



### **Delivery Hours:**

Monday through Friday (Downtown Cafe)  
Monday through Sunday (All Other Cafes)  
11am to 2:30pm & 5:30pm to 9pm  
Please allow 30—60 minutes for delivery  
Delivery charges apply

### **Pick Up Orders**

Prepay by credit card to avoid  
waiting in line.  
Please allow 15-20 minutes to prepare

Urth Fine  
Wedding Cakes  
and  
Special  
Occasion Cakes  
please call  
213-797-4527  
Ext. 20

### **PLEASE CALL:**

<b>URTH CAFFE MELROSE</b>	310-659-0628
<b>URTH CAFFE SANTA MONICA</b>	310-314-7040
<b>URTH CAFFE BEVERLY HILLS</b>	310-205-9311
<b>URTH CAFFE DOWNTOWN</b>	213-797-4534



# Urth Caffé Beverages To Go



Only sodas and bottled drinks are available for delivery

ESPRESSO DRINKS			
	<b>Sng</b>	<b>Dbl</b>	
Espresso	2.50	3.00	
Caffé bebero	3.00	3.50	
Macchiato	3.00	3.50	
	<b>S</b>	<b>M</b>	<b>L</b>
Rude Awakening	3.00	3.25	3.50
Caffé Quadra	4.25	4.50	4.95
Cappuccino or latté	3.50	3.75	4.00
Caffé mocha	4.00	4.25	4.50
Honey vanilla latté	4.00	4.25	4.50
Spanish Latté	4.00	4.25	4.50
ORGANIC COFFEES, TEAS, ETC.			
	<b>S</b>	<b>M</b>	<b>L</b>
Pot of coffee or tea	3.50		4.50
Coffee of the day	2.00	2.25	2.50
Hot tea to go	2.75	3.00	3.25
Hot Cocoa	2.75	3.25	3.50
Steamed milk	2.00	2.25	2.75
Iced Tea of the day			2.50
EXTRAS:			
Extra Shot of Espresso add \$.75			
100% natural flavors to a drink add .50¢ ea <i>-vanilla, hazelnut, caramel or almond</i>			
Real whipped cream add .50¢			
Substitute Soy milk or Rice milk add .50¢			
Substitute Certified Organic milk add .50¢			
*Any drink can be made iced or decaffeinated upon request.			

NATURAL SODAS AND BOTTLED DRINKS		
Root Beer		2.95
Real Cola		2.95
Cream Soda		2.95
Ginger Ale		2.95
Orangina		2.95
Lemonade		3.00
	<b>S</b>	<b>L</b>
San Pellegrino	3.50	4.75
Panna clear water	3.50	4.75

BLENDED ICED DRINKS	
Caffé granita	4.75
Caffé mocha granita	4.75
Caffé glacé	4.75
Vanilla or chocolate milk shake	4.50
Extras	
Add fresh whipped cream	.50¢
Add boba tapioca pearls	.50¢
All blended drinks can be made sugar free upon request.	

URTH ICE TEASERS™ BOBA DRINKS		
Your choice of organic black tea or organic green tea with one of the following flavors:		
Coconut, Silent Island Mango, Jasmine, or Vanilla		
	<b>On Ice</b>	<b>Blended</b>
Organic Green Tea	3.75	4.75
Organic Black Tea	3.75	4.75
Organic Earl Grey	3.75	4.75
Organic Moroccan Mint	3.75	4.75
Divine Spice Chai	3.75	4.75
Thai Ice Teaser	3.75	4.75

FRESHLY SQUEEZED TO ORDER JUICES		
Made from the fresh seasonal fruits of the day (ask for availability) – orange, grapefruit, apple, mango, cantaloupe, watermelon, carrot, celery, beet, ginger.		
	<b>S</b>	<b>L</b>
Fresh Squeezed Juice	3.75	4.95
Add .25¢ for each additional fruit combo		
Mixed veggie juice (carrots, celery, beet, ginger, tomato, greens)		4.95
Smoothies-		5.25
Blended with fresh strawberries, banana and your choice of two fruits.		
Add .25¢ for each additional fruit combo		

# Urth Caffé To Go Lunch Menu



Please be Advised! We serve food in its purest  
and most natural state.  
Our Olives and Cherries contain pits.



## URTH SANDWICHES

All Urth sandwiches are made on rustic bread, served with farm fresh locally grown mixed greens salad and Urth balsamic vinaigrette. Salad may be substituted for fresh fruit for an additional \$3.00. Pita, sourdough or whole wheat bread substitute available.

