

ARTISAN BREADS

At Blue Baker, we never met a loaf we didn't like. But, truth be told, we have a soft spot in our heart for sourdough. We love it. We sell it fresh by the loaf every day. We even serve our hot soups in it.

Daily Breads

- French Baguette
- Rye
- Sourdough
- Multi-Grain
- Parmesan Cheese
- Focaccia
- Italian

Specialty Breads

- Shiner Bock Beer Bread
- Zucchini Bread
- Cinnamon Raisin Swirl
- Wheat
- Cappuccino Chip
- Jalapeño Cheese
- Blueberry Peach Bread
- Sun-dried Tomato & Herb
- Banana Bread
- Spinach & Feta Cheese
- Cinnamon Swirl
- Garlic & Herb
- Challah
- Ciabatta
- Chocolate Cherry
- Kalamata Olive & Rosemary
- Ciabatta
- Pumpkin Bread

	S	M	T	W	T	F	S
Shiner Bock Beer Bread	◆						
Zucchini Bread	◆						
Cinnamon Raisin Swirl	◆						
Wheat		◆					
Cappuccino Chip		◆					
Jalapeño Cheese			◆				
Blueberry Peach Bread			◆				
Sun-dried Tomato & Herb				◆			
Banana Bread				◆			
Spinach & Feta Cheese					◆		
Cinnamon Swirl					◆		
Garlic & Herb						◆	
Challah						◆	
Ciabatta						◆	
Chocolate Cherry						◆	
Kalamata Olive & Rosemary							◆
Ciabatta							◆
Pumpkin Bread							◆

COOKIES



Biscotti

Almond ◆ Chocolate 1.00 each

Large Cookies

Chocolate Chip w/o nuts ◆ Chocolate Decadence ◆ Peanut Butter
Chocolate Chip with Walnuts ◆ Oatmeal Raisin

1.75 each ◆ 20.00 for one dozen boxed ◆ 60.00 for forty on a tray.

NEW Warm Treat-Size Cookies

Our snack size cookies are baked when you order them and delivered warm!

Chocolate Chip w/o nuts ◆ Chocolate Decadence ◆ Chocolate Chip with Walnuts
Peanut Butter ◆ Oatmeal Raisin ◆ Snickerdoodle ◆ White Chocolate Macadamia
Chocolate Peanut Butter Chip
10.00 for one dozen ◆ 18.00 for two dozen ◆ 7.00 for each additional dozen

DESSERTS

NEW Cupcake Box

A half-dozen freshly baked cupcakes of your choice. 20.00



Cupcakes

3.50 each

- Double Vanilla
- Lemon Vanilla
- Chocolate on Vanilla
- Strawberry Chocolate
- Red Velvet
- Double Chocolate
- Vanilla on Chocolate

	S	M	T	W	T	F	S
Double Vanilla	◆	◆		◆	◆		
Lemon Vanilla			◆	◆		◆	◆
Chocolate on Vanilla	◆	◆			◆	◆	
Strawberry Chocolate	◆			◆	◆		◆
Red Velvet			◆	◆		◆	◆
Double Chocolate	◆		◆	◆			◆
Vanilla on Chocolate		◆	◆			◆	◆



Tarts

3.50 each

- Fresh Berry
- Lemon Meringue
- Chocolate Pistachio

	S	M	T	W	T	F	S
Fresh Berry	◆						◆
Lemon Meringue			◆	◆			
Chocolate Pistachio					◆	◆	

Being an all scratch artisan bakery enables us to create a wide variety of freshly baked items. In addition to our regular weekly rotations, we also feature a daily bakery special. You can find this month's calendar of specials in our stores, on the web at BlueBaker.com, or follow us on Facebook and Twitter.



