

Sweetie Pie's Bakery

520 Main Street, Napa, CA 94559

Office (707)257-8817

Fax (707)257-3254

Spring/Summer 2017 Menu starts Friday April 21st

* Denotes New Items

MUFFINS: *Peach

Banana

Blueberry

Am Glory-zucchini, apples & carrots

Bran

*Coffee with Coffee Glaze

Vegan Berry

*Gluten Free Lemon Raspberry

SCONES: Lemon Cream

Orange Currant

*Peach Blueberry

Blackberry Oat

Gluten Free Cornmeal & Dried Cherries

Lowfat Oatcakes

CROISSANTS:

Plain-

Chocolate

Ham & Swiss Almond-

Strawberry

*Duo Color Raspberry

QUICKBREADS:

Lemon Pound Cake- A dense flavorful bread brushed with lemon syrup.

Banana Bread- Moist bread made with ripe bananas.

***Sour Cream-** with cinnamon nut filling

***Blueberry Coconut -** Sweetened coconut & blueberries

BREAKFAST PASTRIES:

Bearclaw-

Morning Bunz-

Cheese Pinwheel

***Pop Tart;** - Brown Sugar Cinnamon

Turnovers- Apple Cream Cheese

Sticky Bun

Cinnamon Bun- with cream cheese frosting

Extra Long Twists- Almond, pesto or sun dried tomato

Granola- Housemade loaded with nuts
& assorted dried fruit.

Quiche-Vegetable or Bacon & Swiss 10 inch

COFFEECAKES:

***Blueberry Cream Cheese-** A dense cake filled with blueberry & cream cheese fillings topped with a crunchy streusel.

Apple Cream Cheese Danish Braid- (feeds 8-10)

***Sour Cream Coffeecake-** with toasted pecan filling.

Carrot Cake- Moist cake loaded with raisins, coconut, pineapple pecans filled & frosted with cream cheese frosting.

Fudge Cake- Three layers of a fudgy cake withcaramel, bittersweet chocolate ganache & fleur de sel. Finished with our “to die for” fudge Frosting.

***Summer Berries & Cream-** Our most popular cake! Moist white cake filled with vanilla bean custard & fresh mixed berries. Topped with white shavings & berries.

***Purple Haze-** Silver white cake filled with raspberrry mascarpone mousse, fresh raspberries & shades of purple buttercream.

Mousse Cake- Two layers of chocolate cake with a thick bittersweet chocolate mousse covered with rustic dark chocolate shavings.

***Coconut Passion Mango-** Coconut pound cake soaked with coconut milk, filled with passion fruit mascarpone mousse & mango. Frosted in meringue & covered in coconut.

***Sunflower Cake-** Lemon pound cake, white chocolate lemon mousse, lemon curd & blueberries covered in citrus buttercream with a sunflower design.

***Chocolate Dipped Strawberry Shortcake-** Light chocolate cake filled with strawberry compote, white & bittersweet chocolate mousse frosted in strawberry buttercream & garnished with dipped strawberries.

***Chocolate Birthday Cake-** Light chocolate cake filled with milk chocolate buttercream & chocolate crunchies finished in milk chocolate buttercream.

Red Velvet- Layers of red cake filled & frosted with cream cheese icing. Cake crumbs on the side & a red flower on top

***Nana Split-** Confetti cake filled with chocolate pastry cream, fresh strawberries & bananas finished with a vanilla, chocolate & strawberry rosette design finished with confetti..

Cupcakes- Flavors include yellow, chocolate, banana, red velvet, lemon & coconut.

Gluten Free & Vegan Cakes

Triple Chocolate- Gluten free chocolate cake filled with white, milk & dark chocolate mousse.

***Vegan Cake-** Chocolate or white cake filled with a chocolate soy pudding & finished with a soy buttercream.

***Cupcakes-** Chocolate or white with soy buttercream

Marjalaine- Alternating layers of chocolate cake, chocolate mousse, crunch center, praline buttercream & chocolate glaze.

