

pastries

\$30 half dozen/\$50 dozen offerings may change daily, see our counter for today's selection

- all butter croissant \$4
- chocolate croissant \$5
- raspberry vanilla bean danish \$6
- spinach artichoke danish \$6
- kouign amann \$5
- blueberry almond galette \$6
- breakfast egg danish \$6
- brioche cinnamon roll \$5
- pecan sticky bun \$6
- fresh fruit danish \$6
- chocolate almond croissant \$6
- cinnamon croissant donut \$4
- vanilla glazed croissant donut \$4
- fig walnut scone \$3
- blueberry sour cream muffin \$3
- vanilla bean glazed pull-a-part \$5
- earl grey and blueberry bostock \$5
- blackberry lavender donut \$5

our pastries are crafted over 4 days in a methodical and precise process that yields intense flavor, texture, and color.

cookies

- chocolate chip \$2/\$15 dozen
- vanilla bean shortbread \$2/\$15 dozen
- mocha shortbread \$2/\$15 dozen

preorders are not required. that said, we bake limited quantities daily. we do suggest placing a preorder if you are wanting specific items. call us to do so: 435-962-1628

bread

- brioche buns \$2 each, \$9 half dozen
- brioche loaves \$9
- challah loaves \$9
- olive oil focaccia \$9
- plain honey bagels \$3 each/ \$12 half dozen/\$18 dozen
- everything bagels \$3 each/\$12 half dozen/\$18 dozen
- seasonal bagels \$3 each/ \$12 half dozen/\$18 dozen

desserts

- mixed berry cheesecake \$30
- honey lavender cheesecake \$30
- german chocolate cake \$30
- burnt honey tiramisu \$45
- chocolate cake + brown butter buttercream \$25
- olive oil chiffon + lemon buttercream \$25
- frangipane mixed berry tart \$30
- lemon raspberry tartlets \$6
- chocolate + lemon cupcakes \$5 each/\$50 dozen
- chocolate + berry cupcakes \$5 each/\$50 dozen
- blackberry + lavender cupcakes \$5 each/\$50 dozen
- rosemary + grapefruit cupcakes \$5 each/\$50 dozen

coffee

whole, oat, or almond milk
+\$2 for oat or almond
coffee by DOMA COFFEE

	12 oz	16oz
drip	\$3	\$4
americano	\$4	\$5
latte	\$5	\$6
mocha	\$5.25	\$6.25
sticky bun latte	\$5.25	\$6.25
cold brew		\$6
cortado (6 oz)	\$4	
cappuccino (8oz)	\$5	

flavors: vanilla/ lavender/sticky bun/honey \$0.25

bevvies

passionfruit lemonade: + shot of matcha for envy

the inversion: earl grey + cold brew + vanilla + milk

urban oasis: matcha + grapefruit + vanilla + sparkling water

tHorny Bliss: prickly pear + pomegranate sparkling water + pea flower tea

tiramisu chai: spiced chai + espresso + chocolate + milk of choice

brunch

served daily, 9am-3pm

sandos bread choice: brioche bun/olive oil focaccia

hot and honey: pepperoni + fried egg + avo + spicy honey + mayo \$10

bec: crispy bacon + fried egg + dill havarti \$10

spam and kimchi: fried egg + griddled spam + kimchi \$10

mediterranean bowl: rice + pickled egg + beet hummus + local greens \$12

beans on toast: focaccia + baked beans + pork belly + 2 fried eggs \$12

avo toast: focaccia + smashed avo + local greens + lemon + ricotta \$12

bagel & lox: bagel + cream cheese + house cured lox + the works \$12

lobster croissant: warm buttered croissant + lobster salad + mayo \$23

sicilian pizza: (FRIDAY ONLY) slice flavor changes weekly \$7 slice

tea

tea is produced by RISHI tea

hot earl grey \$3

hot chamomile \$3

iced black tea \$3

iced green tea \$3

SOUL spiced chai hot or iced

london fog \$4

sweetened matcha \$4

unsweetened matcha \$4