Brownies & Bars

- Fudge Brownie
- Peanut Butter Brownie
- Aztec Brownie
- Sea Salt Caramel Brownie
- Peach Cobbler
- Lemon Bar
- Pecan Bar

	S	M	T	W	T	F	S
Fudge Brownie	◆	◆	◆	◆	◆	◆	◆
Peanut Butter Brownie		◆	◆				
Aztec Brownie				◆	◆		
Sea Salt Caramel Brownie						◆	◆
Peach Cobbler	◆	◆			◆		
Lemon Bar			◆	◆			
Pecan Bar						◆	◆

BREAKFAST SANDWICHES

Available daily until 10:30 am

Bacon, Egg, & Cheese

Served on either a bagel or croissant with your choice of cheddar, swiss, or provolone. 4.75

Sausage, Egg, & Cheese

Served on either a bagel or croissant with your choice of cheddar, swiss, or provolone. 4.25

Spinach, Egg, & Feta Cheese

Served on either a bagel or croissant. 4.25

Smoked Salmon & Cream Cheese

Thin slices of smoked salmon served on a bagel with cream cheese, capers, and red onions. 5.25



Smoked Salmon & Cream Cheese

TRADITIONAL BAGELS

Authentic hand-shaped bagels. Boiled and then baked. 1.25 each 6.50 half-dozen

Plain ♦ Multi-Grain ♦ Onion ♦ Sesame Seed Salt ♦ Poppy Seed ♦ Everything ♦ Cinnamon Spreads:

Bagel with Butter 1.75

Bagel with Cream Cheese 2.75

1/2 lb. Tub of Cream Cheese 4.50

BREAKFAST PASTRIES

2.25 each 11.50 half-dozen

As artisan bakers, we use only select flour, milk, butter, salt and sugar to make the dough that makes our croissants so light and airy and flaky. Then, we let it rest overnight. After the dough gets its beauty sleep, we perform all the rolling, laminating and shaping it takes to craft the perfect croissant.

Danish Pastries

Apple Bearclaws ♦ Cinnamon Buns ♦ Cinnamon Twists

Apricot Danish ♦ Cream Cheese Danish

Croissants

Chocolate ♦ Plain ♦ Chocolate Almond

Muffins

Blueberry ♦ Chocolate Chip ♦ Bran ♦ Cranberry Walnut ♦ Pumpkin



Cinnamon Bun

BAKER'S CHOICE SANDWICHES

Club Bleu - A croissant with mayonnaise, honey mustard, lettuce, tomatoes, ham, turkey, corn cob smoked bacon and Swiss cheese. 6.75

Caprese - Fresh mozzarella with spring mix, tomatoes, balsamic glaze, EV olive oil, basil, cracked pepper and sea salt on herbed focaccia. 6.75

Powder Blue - Turkey and provolone with spinach, tomatoes, roasted red peppers and mayonnaise on Parmesan cheese bread. 5.50

Blue Abyss - Albacore tuna salad with romaine lettuce, red onions, tomatoes and mayonnaise on multi-grain bread. 5.50

B.L.T. - Corn cob smoked bacon, lettuce, an abundance of tomatoes and provolone with mayonnaise on multi-grain bread. 5.50

Tejas Blue - Turkey, avocado and hot sauce with lettuce, tomatoes and red onions on sourdough bread. 5.50

Blue Bird - Chicken salad with spring mix and tomatoes on Parmesan bread. 5.50



Powder Blue

Club Bleu

OVEN-BAKED SANDWICHES

Turchino - Capicola, Genoa salami, pepperoni, ham and provolone cheese with EV olive oil and Kalamata olives on a paesano roll. 7.50

Indigo - Sliced chicken breast on herbed focaccia with sun-dried tomato aioli, spinach, tomatoes, and provolone cheese. 6.75

Roasted Veggie - Roasted portabella mushrooms, zucchini, red peppers and Kalamata olives with pesto, goat cheese, cracked pepper and sea salt on herbed focaccia. 7.50

Bleuben - Corned beef, sauerkraut and Swiss cheese with signature dressing served on rye. 8.00

Blue Boar - Pulled pork, corn cob smoked bacon, and cheddar with dill pickles and spicy BBQ sauce served on a paesano roll. 8.00

Roast Beef - Roast beef and creamy horseradish sauce with caramelized onions and provolone on rye. 7.50

We don't nickel and dime you. Our prices include tax.

