

Breads

Naturally Leavened Breads (Sourdoughs)

Columbia City Sourdough

“San Francisco” style sourdough

Unbleached wheat flour, wheat bran, wheat germ natural sour starter, sea salt, water

Boule \$5.50, Baguette \$5.50

Pain de Campagne

Mild sourdough “of the country”

Unbleached wheat flour, whole wheat flour, whole rye flour, wheat germ, natural sour starter, sea salt, water

Large Batard \$10.50 (whole) or \$6.00 (half)

Walnut Levain

Mild sourdough with walnuts

Unbleached wheat flour, natural sour starter, whole wheat flour, walnuts, sea salt, water

Batard \$6.00, Ficelle \$3.25

Seasonal fruit batard \$6.50

Yeasted Breads

Baguette

Unbleached wheat flour, durum wheat flour, yeast, sea salt, water

Classic \$5.50, Seeded \$5.90

Filone \$5.50, Ficelle \$4.50, Seeded Ficelle \$4.75

Dinner Roll (plain or seeded) \$0.75

Sandwich Roll \$1.50

Roasted Potato

Unbleached wheat flour, russet potatoes, durum flour, extra virgin olive oil, white pepper, yeast, sea salt, water

Boule \$5.90, Dinner Roll \$0.75

Sandwich Roll \$1.50

Rye

Chewy, light rye with caraway

Unbleached wheat flour, whole rye flour, natural sour starter, caraway, yeast, sea salt, water

Batard \$5.50

Ciabatta

Unbleached wheat flour, whole wheat flour, whole rye flour, yeast, sea salt, water

Loaf \$5.50, Green Olive \$6.50,

Round Roll \$1.50

Crusty White

Thick crust, chewy crumb

Unbleached wheat flour, whole rye flour, yeast, sea salt, water

Batard \$5.50

Focaccia

Unbleached wheat flour, whole wheat flour, extra virgin olive oil, yeast, sea salt, water

\$3.25 (1/8-sheet)

Multigrain Sunflower

Unbleached wheat flour, whole wheat flour, whole rye flour, levain starter, sunflower seeds, organic cracked 6-grain mix (wheat, rye, barley, millet, oats, corn), yeast, sea salt, water

Batard \$6.00, Dinner Roll \$0.75

Pretzel

Unbleached wheat flour, unsalted butter (contains milk), barley malt, yeast, sea salt, water

Pretzel \$3.50, Pretzel Dog \$3.50, Knot \$0.75

Bieberle (Sandwich Roll) \$3.00,

Bagel with Spread \$4.00

Burger & Hot Dog

Unbleached wheat flour, milk, eggs, unsalted butter (contains milk), granulated sugar, yeast, sea salt, sesame seeds

Bag of 5 Burger Buns \$4.50

Bag of 6 Hot Dog Buns \$5.00

Brioche

Unbleached wheat flour, unsalted butter (contains milk), eggs, granulated sugar, yeast, sea salt

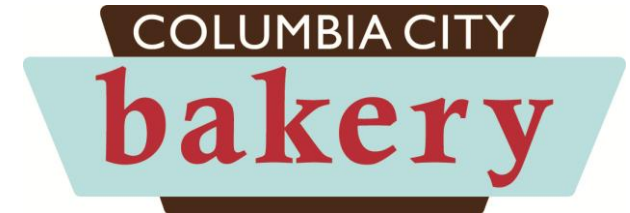
Pan Loaf \$7.00

Challah (Friday Only)

Unbleached wheat flour, durum flour, granulated sugar, canola oil, eggs, yeast, sea salt, water

Braided Loaf \$5.50

Pan Loaf \$6.50



Tuesday to Friday

7am—7pm

Saturday Sunday Monday

7am—5pm

4865 Rainier Ave S

Seattle, WA 98118

206-723-6023

columbiacitybakery.com

We are now partnered with Chow Now for online ordering. Order directly from our website or download our app for Android and iPhone.

