Cookies

Specialty shapes available upon request

Butter	\$3.50	Honey Nut Peanut Butter	\$3.50
Chocolate Chip	\$3.50	Traditional French Meringue	\$3.50
Chocolate Chip w/ Walnuts & Raisins	\$3.50	Almond with Chocolate Ganache	\$5.00
Craisin [®] Oatmeal	\$3.50	Butter Cookie Bag	\$14.00

Mini Cookies

Butter Chocolate Chip Chocolate Chip w/ Walnuts & Raisins

Special Order One Dozen \$25.00 Craisin® Oatmeal Honey Nut Peanut Butter // Walnuts & Almond Cookie French Meringue

Beverages

Soda	\$3.25	Dasani	\$3.25
Juice	\$3.25	San Pellegrino	\$4.50
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Apple Orange CranApple Raspberry

Coffee Drinks

Also Available Decaffeinated or Iced

Single Espresso	\$2.80	Small White Mocha	\$4.95
Double Espresso	\$3.80	Large White Mocha	\$5.50
Small Café Latte	\$4.95	Additional shot of Espresso	\$0.85
Large Café Latte	\$5.50	Small Coffee	\$3.30
Small Cappuccino	\$4.95	Large Coffee	\$3.80
Large Cappuccino	\$5.50	Теа	\$3.30
Flavor Shots	\$0.85	Small Hot Chocolate	\$4.40
Small Mocha	\$4.95	Large Hot Chocolate	\$5.50
Large Mocha	\$5.50	Large Iced Latte	\$5.50

Add a little flavor to your coffee!

French Vanilla Caramel Almond Hazelnut Sugar Free French Vanilla Sugar Free Caramel 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	\$12.00
Fresh romaine lettuce and shredded Parmesan cheese. Served with caesar dressing	ć17.00
Chicken Caesar Salad Chicken with fresh romaine lettuce and shredded Parmesan cheese. Served with caesar dressing	\$17.00
Bistro Salad Shredded chicken breast with blue cheese, Craisins [®] , walnuts and grape tomatoes on a bed of spring green Served with raspberry vinaigrette.	\$17.00 ns.
Patrick's Chopped Salad Iceberg lettuce, tomatoes, corn, scallions, chopped eggs, banana peppers, avocado and bleu cheese. Mixed in green goddess dressing	\$17.00
Roasted Beet salad Arugula, blue cheese, roasted beets, candied walnuts drizzled with a balsamic glaze	\$16.00
Sandwiches Served warm with a side salad	
Tomato Mozzarella Sandwich Olive bread with garlic pesto, fresh buffalo mozzarella and fresh sliced tomatoes	\$12.50
Turkey Sandwich Bacon cheese bread with cranberry relish, sliced turkey, swiss cheese, lettuce and tomato	\$12.50
Roast Beef Sandwich Roast beef, onion bread, bistro sauce, roasted red pepper and American swiss cheese	\$12.50
Smoked Chicken Sandwich Ciabatta Bread with red onion, pepperjack cheese and arugula with choptle mayo	\$12.50
Ham and Cheese Croissant Sandwich Flaky croissant filled with sliced ham and dijon mustard topped with béchamel sauce and shredded mozzarella	\$12.50
Patrick's Vegetarian Sandwich Wheat bread with feta cream cheese spread, grilled portabella mushrooms marinated in balsarr vinaigrette, roasted red peppers, red onion, and tomatoes	\$12.50 nic
Bouchee a la Reine Flaky puff pastry filled with chicken, chives, mushrooms and dumplings in a creamy sauce	\$17.00
Brie Fig Grilled Cheese Melted brie cheese, fig preserves and fresh arugula nestled between a buttery baguette	\$15.00
Chicken Salad Croissant Sandwich Chicken, mayo, onion, celery, and tarragon	\$15.00
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Quiches		Soup
Served warm accompanied by a side sal Asparagus and Tomato	ad \$15.00	Served with bread and butter
Bacon, Goat Cheese, and Leek Sausage Quiche	\$15.00 \$15.00	Cup \$5.00 Bowl \$7.00
Spinach Quiche	\$15.00	
Chicken with Feta cheese and tomato Quiche Lorraine	\$15.00 \$15.00	

* 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.

Viennoiserie

Mini Danish

Croissant	\$4.50	Sold by the dozen	\$28.00
Chocolate Croissant	\$4.50	Raisin Cinnamon	
Almond Croissant	\$4.50	Vanilla Pretzel Danish	
Specialties Raisin Cinnamon Pretzel Danish Apricot Soleil Cherry Soleil Raspberry Lemon Danish Apple Cinnamon Danish Blueberry Almond Danish Pear Almond Danish	\$4.50 \$4.50 \$4.50 \$4.50 \$4.50 \$4.50 \$4.50 \$4.50 \$4.50	Apricot Soleil Cherry Soleil Raspberry Lemon Danish Apple Cinnamon Danish Blueberry Almond Danish Pear Almond Danish Croissant Chocolate Croissant Almond Croissant	
Apple Turnover	\$4.50	Muffins	\$4.00

Pastry Seasonal Availability

Trilogy Cake Classic Opera Cake	\$7.50 \$7.50	Éclair Napoleon	\$5.50 \$6.50
Feullantine Pralinee Chocolate Cake	\$7.50 \$7.50	Strawberry Napoleon	\$0.50 \$7.50
Le Pave Framboise	\$7.50	Fruit Tart	\$7.50
Passion Cake	\$7.50	Lemon Meringue Tart	\$7.50
Vanilla Chocolate Crème Brulee G	\$7.50	Apple Chibouste Tart	\$7.50
Patrick's Cheesecake	\$7.50	Tiramisu	\$7.50
Sarah Cake	\$7.50	Raspberry Macaroon GP	\$7.50
Ryan Cake	\$7.50		

Mini Pastry Special Order Dozen \$35.00

Éclair Napoleon Strawberry Napoleon Chocolate Tart

Medium Cake

Large Fruit Tart

Medium Fruit Tart

Large Cake

Traditional

See case for daily selections



\$3.00

\$38.00	Traditional Sheet Cake
\$44.00	½ sheet
\$38.00	Full sheet
\$44.00	

Lemon Meringue Tart

Chocolate Raspberry Cake

Fruit Tart

Opera Cake

\$135.00 \$270.00

Specialty Sheet Cake

¹/₂ sheet \$165.00 Full sheet \$330.00