Crème Brulee- Served in a disposable aluminum ramekin

Cupa Cupa- A chocolate coffee cup filled

with a chocolate cake, tiramisu filling & topped with cocoa powder & mocha beans.

Oreo Mousse Cake- Chocolate cookie crust filled with white chocolate mousse & Oreo cookie chunks

CHEESE CAKES

Plain New York Style- Graham cracker crust with a cream cheese base & sour cream topping.

White Chocolate- With bittersweet chocolate glaze. Our most popular...a creamy white chocolate center glazed in bittersweet chocolate sitting on a chocolate cookie crust.

***Lemon Blueberry-** Tart lemon cheesecake with fresh blueberries finished with a lemon sour cream topping.

SPECIALITY DESSERTS

Rodel- Red velvet yodel filled with cream cheese icing, glazed in bittersweet chocolate .
\$4.35 ea

Yodel- Gluten Free- Chocolate cake filled & rolled with a marshmallow cream & glazed in chocolate \$4.35 ea

Nutter Butter- A peanut cookie filled with a peanut butter cream

***Oreo-**Chocolate shortbread with vanilla filling

***Black & White Cookie-** A cakelike vanilla cookie dipped in 1/2 bittersweet chocolate & 1/2 white chocolate.

Whoopie

Chocolate Whoopie- A moist cake like cookie filled with marshmallow cream.

Red Velvet Whoopie- with cream cheese filling

Chocolate Chip Whoopie- Yellow cake cookie with mini chocolate chips & filled with marshmallow cream.

Moon Pie- Graham cracker & marshmallow cream sandwich cookie glazed in bittersweet chocolate.

PIES: 10" disposable-

Apple with crisp topping

Apple with seasonal berry

*Peach (seasonal)

*Peach Berry (seasonal)

*Peach & Cherry (seasonal)

*Apricot (seasonal)

*Apricot Berry (seasonal)

*Cherry (seasonal)

*Mixed Berry (seasonal)

Strawberry Rhubarb (seasonal)

Lemon Meringue

Keylime

Smore Pie:

*Berry Custard with Crisp

*Cream Pies

Banana w/graham cracker crust

Coconut w/coconut shortbread crust

Chocolate w/chocolate cookie crust

TARTS:

Baked Fruit Crostada- 25 Seasonal fruit & berries baked in a flakey free form crust.

*Crostada is also available with a VEGAN TART DOUGH - Additional Cost

***Lemon Tart or Chocolate Raspberry Tart-**

Sucre crust with a tart lemon filling or chocolate topped with raspberries & finished with chocolate shavings.

Fresh Fruit Tart- Ind.

A sweet crust filled with vanilla bean custard & topped with a beautiful arrangement of seasonal fruits & berries.

BARs

Nutty Brownie

Salted Caramel Brownie

Pecan Bar

Raspberry Coconut - Graham cracker crust topped with raspberry jam & a coconut streusel topping

Blueberry Bar

Lemon Bar

Apricot Bar

Seven Wonder Bar

***Peanut Butter Bar -** Peanut butter cookie crust with peanut butter filling with

bittersweet chocolate drizzle.

Carmelitta - Oat crust topped with caramel, pecans & oat topping

COOKIES

Oatmeal Raisin

Double Peanut Butter- Chocolate Dipped

No Nuts Chocolate Chip

Confetti

Anzac

Chocolate Chunk- with Dried Sour Cherries

Macaroons Dipped in Chocolate

Russian Tea

Pumpkin Drop

Shortbread Hearts chocolate dipped

***Black & White**

***Vegan Shortbread -**

Vegan Chocolate Chip -

FILLED COOKIES

Coconut Caramel Cream Sandwich

Nutterbutter - Peanut cookie filled with a peanut butter cream.

***Oreo**— Chocolate shortbread with vanilla filling

***Lemon Lavender Sandwich**