

Cookies

Specialty shapes available upon request

Butter	\$3.00	Honey Nut Peanut Butter	\$3.00
Chocolate Chip	\$3.00	Traditional French Meringue	\$3.00
Chocolate Chip w/ Walnuts & Raisins	\$3.00	Almond with Chocolate Ganache	\$4.00
Craisin® Oatmeal	\$3.00	Butter Cookie Bag	\$12.00

Mini Cookies

Special Order One Dozen \$25.00

Butter	Craisin® Oatmeal
Chocolate Chip	Honey Nut Peanut Butter
Chocolate Chip w/ Walnuts & Raisins	Almond Cookie
	French Meringue

Beverages

Soda	\$3.00	Dasani	\$3.00
Juice	\$3.00	Mendota Springs	\$3.00
Apple		Plain	
Orange		Lemon	
CranApple Raspberry		Lime	

Coffee Drinks

Also Available Decaffeinated or Iced

Single Espresso	\$2.50	Small White Mocha	\$4.50
Double Espresso	\$3.50	Large White Mocha	\$5.00
Small Café Latte	\$4.50	Additional shot of Espresso	\$0.75
Large Café Latte	\$5.00	Small Coffee	\$3.00
Small Cappuccino	\$4.50	Large Coffee	\$3.50
Large Cappuccino	\$5.00	Tea	\$3.00
Flavor Shots	\$0.75	Small Hot Chocolate	\$4.00
Small Mocha	\$4.50	Large Hot Chocolate	\$5.00
Large Mocha	\$5.00	Large Iced Latte	\$5.00

Add a little flavor to your coffee!

French Vanilla	Sugar Free French Vanilla
Caramel	Sugar Free Caramel
Almond	
Hazelnut	

Our ambition is to bring the finest in bakery goods, pastries and chocolate to the Twin Cities



Bakery Menu at Bachman's

**Southdale
Square**
2928 West 66th Street
Sun-Wed 7a - 9p
Thur-Sat 7a - 10p
p: 612-861-7570
f: 612-861-7583

Bachman's
6010 Lyndale Avenue
Call for hours
p: 612-861-9277
f: 612-861-9276

Salad

Served with bread and butter

Caesar Salad	\$11.00
Fresh romaine lettuce and shredded Parmesan cheese. Served with caesar dressing	
Chicken Caesar Salad	\$16.00
Chicken with fresh romaine lettuce and shredded Parmesan cheese. Served with caesar dressing	
Bistro Salad	\$16.00
Shredded chicken breast with blue cheese, Craisins®, walnuts and grape tomatoes on a bed of spring greens. Served with raspberry vinaigrette.	
Patrick's Chopped Salad	\$16.00
Iceberg lettuce, tomatoes, corn, scallions, chopped eggs, banana peppers, avocado and bleu cheese. Mixed in green goddess dressing	
Roasted Beet salad	\$15.00
Arugula, blue cheese, roasted beets, candied walnuts drizzled with a balsamic glaze	

Sandwiches

Served warm with a side salad

Tomato Mozzarella Sandwich	\$12.00
Olive bread with garlic pesto, fresh buffalo mozzarella and fresh sliced tomatoes	
Turkey Sandwich	\$12.00
Bacon cheese bread with cranberry relish, sliced turkey, swiss cheese, lettuce and tomato	
Roast Beef Sandwich	\$12.00
Roast beef, onion bread, bistro sauce, roasted red pepper and American swiss cheese	
Grilled Chicken Sandwich	\$14.00
Chicken breast, tomato, pesto, gruyere cheese, arugula and balsamic reduction on ciabatta	
Smoked Chicken Sandwich	\$12.00
Ciabatta Bread with red onion, pepperjack cheese and arugula with choptle mayo	
California Chicken Strip Sandwich	\$12.00
Walnut raisin bread with breaded chicken strips marinated in honey dijon mustard sauce, roasted red pepper, and lettuce	
Ham and Cheese Croissant Sandwich	\$12.00
Flaky croissant filled with sliced ham and dijon mustard topped with béchamel sauce and shredded mozzarella	
Patrick's Vegetarian Sandwich	\$12.00
Wheat bread with feta cream cheese spread, grilled portabella mushrooms marinated in balsamic vinaigrette, roasted red peppers, red onion, and tomatoes	
Bouchee a la Reine	\$16.00
Flaky puff pastry filled with chicken, chives, mushrooms and dumplings in a creamy sauce	
Brie Fig Grilled Cheese	\$14.00
Melted brie cheese, fig preserves and fresh arugula nestled between a buttery baguette	
Chicken Salad Croissant Sandwich	\$14.00
Chicken, mayo, onion, celery, and tarragon	

