



cake menu

Here's the best part of planning your event! Pick 3-4 cake flavors to sample during your tasting. Our cakes and icings are made with all natural, organic ingredients—available in gluten-free, vegan, or dairy-free. Most are nut-free unless specified. Please let us know your ingredient needs before you come in. A \$400 minimum order is required to come in for a tasting. Custom cake orders start at \$13 per slice—cost is affected by how intricate your design may be as well as ingredients. Flavors are listed from the lightest to the very most decadent.

Vanilla on Vanilla—the purist

Bourbon Vanilla Bean Cake Layered with Bourbon Vanilla Bean Icing

Strawberry Blonde

Bourbon Vanilla Bean Cake Layered with Strawberry-Basil Icing

Lemon Lavender

Lemon Drop Cake Layered with Lavender-Rosemary Icing + Candied Lavender

Almond Rose

Almond Cake Layered with Raspberry-Rosewater Icing

Carrot Blossom

Carrot-Orange Blossom Cake Layered with Ginger Icing

Apple Pie Cake

Apple Spice Cake Layered with Caramel Fleur de Sel + Maple Icing

Matcha Matcha Matcha!

Matcha Green Tea Cake Layered with Chocolate Ganache + Bourbon Vanilla Bean Icing

PB and Coco

Coconut Cake Layered with Cinnamon-Peanut Butter Icing

Ginger, Chocolate + Spice

Ginger Cake Layered with Spiced Chocolate Icing + Candied Ginger

Pumpkin Espresso

Pumpkin Cake Layered with Espresso Icing + Cacao Nibs

Red Velvet Beet Mocha—a classic turned true
Cacao Beet Dyed Cake Layered with Mocha Icing

Black Chocolate Mango

Dark Chocolate Cake Layered with Mango Icing