- **Grilled cilantro chicken breast with pesto**  
(cheese-free Pesto is available)
- **Oven roasted herb turkey breast**  
(with Dijon mustard and mayo)
- **Tuna sandwich** - white albacore tuna, celery, onion, tomato, olive oil, vinegar (no mayo in tuna)
- **Chicken Curry** - Rocky Jr. all natural chicken breast, raisins, onion, celery in a light curry sauce with mayo on bread
- **Grilled Veggie with Pesto on Bread** - Eggplant, zucchini, mushroom, and roasted green peppers
- **Sprout sandwich** - alfalfa sprouts, Jarlsberg Swiss cheese, red onion, Roma tomatoes, avocado, and humus on sprouted bread  
HALF - \$8.95 • FULL - \$11.50

## URTH PANINI GRILLED SANDWICHES

Served on country bread with a salad of locally grown spinach, organic baby sugar plum tomatoes, candied pecans and a Peppercorn vinaigrette garnished with marinated mixed olives (with pits).

*No substitutions please.*

- **Panini Portabella** - Grilled portabella mushrooms, grilled artichokes, roasted peppers, arugula and pesto goat cheese (completely vegan sandwich also available upon request)
- **Panini Caprese** - Fresh mozzarella, roasted peppers, sun-dried tomatoes, fresh basil, pesto and olive spread.
- **Panini Prosciutto** - Heirloom prosciutto, Italian cheese, sun-dried tomatoes, fresh basil and olive spread.
- **Panini Roasted Turkey** - Urth butter roasted turkey breast with Jarlsberg Swiss cheese. It is grilled on a poppy seed crusted honey wheat bread and served on a whole grain mustard sauce (No olives)  
\$12.50

## URTH SIGNATURE SANDWICHES

### CAPRESE SANDWICH (Seasonal)

Sliced fresh Mozzarella, roasted peppers, seasonal tomatoes and basil chiffonade served on a toasted baguette with basil oil and aged balsamic vinegar. Served with a mixed green salad.  
\$12.50

### THE "NEW YORKER" SANDWICH

A classic Rubeen sandwich with all natural pastrami piled high with homemade Russian dressing, braised green cabbage and imported Swiss cheese on thick slices of Marble bread. Grilled golden brown and served with a mixed greens salad and cornichon pickles. .  
\$12.50

### URTH POT ROAST SANDWICH

All natural Beef, slow roasted for 12 hours with natural juices served on a classic French Baguette with a mixed greens salad and homemade horseradish sauce.  
\$15.95

## THE URTH SALAD

Organic mixed greens, feta cheese, Roma tomatoes, hearts of palm, garbanzo beans, Kalamata olives (with pits), and pine nuts in Urth vinaigrette dressing, served with fresh bread and butter.

HALF - \$9.50 • FULL - \$11.95

## URTH FARMER'S SALAD

Organic baby spinach salad with grilled artichoke, organic tomatoes, French radishes, red onion, shaved fennel, glazed pecans and shaved parmesan cheese served with dried fruit and nut bread and butter.

FULL - \$12.50

## THE GREEK SALAD

Locally grown Butter and Treviso lettuce tossed with avocado, seedless cucumbers, Feta, Kalamata olives (with pits), sugar plum tomatoes and Urth Oregano Vinaigrette served with pita bread and butter.

FULL - \$12.50

## CAESAR SALAD

Organic hearts of romaine, Parmesan cheese and our delicious, homemade Caesar dressing served with fresh bread and butter.

HALF - \$9.50 • FULL - \$11.95

## MIXED GREENS SALAD

Urth vinaigrette dressing, and served with fresh bread and butter.

HALF - \$7.95 • FULL - \$9.95

## ENTRÉE SALADS

The farm fresh local mixed greens, Roma tomatoes, dressed with an Urth vinaigrette, and served with fresh bread and butter.

- **Chopped grilled chicken breast with pesto**
- **Chopped oven roasted herb turkey breast**
- **Tuna salad**
- **Chicken curry salad**
- **Grilled veggies with pesto**
- **Humus & Tabouli**

HALF - \$8.95 • FULL - \$11.50

## SOUPS DU JOUR

Served with bread and butter.

\$5.95 A Bowl

(Clam Chowder, Roasted Pepper and Artichoke Potato add \$1.00)

## THE COMBO SPECIAL

A bowl of soup or vegetarian chili and any Urth Sandwich or entrée salad and bread

HALF - \$13.50 • FULL - \$15.95

Our Caesar salad or Urth Salad with a bowl of soup or vegetarian chili

HALF - \$13.95 • FULL - \$15.95

## THE LIGHT LUNCH COMBO

Organic mixed greens salad with a bowl of soup or vegetarian chili with fresh bread and butter.

