

Three Bites Bakery

Pastries and Cookies

Ensaymada \$5.00

Filipino brioche bread covered with butter, sugar, parmesan cheese, and sharp white cheddar

Orange Cardamom Twist \$5.50

Croissant dough twisted into a braid and filled with brown sugar, cinnamon, cardamom, and orange zest. Tossed in sugar.

Mushroom Artichoke and Leek Croissant \$5.50

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

Turon Croissant \$5.50

Croissant filled with a banana's foster pastry cream, a layer of caramel, and dusted with powdered sugar. Inspired by the Filipino dessert.

Chinese Pineapple Bun \$5.00

Perfectly light and chewy bread topped with a slightly sweet crackle topping. Perfect for dipping in coffee.

Bombolone \$5.00

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

Ube pandesal with cheese \$5.00

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 breadcrumbs.

Nutella Cornetto \$5.00

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

Kouign-Amann \$5.00

Croissant dough with caramelized sugar and salt.

Baklava Morning Bun \$5.00

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

Biko \$5.00

Gluten Free/Vegan Filipino sticky rice dessert cooked with coconut milk and brown sugar. Topped with toasted macadamia nuts and coconut.

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.

Ube Crinkle Cookies (Dairy Free) \$5.00

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

Italian Anise Cookie \$1.25

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

Orange Chocolate Ricotta Cookies \$1.25

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

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 Coffee Cake \$5.00

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

Cherry Almond Oat Loaf (Vegan) \$5.00

Vegan. Moist loaf cake made with cherries, almonds, and topped with an oat streusel.

Slice of Italian Lemon and Almond Cake \$5.00

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

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.

Lemon \$40.00

Bright lemon cake with vanilla buttercream. Semi naked iced with a simple top and bottom border.

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.

Vanilla \$40.00

Vanilla cake with vanilla buttercream. Semi naked iced with a simple top and bottom border.

6-inch Signature Flavor Cakes

Grapefruit Ginger \$50.00

Grapefruit cake with ginger buttercream.

Earl Gray Lavender \$50.00

Earl Grey cake, a lavender buttercream, and a honey drip.

Almond Raspberry \$50.00

Almond cake, tart raspberry jam filling, and vanilla buttercream.

Pistachio Honey \$50.00

Pistachio cake with honey buttercream.

Black Sesame Yuzu Cake \$50.00

Black Sesame Cake and a Yuzu buttercream.

Ube \$50.00

Ube Cake with a vanilla buttercream.

Guava Coconut \$50.00

Guava cake with a coconut buttercream.

Specialty Desserts

8-inch Ganache Tart \$40.00

8-inch house made tart shell filled with chocolate ganache, dusted with cocoa powder and topped with fresh whipped cream.

8-inch Pastry Cream and Fruit Tart \$40.00

8-inch house made tart shell filled with vanilla pastry cream, fresh fruit, and brushed with simple syrup.

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.

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. Orders close on December 30 at noon.

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!