen)- House specialty. Chewy macs with a crispy outside dipped in chocolate. Contains organic local eggs
- Oatmeal Crème Pies (V) (\$38 for half dozen) Chewy and rich oatmeal cookies with vanilla buttercream

Others

Whole Sour Cream Coffee Cake (12 pieces)- \$64

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

• Whole Tres Leches (V) (12 pieces)- \$56

Our take on a traditional tres leches made with coconut condensed milk, almond milk and oat milk topped with vegan caramel sauce.

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

• Crumbled Apple Maple Walnut Pie (V) - \$53 – Classic apple pie. Texas apples tossed with walnuts, maple syrups and spices with an almond flour pastry crust.

• Ice Cream Cake (V) - 6 inch - \$49 9 inch - \$56 Pick a base cake, chocolate or vanilla, and pick up to two flavors of our ice cream

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

- Vanilla Bean • Pandan
 - Chocolate
 - Lavender Caramel

- Cookie Dough
- Mint Chip
- Black Sticky Rice Horchata
- Banana Pecan (Seasonal)