STONE-OVEN PIZZAS

Like our breads, our specially prepared dough is worked by hand. Then, it's baked in a high heat, stone oven. Add to that "Blue Baker Select" cheeses and toppings, and you're about to discover all the delicious things that happen to pizza when artisan bakers get their hands on it.

Pepperoni Pizza

10" 7.25 ♦ 13" 9.25 ♦ 16" 11.50

Cheese Pizza

10" 6.00 ♦ 13" 7.50 ♦ 16" 9.00



Neapolitan

SPECIALTY PIZZAS:

Pesto - Pesto sauce, mozzarella, sliced chicken breast, fresh basil and Parmesan.

10" 8.00 ♦ 13" 12.00 ♦ 16" 15.00

Mediterranean - EV olive oil, Kalamata olives, artichoke hearts, roasted red peppers, feta and mozzarella cheese. 10" 8.00 ♦ 13" 12.00 ♦ 16" 15.00

Portabella - EV olive oil, mozzarella, goat cheese, roasted portabella mushrooms, green onions and Parmesan. 10" 8.00 ♦ 13" 12.00 ♦ 16" 15.00

NEW Quattro Carne - Tomato sauce, mozzarella, pepperoni, Italian sausage, Genoa salami, capicola and Parmesan. 10" 9.00 ♦ 13" 13.50 ♦ 16" 17.00

D'Vinchee - EV olive oil, mozzarella, Italian sausage, roasted portabella mushrooms, sliced chicken breast and green onions. 10" 8.00 ♦ 13" 12.00 ♦ 16" 15.00

Neapolitan - EV olive oil, tomato sauce, fresh mozzarella, crushed tomatoes, fresh basil and Parmesan. 10" 8.00 ♦ 13" 12.00 ♦ 16" 15.00

NEW BBQ Pork - Spicy BBQ sauce, mozzarella, cheddar cheese, caramelized onions, roasted red peppers, pulled pork and bacon. 10" 10.00 ♦ 13" 15.00 ♦ 16" 19.00

BUILD YOUR OWN PIZZA

Includes choice of one sauce and shredded mozzarella cheese

Choose Your:

Size: 10" 6.00 ♦ 13" 7.50 ♦ 16" 9.00

Sauce: Tomato ♦ EV Olive Oil ♦ Spicy BBQ ♦ Pesto

CHEESE (price per topping): 10" 1.00 ♦ 13" 1.50 ♦ 16" 2.00

Cheddar ♦ Feta ♦ Provolone ♦ Parmesan ♦ Goat ♦ Fresh Mozzarella ♦ Blue Cheese

MEATS (price per topping): 10" 1.25 ♦ 13" 1.75 ♦ 16" 2.50

Anchovies ♦ Bacon ♦ Chicken ♦ Ham ♦ Sausage ♦ Pepperoni ♦ Pulled Pork ♦ Salami ♦ Capicola

VEGGIES & MORE (price per topping): 10" .50 ♦ 13" .75 ♦ 16" 1.00

Artichokes ♦ Red Peppers ♦ Kalamata Olives ♦ Portabellas ♦ Jalapeños ♦ Spinach ♦ Pineapple
Sun-Dried Tomatoes ♦ Crushed Tomatoes ♦ Basil ♦ Red Onions ♦ Garlic ♦ Caramelized Onions

Cream of Potato Cup 3.25 ♦ Sourdough Bread Bowl 6.50

Broccoli & Cheese Cup 3.25 ♦ Sourdough Bread Bowl 6.50

NEW Clam Chowder

Cup 4.25 ♦ Sourdough Bread Bowl 8.00

Tomato Basil Bisque

Cup 3.25 ♦ Sourdough Bread Bowl 6.50

Lobster Bisque

Cup 4.25 ♦ Sourdough Bread Bowl 8.00

NEW Poblano Cheddar Tomatillo

Cup 4.25 ♦ Sourdough Bread Bowl 8.00

Roasted Red Pepper Bisque Cup 4.00 ♦ Sourdough Bread Bowl 7.50



Tomato Basil Bisque

FRESH SALADS

Field Greens - Spring mix, cucumbers, tomatoes, croutons and ranch dressing. Side 3.75 ♦ Entree 7.00

