

Three Bites Bakery

Pastries and Cookies

Mushroom Artichoke and Leek Croissant \$6.00

Croissant dough with a savory cream cheese filling with mushroom, artichokes, and leeks.

Ube Pandesal with Cheese

A Filipino Classic. Pandesal is a Filipino style brioche bun, and ube is a Filipino purple sweet potato. These two things combine perfectly, then we fill it with cheese and top with bread crumbs.

Kouign-Amann \$5.50

Croissant dough with caramelized sugar and salt.

Biko \$5.00

Filipino sticky rice dessert cooked with coconut milk and brown sugar. Topped with coconut.

Ube Crinkle Cookies \$1.25

Using extract from the Filipino purple sweet potato, these crinkle cookies have a lovely mild flavor and bright purple color.

Orange Chocolate Ricotta Cookies \$1.25

Delightfully light ricotta cookies flavored with orange and chocolate chips and topped with an orange glaze.

Slice of Coffee Cake \$5.00

A classic sour cream coffee cake with a cinnamon crumble topping.

Orange Cardamom Twist \$6.00

Croissant dough twisted up with an orange, cardamom, cinnamon, and brown sugar filling. Tossed in sugar.

Roasted Winter Veg and Gorgonzola Croissant \$5.00

*Gorgonzola mornay, roasted radicchio, and Brussels sprouts.
Topped with spicy candied cashews.*

Bombolone \$5.50

*Classic Italian brioche style donut filled with an Italian vanilla
pastry cream and tossed in sugar.*

Nutella Cornetto \$6.00

*Italian style croissant with orange zest flavored dough and filled
with Nutella.*

Baklava Morning Bun \$6.00

*Croissant dough filled with a pistachio, walnut, cinnamon
mixture and dunked in a honey syrup.*

Mexican Hot Chocolate Cookie \$1.25

*A rich chocolate cookie spiced with just a little bit of cayenne
and cinnamon and rolled in turbinado sugar before baking.*

Italian Anise Cookie \$1.25

*Light and buttery anise cookies topped with anise icing and
sprinkles.*

Slice of Chocolate Marbled Banana Bread \$5.00

*Classic marbled banana bread with semi sweet chocolate chips
incorporated throughout and topped with turbinado sugar.*

Slice of Italian Lemon and Almond Cake \$5.50

*An olive oil cake slice made with lemon, almond, and cornmeal.
A perfect alternative to your standard coffee cake.*

Date Honey Pecan Loaf Slice \$5.50

Moist dairy free loaf cake made with dates, honey, and pecans.

Lunch

Chorizo Sandwich \$8.00

House made baguette with sliced Iberico chorizo, kewpie paprika aioli, and arugula.

Gorgonzola and Speck Pizzette \$8.00

House made pizza dough, mozzarella, gorgonzola crumbles, speck (smoked prosciutto), chili oil.

Mushroom and Artichoke Pizzette \$8.00

House made pizza dough with mozzarella, mushrooms, artichokes, chili oil, and fresh parsley.

Prosciutto, Brie, and Arugula Sandwich \$8.00

House made baguette with prosciutto, brie, and arugula.

6-inch Standard Flavor Cakes

Chocolate \$40.00

Chocolate cake with vanilla buttercream. Semi naked iced with a simple top and bottom border. This cake can feed 8 to 10 people.

Lemon \$40.00

Bright lemon cake with vanilla buttercream. Semi naked iced with a simple top and bottom border. This cake can feed 8 to 10 people.

Orange Cardamom \$40.00

A cake flavored with orange zest and cardamom, topped with vanilla buttercream.

Tres Leches Cake \$50.00

A classic Mexican cake! Vanilla sponge cake is soaked overnight in a heavy cream/sweetened condensed milk/evaporated milk/cinnamon mixture. Topped with fresh whipped cream. This cake can feed 8 to 10 people.

Vanilla \$40.00

Vanilla cake with vanilla buttercream. Semi naked iced with a simple top and bottom border. This cake can feed 8 to 10 people.

6-inch Signature Flavor Cakes

Yuanyang \$50.00

Milk tea cake with a milk tea soak, coffee buttercream, and topped with sweetened condensed milk.

Grapefruit Ginger \$50.00

Grapefruit cake with ginger buttercream.

Almond Raspberry \$50.00

Almond cake, tart raspberry jam filling, and a vanilla buttercream. This cake can feed 8 to 10 people.

Black Sesame Yuzu Cake \$50.00

Black Sesame Cake and a Yuzu buttercream. This cake can feed 8 to 10 people.

Guava Coconut \$50.00

Guava cake with a coconut buttercream. This cake can feed 8 to 10 people.

Chocolate Fig Honey \$50.00

Rich chocolate cake filled with a house made spiced fig jam and surrounded by a honey buttercream. This cake can feed 8 to 10 people.

Earl Gray Lavender Honey \$50.00

Earl Grey cake, a lavender buttercream, and a honey drip. This cake can feed 8 to 10 people.

Pistachio Honey \$50.00

Pistachio cake with honey buttercream. This cake can feed 8 to 10 people.

Ube \$50.00

Ube Cake with a vanilla buttercream. This cake can feed 8 to 10 people.

Specialty Desserts

8-inch Ganache Tart \$40.00

Our house made tart shell filled with chocolate ganache, dusted with cocoa powder and topped with fresh whipped cream. This can feed 12 to 14 people.

8-inch Pastry Cream and Fruit Tart \$40.00

Our house made tart shell filled with vanilla pastry cream, fresh fruit, and brushed with simple syrup. This can feed 12 to 14 people.

6-inch Millefoglie \$40.00

This Italian classic (meaning a thousand layers) is a family favorite. Four layers of puff pastry and three layers of pastry cream are topped with a dusting of powdered sugar. This can feed 8 to 10 people.

6-inch Leche Flan Cake \$32.00

A Filipino classic. Vanilla cake is topped with a layer of leche flan, including incredible caramel that soaks into the cake. This cake is 6-inches in diameter and can feed 8-10 people.

6-inch Sans Rival - Gluten Free \$50.00

Sans Rival is a delicious Filipino cake made of layers of cashew merengue and French buttercream and finished with crushed cashews around the outside. It's a melt in your mouth dessert, and also happens to be gluten free. This cake can feed 8 to 10 people.

6-inch Pavlova with Lemon Curd and Fresh Berries \$40.00

A crisp meringue with a chewy middle. This can feed 8 to 10 people.