

Sourdough Breads

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

Savory Focaccia Slice (with our house made tomato &
garlic sauce) \$2.50

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

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

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 \$5.50, Knot \$0.75

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

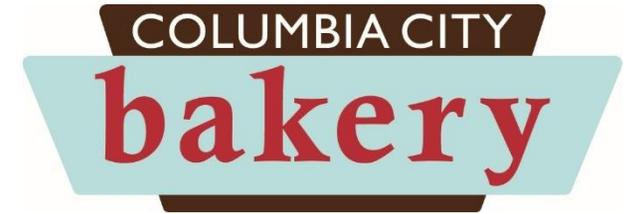
Challah (Friday Only)

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

Braided Loaf \$5.50, Pan Loaf \$6.50

**All orders require 48-hour 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.*



Tuesday to Friday

7am—7pm

Saturday Sunday Monday

7am—5pm

4865 Rainier Ave S

Seattle, WA 98118

206-723-6023

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

columbiacitybakery.com

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

Cassata Cake

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

Also available in chocolate

6”/\$32.00 (serves 6-8)

9”/\$47.00 (serves 10-12)

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)

Black Forest Cake

Chocolate cake layers, filled with cherry mascarpone filling, finished with vanilla buttercream and dark chocolate shavings.

6”/\$32.00 (serves 6-8)

9”/\$47.00 (serves 10-12)

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

Tea Cakes

Seasonal flavors include:

Orange Olive Oil, Zucchini, Chocolate Whiskey, and Banana

Slice/\$3.75

Small Loaf/\$15.00 (serves 4)

Large Loaf/\$37.50 (serves 10-12)

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

Kitchen Sink (gluten free)\$1.45

Brownie\$3.25

Blondie\$3.25

Sicilian Prune Bar\$1.75

Rugelach\$1.45

Sweets

Tres Leches Cake\$5.00

Fruit Pie (mini or 9”)\$4.95 or \$30.00

Seasonal Fruit Galette\$5.25

Chocolate Pudding\$3.75

Seasonal Fruit Tart (mini or 7”)\$4.95 or \$24.00

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

Packaged Items

House Granola - 22oz\$15.50

Rise ‘N’ Shine Granola - 22oz\$16.50

Ginger Pecan Biscotti \$8.50

Chocolate Hazelnut Biscotti \$8.50

Dilly Chips - 8oz \$5.00

Walnut Crostini - 5.75oz.....\$4.50

Walnut Fruit Crostini - 5.75oz\$4.50

Garlic Croutons - 6oz \$4.00

Bread Crumbs - 10oz \$3.50

Pretzel Knot Bag of 12 \$9.00

Mini Gougere Bag of 12 \$9.00