Classic Caesar - Romaine lettuce with Caesar dressing, croutons, red onions and Parmesan cheese. Anchovies available upon request. Side 3.75 ♦ Entree 7.00

Chef - Sliced chicken breast, corn cob smoked bacon, blue cheese, red onions and tomatoes with romaine and spring mix dressed with vinaigrette. Side 4.75 ♦ Entree 9.00

Tuna & Chicken Salad Sampler - Spring mix with sun-dried tomatoes, grapes and vinaigrette dressing topped with our chicken salad and albacore tuna salad. Side 4.75 ♦ Entree 9.00

Walnut Apple Chicken - Dried cranberries and dried apples, alongside walnuts, blue cheese, sliced chicken breast and spring mix with our pomegranate vinaigrette. Side 4.75 ♦ Entree 9.00

Baby Brutus - Spinach with balsamic glaze, walnuts, raisins and goat cheese. Side 4.25 ♦ Entree 8.00

Greek - Kalamata olives, feta cheese, roasted red peppers, artichokes and cucumbers with romaine lettuce and vinaigrette dressing. Side 3.75 ♦ Entree 7.00

Fresh Mozzarella - Layers of tomatoes and fresh mozzarella alongside a bed of spring mix, all drizzled with balsamic glaze, EV olive oil, basil, cracked pepper and sea salt. Side 4.25 ♦ Entree 8.00

Smoked Salmon - Romaine lettuce with smoked salmon, red onions, sun-dried tomatoes, capers and Parmesan cheese dressed with Caesar dressing. Side 4.75 ♦ Entree 9.00

Fruit Salad - Mix of fresh berries, melons, pineapple and grapes. 3.00

DRESSINGS:

Caesar ♦ Vinaigrette ♦ Ranch
Balsamic Glaze ♦ Pomegranate Vinaigrette

EXTRAS: Added to Side 1.00 ♦ Entree 2.00

Sliced Chicken ♦ Bacon ♦ Smoked Salmon
Albacore Tuna Salad ♦ Chicken Salad

Leave your cents at home. Our prices include tax.

BLUE BOX LUNCHES

Every Blue Box Lunch comes packed in our attractive box labeled with the contents of the box or each guest's name. This way they are easy to hand out and keep organized for large or small groups. You may customize the contents of each box for your guests' individual preferences, or you may choose an assortment.



Baker's Box

Fresh baked cookie, bag of chips & one of the following sandwiches: Powder Blue, Blue Abyss, B.L.T., Tejas Blue, or Blue Bird. 8.00 [7.39 w/o tax]
Other sandwiches may be substituted for an additional cost.

Baker's Deluxe Box

Fresh baked cookie, choice of side salad, cup of soup, or fruit salad & one of the following sandwiches: Powder Blue, Blue Abyss, B.L.T., Tejas Blue, or Blue Bird. 10.00 [9.24 w/o tax]
Other sandwiches may be substituted for an additional cost.

GROUP BEVERAGES

1/2 Gallon of Orange Juice

Includes cups. Six 10 ounce servings. 9.00 [8.31 w/o tax]

Gallon of Tea or Lemonade

Sweetened tea, unsweetened tea or lemonade. Eight 16 ounce servings. 5.50 [5.08 w/o tax]. Add 5.00 to include cups, lids, ice & lemons.

Coffee Thermos To Go

160 ounces of our micro-roasted whole bean coffee. Please specify regular or decaf. Ten 16 ounce servings. 16.00 [14.78 w/o tax]. Add 8.00 to include cups, lids, creamers, stirrers & sweeteners.

Come penniless. Our prices include tax.