Quiches

Served warm accompanied by a side salad

Asparagus and Tomato	\$14.00
Bacon, Goat Cheese, and Leek	\$14.00
Sausage Quiche	\$14.00
Spinach Quiche	\$14.00
Chicken with Feta cheese and tomato	\$14.00
Quiche Lorraine	\$14.00

Soup

Served with bread and butter

Cup	\$4.00
Bowl	\$6.00

Viennoiserie

Traditional		Mini Danish	
Croissant	\$3.50	Sold by the dozen	\$25.00
Chocolate Croissant	\$4.50	Raisin Cinnamon	
Almond Croissant	\$4.50	Vanilla Pretzel Danish	
Specialties		Apricot Soleil	
Raisin Cinnamon	\$4.00	Cherry Soleil	
Pretzel Danish	\$4.00	Raspberry Lemon Danish	
Apricot Soleil	\$4.00	Apple Cinnamon Danish	
Cherry Soleil	\$4.00	Blueberry Almond Danish	
Raspberry Lemon Danish	\$4.00	Pear Almond Danish	
Apple Cinnamon Danish	\$4.00	Croissant	
Blueberry Almond Danish	\$4.00	Chocolate Croissant	
Pear Almond Danish	\$4.00	Almond Croissant	
Apple Turnover	\$4.00	Muffins	\$4.00

Pastry

Seasonal Availability

Trilogy Cake	\$7.00	Éclair	\$5.00
Classic Opera Cake	\$7.00	Napoleon	\$6.00
Feuillantine Praline Chocolate Cake	\$7.00	Strawberry Napoleon	\$7.00
Le Pave Framboise	\$7.00	Fruit Tart	\$7.00
Passion Cake	\$7.00	Lemon Meringue Tart	\$7.00
Vanilla Chocolate Crème Brulee Gf	\$7.00	Apple Chiboust Tart	\$7.00
Patrick's Cheesecake	\$7.00	Tiramisu	\$7.00
Sarah Cake	\$7.00	Raspberry Macaroon Gf	\$7.00
Ryan Cake	\$7.00		

Mini Pastry

Special Order Dozen \$30.00

Éclair	Lemon Meringue Tart
Napoleon	Fruit Tart
Strawberry Napoleon	Opera Cake
Chocolate Tart	Chocolate Raspberry Cake

See case for daily selections \$3.00

Cakes

Special Order

Medium Cake	\$38.00	Traditional Sheet Cake	
Large Cake	\$44.00	¼ sheet	\$60.00
Medium Fruit Tart	\$38.00	½ sheet	\$120.00
Large Fruit Tart	\$44.00	Full sheet	\$250.00
Specialty Sheet Cake			
½ sheet	\$150.00		
Full sheet	\$300.00		

Please note a 5% surcharge is added onto every bill . Pursuant to Minnesota Statutes, Section 177.23, subdivision 9, this charge is not a gratuity.

*** Allergies** - our products contain or come in contact with nuts, wheat, gluten, eggs dairy and others.

****Raw or Undercooked** - Some of these foods are served (or can be served) raw or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.