

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, natural cage-free Flying E Ranch 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

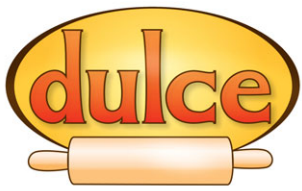
~ more sweet treats ~

- 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...



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

505.989.9966

menu

~ beverage offerings ~

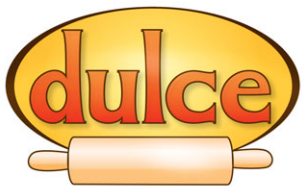
We use Agapao Coffee of Santa Fe for all of our coffee and espresso beverages, an award-winning, locally owned brand using fair trade, organic coffee beans. All of our teas feature Mighty Leaf Tea.

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...



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

505.989.9966

menu

~ 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 Napoleon 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>	Izze natural sodas, Orangina & Mexican Coca-Cola
<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 a.m. to 5 p.m.