

be fresh. be local. be good. be sweet.

505.989.9966

menu

Our baked items are made with natural and local ingredients including organic Sangre de Cristo flour, Organic eggs, natural dairy products from Rasband Dairy, and seasonal fruits and vegetables. We never use shortening.

~ morning pastries ~

- muffins* blueberry, banana walnut & seasonal
scones blueberry, lemon ginger, orange currant & seasonal
croissants unbelievably light and flaky, made with European-style butter.
A bit of Paris in Santa Fe.
danish cream cheese & pinwheel with almond & fruit fillings
cinnamon rolls light, fluffy and just the right amount of frosting,
offered on Tuesdays, Thursdays & Saturdays by 8:30 a.m.
monkey bread buttery, rich dough rolled in cinnamon and sugar and baked with
rum-soaked raisins & walnuts, available on Wednesdays and Fridays

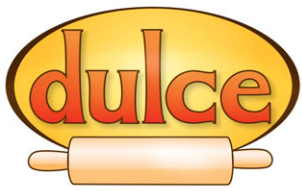
~ more sweet treats ~

- cupcakes* hand-frosted red velvet, chocolate, carrot & chef's discretion
brownies made with Cacao Barry and Callebaut chocolate & walnuts
lemon bar a tart but slightly sweet lemon filling on a delicious shortbread crust
cookies chocolate espresso, oatmeal currant, peanut butter & chocolate chip
tarts 4 inch crust filled with seasonal fruits, banana cream, lemon, chocolate,
or other fillings (based on chef's whim)
bread pudding our cinnamon rolls transformed, topped with a
rum caramel sauce and whipped cream. Simply amazing.
cheesecake rich, smooth and silky featuring seasonal flavors. (also available in larger sizes)
cakes red velvet, chocolate, carrot, coconut, german chocolate
& chef's discretion in various sizes (4 in. - 12 in.)
6 in. / 8 in. / call for availability and additional pricing
(special orders are welcome at least 48 hours in advance)

~ not so sweet ~

- quiche* regular and vegetable, ingredients vary by day
savory scone a delicious savory alternative to our sweeter scone,
made with cheese and a selection of vegetables

continues...



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~ beverage offerings ~

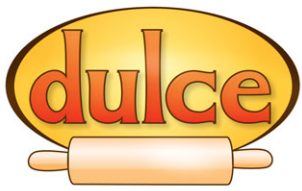
*Iconik Coffee Roasters provides our coffee and espresso beans.
We feature Mighty Leaf Tea.*

*All drinks can be made with ice and/or decaf at no extra charge.
We use Rasband Dairy whole, 2% & skim milk. Half & half and organic plain soy milk also available.*

~ espresso drinks ~

<i>americano</i>	espresso and hot water
<i>cappuccino</i>	espresso, steamed milk & milk foam
<i>cafe latte</i>	espresso, more steamed milk & a small amount of milk foam
<i>breve</i>	a latte made with half & half
<i>cafe mocha</i>	espresso, chocolate, steamed milk & optional whipped cream
<i>white chocolate mocha</i>	espresso, white chocolate, steamed milk & optional whipped cream
<i>“the birdie”</i>	a latte made with vanilla syrup & drizzled with home-made caramel sauce
<i>shot in the dark</i>	drip coffee with a shot of espresso
<i>cafe au lait</i>	regular coffee with steamed milk
<i>macchiato</i>	espresso with a spot of milk foam
<i>espresso</i>	

continues...



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~ coffee, tea & other drinks ~

<i>regular drip coffee to go</i>	often described by our customers as the best coffee in Santa Fe
<i>in house coffee</i>	complimentary refills
<i>iced tea</i>	Mighty Leaf black tea
<i>hot tea</i>	a variety of Mighty Leaf flavors
<i>red symphony</i>	a Rooibos red tea latte with cinnamon, vanilla, caramel & steamed milk
<i>organic chai</i>	made with Third Street Chai
<i>steamer</i>	steamed milk and flavored syrup
<i>hot chocolate</i>	steamed milk, chocolate & whipped cream
<i>milk</i>	skim, 2%, or whole
<i>soda</i>	A variety offered
<i>flavored syrups</i>	vanilla, sugar-free vanilla, caramel, hazelnut, almond, peppermint



dulce

1100 don diego avenue, suite A
santa fe, new mexico 87505

505.989.9966

hello@dulcebakery.com

www.dulcebakery.com

monday ~ saturday

7 am to 5 pm

Sunday

9 am to 2 pm