

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,

Batard \$6.60

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)

Boule \$6.60

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

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)

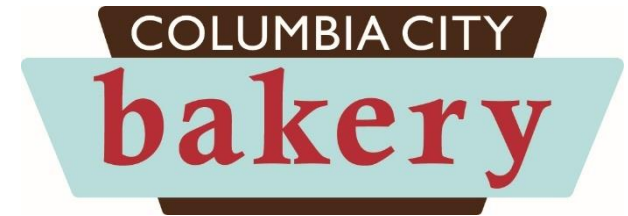
Unbleached wheat flour, durum flour, granulated sugar, canola oil, eggs, yeast, sea salt, water

Braided Loaf \$5.50, Pan Loaf \$6.50

All pre-orders require 48-hour notice.

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, peanuts, milk, eggs, wheat, soy, and/or canola oil.



Tuesday to Friday

7am—7pm

Saturday, Sunday, Monday

7am—5pm

4865 Rainier Ave S

Seattle, WA 98118

206-723-6023

You can now order online using the Chow Now app, available for download on Android and iPhone.

Avoid the line and order online!

columbiacitybakery.com

House Cakes

House Chocolate

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

Pistachio

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

Coconut Cake

Coconut cake layers brushed with lemon syrup, filled with lemon whipped cream and finished with lemon cream cheese frosting and shredded coconut

Specialty Cakes

Cassata Cake

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

Only Available in 6” or 9” round cake

Cheesecake

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

Only Available in 6” or 9” round cake

Tiramisu Cake

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

Only Available in 6” square for \$38.00 (serves 6-8)

Writing is not available on this cake.

Cake Prices and Servings

6”/\$35.00 (serves 6-8)

9”/\$50.00 (serves 10-12)

1/4-Sheet/\$80.00 (serves 20-25)

1/2-Sheet/\$150.00 (serves 40-50)

We are happy to write a short message on your cake!

Tea Cakes

Seasonal flavors include:

Orange Olive Oil, Pumpkin,

Chocolate Whiskey, and Banana Date

Slice/\$3.75

Small Loaf/\$15.00 (serves 4)

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

Full loaves subject to availability unless pre-ordered

Cookies

INDIVIDUAL:

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

Super Chip (nut free)\$0.95

Ginger (vegan)\$1.00

Chocolate Tile\$1.10

Ferdinand Graham\$1.10

Peanut Butter\$1.45

Kitchen Sink\$1.45

Large Shortbread\$2.75

PACKAGED:

Baker’s Dozen of Columbia Chip\$11.25

Baker’s Dozen of Super Chip\$11.25

Dozen of Ginger (vegan)\$11.25

Dozen of Chocolate Tile\$11.25

Dozen of Ferdinand Graham\$11.25

Sweets

Tres Leches Cake\$5.00

Fruit Pie.....mini/\$4.95 or 9”/\$30.00

Seasonal Fruit Galette.....\$5.25

Chocolate Pudding\$3.75

Seasonal Fruit Tartmini/\$4.95 or 7”/\$24.00

Cupcake\$3.25

Cake Cup\$4.75

Pumpkin Bar\$3.00

Brownie\$3.25

Blondie\$3.25

Sicilian Prune Bar\$1.75

Morning Pastries

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\$16.50

Rise ‘N’ Shine Granola - 22oz\$17.50

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