

SHOP CUPCAKES

All shop cupcakes are \$3.90

Boston Cream

White cake filled with custard and whipped cream, dipped in ganache and garnished with a buttercream rose

Dark Chocolate Raspberry

Chocolate cake with raspberry whipped cream filling, ganache frosting & topped with fresh raspberries

Lemon Mousse

White cake with lemon mousse filling, frosted with lemon buttercream and decorated with a small buttercream flower

Mostess

Chocolate cake, whipped cream filling, dipped in ganache and decorated with a white squiggly line

Mousetess

Chocolate cake, chocolate mousse filling, dipped in ganache and decorated with a chocolate squiggly line

Pound Cake

Pound cake filled with lemon curd, frosted with whipped cream & garnished with fresh berries

Raspberry-Lime Cheesecake

Raspberry cake filled with lime mousse, frosted with lime-infused cream cheese, topped with graham cracker crumbs & a fresh raspberry

Red Velvet

Red velvet cake filled with cream cheese, dipped in ganache and decorated with an abstract buttercream rose

Rocky Road

Chocolate cake, marshmallow filling and chocolate American buttercream frosting with mini marshmallows and candied almonds

S'more

Chocolate cake, white chocolate mousse filling, vanilla buttercream frosting topped with a graham cracker, toasted marshmallow and a chocolate curl

Salted Almond Caramel

White cake frosted with butterscotch buttercream, topped with salted almonds and caramel

Tiramisu

Espresso-infused white cake, marsala cream cheese filling, frosted with coffee buttercream & garnished with cocoa and espresso beans

Tres Leches

White cake infused with three types of milk, frosted with cinnamon whipped cream drizzled with caramel & topped with sliced almonds.

Turtle Cupcake

Chocolate cake filled with pecan mousse, frosted with caramel buttercream drizzled with chocolate & topped with pecans

SPECIALTY CUPCAKE FLAVORS

Any of our standard shop cupcakes may be customized.
For any customizations to a standard cupcake, refer to the extra charge list found below.
3-4 days notice required for the following cake flavors

**Minimum order of 6 cupcakes **

Banana

Coconut

Confetti

Gluten-Free White

Lemon

Orange

Pistachio

Red Velvet

Vegan Chocolate

Carrot

Gluten-Free Choc.

Hazelnut

German Choc.

Pink Champagne

Pound Cake

Strawberry

Spice

Vegan White

Mini Cupcakes available in all flavors starting at \$1.90

Customizations Requiring Extra Charge:

Any customizations to standard cupcakes are 10% extra each.
This includes changing of frosting or changing of filling.

Deco Customizations which are 10% extra:

Colored Buttercream ~ Drawing(simple) ~ Flowers ~ Fondant Flowers*
Bright Colors

**at least 2 days notice is required*

FROSTED COOKIES

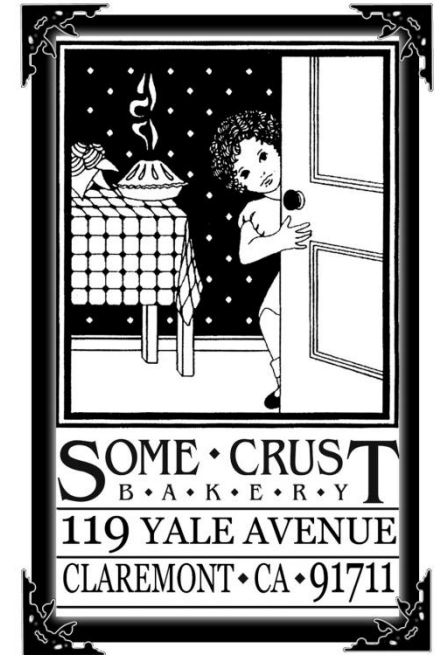
Frosted Cookies are available year-round in a variety of shapes and sizes. Price varies by cookie size, shape and intricacy of the desired decoration.

**There is a minimum order of 6 cookies for custom orders.*

Please feel free to ask a sales clerk if the bakery has the shape you are looking for!
If the bakery does not have the shape you are looking for, you are welcome to bring in your own cutter and the bakery will provide you with a quote of what the order would cost.

**Packaging is available for an additional charge*

Specialty Menu



All specialty items must
be ordered 3-4 days prior
to their pick-up date

(909)621-9772

*“That irregular, intimate quality of things
made entirely by the human hand...”*

-Willi Cather

Be sure to ask about our
Cupcake of the Month

Find us on Facebook!

WWW.FACEBOOK.COM/SOMECRUSTBAKERY



TARTS

Chocolate Raspberry Tart

A short paste tart shell filled with rich dark chocolate ganache and raspberry jam, topped with fresh raspberries.

Tiny: \$1.75 4" Round: \$6.00 7" Round: \$20.00 9" Round: \$29.00

French Apple or Pear Tart

A classic French tart featuring sliced apples or pears, baked inside a custard filling and short paste shell.

4" Round: \$5.50 7" Round: \$18.00 9" Round: \$27.00

Fresh Fruit Tart

A short paste shell filled with custard, topped with a variety of gorgeous seasonal fresh fruit.

Tiny: \$1.75 4" Round: \$5.50 7" Round: \$18.00 9" Round: \$27.00

Lemon Tart

A short paste shell filled with sweet and tangy lemon curd with a caramelized sugar crust.