House Cakes

6”/\$30.00 (serves 6-8)

9”/\$45.00 (serves 10-12)

1/4-Sheet/\$75.00 (serves 20-25)

1/2-Sheet/\$140.00 (serves 40-50)

**Some prices of house cakes may vary*

House Chocolate

Chocolate layers with a chocolate whipped cream filling and a rich chocolate frosting

Carrot

Lightly spiced cake with loads of raisins and walnuts, filled with cream cheese frosting with lemon zest

Buttermilk

Light cake layers filled with mascarpone whipped cream and raspberry preserves, finished with a vanilla butter cream frosting

Pistachio

(brushed with lemon syrup)

Light pistachio layers filled with whipped lemon cream and finished with lemon cream cheese frosting

***9”/\$50.00**

Specialty Cakes

Coconut Cake

Coconut layers filled with a lemon whipped cream and finished with lemon cream cheese frosting and sweetened coconut

6”/\$30.00 (serves 6-8)

9”/\$45.00 (serves 10-12)

Cassata

Alternating layers of Marsala-soaked cake with natural almond paste, sweetened ricotta, and cream cheese frosting

6”/\$32.00 (serves 6-8)

9”/\$47.00 (serves 10-12)

Weekend Only Cakes

Always available by special order

Flourless Chocolate Truffle Torte

A single rich chocolate layer flavored with espresso and glazed with Tcho chocolate ganache

6”/\$30.00 (serves 6-8)

9”/\$45.00 (serves 10-12)

Cheesecake

Choice of lemon with ginger pecan crust or chocolate with chocolate hazelnut crust

6”/\$30.00 (serves 6-8)

9”/\$45.00 (serves 10-12)

Tiramisu Cake

Sponge cake soaked in brandy and espresso, with Kahlua mascarpone whipped cream, topped with cocoa powder and chocolate shavings

6”/\$36.00 (serves 6-8)

We are happy to write a short message on your cake for an additional \$2.50. Cutting fees may apply.

Tea Cakes

Seasonal flavors include

Chocolate Whiskey, Banana, and Orange Olive Oil
Slice/\$3.25

Small Loaf/\$11.00 (serves 4)

Large Loaf/\$36.00 (serves 10-12)

Sweets

Tres Leches Cake \$5.00

Fruit Pie (mini or 9”) \$4.95 or \$26.00

Seasonal Fruit Galette..... \$5.25

Chocolate Pudding \$3.75

Lemon Meringue (mini or 7”) \$4.95 or \$24

Lemon Bar \$3.00

Cupcake \$3.25

Mornings

Croissant \$3.75

Pain au Chocolate \$4.00

Ham and Gruyere Croissant \$4.00

Pistachio Snail \$4.00

Bostok \$4.00

Cinnamon Twist \$3.75

Morning Bun \$3.75

Seasonal Fruit Danish \$4.00

Bearclaw \$4.00

Fruit Scone \$4.00

Savory Scone \$4.00

Health Nut Scone \$4.00

Gougere \$1.65

Quiche \$7.25

Torta Rustica..... slice/\$6.00 whole/\$52

Cardamom Coffee Cake slice/3.75 whole/\$45

Cookies

Peanut Butter \$1.45

Columbia Chip (w/walnuts)..... \$1.45

Ginger (vegan) \$1.00

Super Chip (nut free) \$0.95

Chocolate Tile \$1.10

Ferdinand Graham \$1.10

Mexican Wedding \$0.95

Macaroon (gluten free) \$1.10

Large Shortbread \$2.75

Chocolate Date Oat \$1.45

Almond Anise (gluten free) \$1.10

Brownie \$3.25

Blondie \$3.25

Sicilian Prune Bar \$1.75

Rugelach \$1.45

All orders require two days notice and payment is required at the time the order is placed.

The FDA would like us to point out that all items baked on our premises may contain traces of walnuts, pecans, pistachios, hazelnuts, milk, eggs, peanuts, wheat, soy, and canola oil.