COLD BEVERAGES

Iced Coffee

Caramel ♦ Regular ♦ Mocha 2.75

Soda

Coke ♦ Diet Coke ♦ Sprite ♦ Dr. Pepper ♦ Diet Dr. Pepper ♦ Lemonade ♦ Root Beer 2.25

Tropicana Juices

Orange ♦ Apple ♦ Grape 2.50

Bottled Water 1.75

Iced Tea

Fresh-brewed sweetened and unsweetened tea. 2.25

Naked Juice

Blue Machine ♦ Red Machine ♦ Green Machine ♦ Mighty Mango
Strawberry Banana ♦ Berry Blast 3.75



HOT BEVERAGES

Caramel Latte 4.00

Hazelnut Latte 4.00

Mocha Latte 4.00

Hot Chocolate 4.00

Cappuccino 4.00

Latte 4.00

Hot Whole Leaf Tea 2.25

Micro-Roasted Coffee 2.25



MEETING & PARTY TRAYS

Bagel Box

A dozen authentic hand-shaped, boiled bagels with a tub of cream cheese. 18.00



Breakfast Tray

Slices of our daily sweet bread, assorted pastries, muffins & bagels with cream cheese.
Regular serves twelve. 35.00 [32.33 w/o tax]
Large serves twenty-five. 65.00 [60.05 w/o tax]

Seasonal Fruit Tray

A select variety of seasonal fruits arranged artfully on a tray. Regular serves twelve. 35.00 [32.33 w/o tax] Large serves twenty-five. 60.00 [55.43 w/o tax]

Cookie Box

A Baker's dozen of our freshly baked large cookies packaged in a box. 20.00

Cookie Tray

Forty of Blue Baker's famous freshly baked large cookies. Our bakers mix all of our cookies from scratch using the highest quality ingredients & bake them fresh each day. 60.00

NEW Warm Treat-Size Cookies

Our snack size cookies are baked when you order them and delivered warm to your door!
Chocolate Chip w/o nuts ♦ Chocolate Decadence ♦ Chocolate Chip with Walnuts ♦ Peanut Butter Oatmeal Raisin ♦ Snickerdoodle ♦ White Chocolate Macadamia ♦ Chocolate Peanut Butter Chip
10.00 for one dozen ♦ 18.00 for two dozen ♦ 7.00 for each additional dozen

Brownie & Cookie Tray

Two dozen servings of our assorted freshly baked brownies and cookies. 60.00

NEW Cupcake Box

A half-dozen freshly baked cupcakes of your choice. 20.00



MEETING & PARTY TRAYS

Every Blue Baker tray may be customized to meet your assortment preferences. We recommend serving our sandwiches fully dressed, but are happy to provide condiments on the side when requested. All trays are accompanied by plates, napkins and chips.



Baker's Choice Sandwich Tray

An assortment of the following sandwiches: Powder Blue, Blue Abyss, B.L.T., Blue Bird and Roasted Veggie.
Regular serves ten. 70.00 [64.67 w/o tax]
Large serves twenty. 125.00 [115.47 w/o tax]

Club Bleu Sandwich Tray

Freshly baked golden croissants filled with ham, turkey, bacon & Swiss cheese. Each is dressed with mayonnaise, honey mustard, lettuce & tomatoes.
Regular serves ten. 80.00 [73.90 w/o tax]
Large serves twenty. 145.00 [133.95 w/o tax]



GROUP SALADS

Serve twelve as a side or six as a meal.

Field Greens - Spring mix, cucumbers, tomatoes, croutons and ranch dressing. 45.00 [41.57 w/o tax]

Classic Caesar - Romaine lettuce with Caesar dressing, croutons, red onions and Parmesan cheese. 45.00 [41.57 w/o tax]

Walnut Apple Chicken - Dried cranberries and dried apples, alongside walnuts, blue cheese, sliced chicken breast and spring mix with our pomegranate vinaigrette. 55.00 [50.81 w/o tax]

Greek - Kalamata olives, feta cheese, roasted red peppers, artichokes and cucumbers with romaine lettuce and vinaigrette dressing. 45.00 [41.57 w/o tax]

Greek Salad