Tiny: \$1.60 Mini: \$5.50 7" Round: \$18.00 9" Round: \$27.00

Pecan Caramel Tart

A short paste shell filled with a creamy caramel pecan filling then covered in rich dark chocolate ganache.

4" Round: \$7.50 7" Round: \$27.25 9" Round: \$33.25

Sin City Tart

A pecan tart shell filled with a mocha mousse, topped with ganache and garnished with crushed toffee bits.

4" Round: \$8.25 7" Round: \$27.25 9" Round: \$33.25

SPECIALTY PIES

Chocolate Silk Pie

A pie shell with a chocolate filling and topped with whipped cream and chocolate shavings.

\$15.00

Coconut Cream Pie

A pie shell filled with a creamy coconut filling and topped with whipped cream and toasted coconut.

\$17.00

Mini Pies

A 4" pie crust filled with your choice of the following flavors: Apple Crumble, Key Lime, Lemon Blueberry or Peach Raspberry
*Flavors vary seasonally (serves 2)

\$5.50

Fruit Pies

A pie crust filled with your choice of the following flavors: Apple, Apple-Cranberry, Cherry, Peach (serves 6-8)

\$14.00 - \$17.50

Seasonal Pies

A pie crust filled with your choice of the following flavors: Pecan, Pumpkin, Sweet Potato (serves 6-8)

\$12.00 - \$17.50

PIES ARE AVAILABLE FOR PURCHASE BOTH BAKED AND FROZEN.

TORTES

Buster Velvet Torte

A creamy dark chocolate mousse cake, with a hint of rum; topped with either a light white chocolate mousse or a rich dark chocolate mousse.

7" Round: \$27.25 9" Round: \$33.25

Decadence

A rich flourless chocolate torte, covered in our dark chocolate ganache.

4" Round: \$7.75 7" Round: \$27.25 9" Round: \$33.25

Lover's Lemon Torte

Chiffon sponge cake with lemon curd, lemon mousse and white chocolate mousse; covered with lemon buttercream and decorated.

\$7.75

Sweetheart Roll

Chocolate sponge cake filled with raspberry jam and rich chocolate mousse; covered with ganache and decorated.

\$7.75

SPECIALTY CAKES

Cheesecake

New York style cheesecake that can be topped with chocolate or fruit.

Mini: \$2.50 8" Round: \$26.00

Apple Cake

An apple and walnut cake with a brown sugar glaze.

Bundt: \$24.00 Loaf: \$8.25

Coconut Chiffon Sponge Cake

Two layers of sponge cake with whipped cream; topped with crunchy praline and toasted coconut.

Mini: \$6.50 7" Round: \$20.00 8" Round: \$27.00

Lemon Poppyseed Cake

A lemon poppyseed bundt cake, lightly dusted with powdered sugar.

\$15.00

Princess Cake

Almond torte layers filled with vanilla custard and raspberry jam; covered with whipped cream, pink or green marzipan and decorated with delicate pastel colored buttercream roses and vines.

Please specify colors when ordering.

Mini: \$8.00 7" Round: \$32.00 9" Round: \$49.00

Red Velvet Perfection

Three layers of red velvet cake layered with cream cheese, topped with vanilla buttercream.

\$7.75

Cake Shot

Your favorite cake, layered with whipped cream and one additional filling of your choice, all in a 1.5oz acrylic shot glass. Served with a mini dessert spoon.

Minimum order of 12 per flavor.
\$2.00

SPECIALTIES

Bread Pudding

Sweet bread pudding with golden raisins, with a hint of cinnamon. It is paired with a custard sauce with a hint of rum. Individual size only.

\$5.50

Cake Pop

Your favorite cake, rolled into a small sphere, put on a lollipop stick and dipped in a candy coating! Minimum order of 12 per flavor.

\$2.50

Creampuffs

A pate choux shell filled with whipped cream and custard, dipped in chocolate.

Mini: \$1.90 Regular: \$3.25

Strawberry Or Mixed Berry Puff:

An open faced shell filled with whipped cream and fresh strawberries or mixed berries; sprinkled with powdered sugar.

\$3.75

Crème Brulee

Our smooth French vanilla crème brulee, made with two types of vanilla, including pure vanilla bean! Finished with a caramelized sugar crust.

\$5.75

Chocolate Éclair

An oblong pate choux shell, filled with whipped cream and chocolate mousse; drizzled with rich dark chocolate.

\$1.90

Mousse Dome

With chocolate mousse, white chocolate mousse and raspberry jam; sealed with chocolate sponge, coated with ganache.

\$7.75

QUICHE

Garlic Chicken

Parmesan cheese, roasted garlic, chicken, green onions, mozzarella, basil, pepper & thyme

Greek

Feta, kalamata olives, basil, roma tomatoes, artichoke hearts, green onions, tarragon, pepper, sherry

Italian

Bell peppers, garlic, parmesan cheese, basil, oregano, pepper & green onions

Lorraine

Jarlsberg cheese, green onions, ham, sherry, dill, nutmeg & tarragon

Mexican

Cheddar cheese, green onions, Ortega chilies, chili powder, paprika, cumin, jalapeno peppers

Mushroom

Parmesan cheese, garlic, sherry, mushrooms, oregano, pepper, olive oil, tarragon

Spinach

Jarlsberg cheese, spinach, green onions, nutmeg, pepper, oregano, garlic

Regular (serves 6): \$17.00 Pan Size* (serves 25-30): \$55.00

*Pan sized only available by special order & require \$10 deposit for the pan