HALF - \$11.95 • FULL - \$14.95



# Urth Caffé Continues

## To Go

### SPECIAL DELECTABLE ENTREES

#### THE MEDITERRANEAN PLATTER

A plate of our grilled artichokes, feta cheese, grape leaves, humus, tabouli, roasted peppers and mixed olives (with pits) garnished with mint, basil and pure olive oil served with pita bread.

\$13.95

#### LASAGNA

With mushrooms, zucchini, eggplant, and ricotta cheese served with an organic mixed greens salad, fresh baked bread and butter. Also available with soy cheese.

*Please allow an extra 15 minutes for lasagna orders.*

\$13.50

#### URTH QUESADILLA

Grilled chicken (also available: tuna, grilled veggies, or soy-cheese quesadilla), Monterey Jack cheese melted in a flour tortilla. Served with black beans, guacamole and house salsa. Chilies on request.

\$11.95

#### URTH TAMALES

Your choice of fresh ground sweet yellow corn filled with green chilies and cheddar cheese, or chicken tamales served with mixed greens salad and a mild chipotle sauce.

\$11.95

#### THE TOSTADA

A chopped salad served in a fried tortilla shell with your choice of grilled chicken or veggies, on a bed of black beans and romaine lettuce, with salsa, guacamole, Monterey jack cheese, and sour cream served on the side.

\$12.95

#### NORI PLUM RICE WRAP

Umeboshi plum paste, avocado, brown rice with broccoli, carrots, green onions, and five-spice tofu rolled in a Nori sheet served with an organic mixed greens salad.

\$11.95

#### TURKEY BURGER

Fresh ground turkey (10 ounces) seasoned with herbs, sea salt, parmesan cheese, Worcestershire and tomato. Grilled well and served on a rustic roll with Dijon, mayonnaise and a mixed green salad.

\$11.95

*At Urth Caffé, out of respect and gratitude for the Earth's great bounty, we only use the finest quality, freshest, all natural ingredients - organic whenever possible.*

#### INDIVIDUAL QUICHE

Served with an organic mixed greens salad:

- Spinach-Mushroom
- Chicken-Broccoli
- Maytag blue cheese with Fuji apple
- Apple wood-Smoked bacon and leek
- Tomato-Basil

\$10.95

#### THE CHEESE PLATE

Brie, Jarlsberg, gouda, and French feta cheese served with a sliced baguette and dried fruit & nut bread

\$13.95

#### SMOKED SALMON PLATE

Norwegian salmon served with a bagel of choice, cream cheese, sliced Roma tomatoes, Romaine lettuce, red onions, scallions and capers.

\$13.95

#### FRESH FRUIT PLATE

An array of the finest seasonal fruits selected by our chef daily, and served with cottage cheese or nonfat yogurt.

*Please allow an extra 10 min.—fruit is cut to order*

HALF - \$9.95 • FULL - \$13.95

#### SIDE DISHES

Side of humus, tuna salad, curry chicken, grilled chicken, turkey, grilled veggies (4oz portion)

\$5.95

Natural Smoke Salmon (3oz portion)

\$7.95

#### EXTRAS

- Kalamata olives (with pits) - .75¢
- Mixed olives (with pits) - .75¢
- Green chilies - \$1.00
- Avocado - \$2.50
- Sliced tomatoes - \$2.00
- Hearts of palm - \$2.50
- Baby artichokes - \$2.50
- Pesto Sauce— \$1.00
- Fresh guacamole (2oz) - \$2.50
- Sour cream (2oz) - .75¢
- 1/2 Extra bread (bread sold only with entrée) - \$1.25
- Cottage cheese - .50¢
- Caesar dressing - .75¢
- Homemade salsa - \$1.00
- Tofu (4oz) - \$2.50
- Black beans (4oz) - \$2.50
- Jarlsberg, Feta, Gouda, or Brie cheese - \$3.50 ea.
- Grape Leaves (2) - \$3.00

# Urth Caffè Breakfast To Go



## URTH BREAD PUDDING BREAKFAST

Our fresh brioche bread pudding served warm and topped with your choice of baked apples or baked bananas with steamed milk.

*The best breakfast in L.A.!*

**\$7.50**

## URTH GRANOLA™ BOWL

Urth granola™ oven-roasted and served with choice of milk.

**\$6.50 (w/Fresh fruit add \$3.00)**

## ORGANIC OATMEAL

Accompanied with organic raisins, granola, and brown sugar along with choice of milk.

*Please allow extra 10 min. – oatmeal is cooked to order.*

**\$5.95 (w/Fresh fruit add \$3.00)**

## APPLE RAISIN OATMEAL

Organic oatmeal topped with slow roasted apples and organic raisins and served with granola and your choice of milk.

*Please allow extra 10 min. – oatmeal is cooked to order.*

**\$8.95 (w/Fresh fruit add \$3.00)**

## BANANA NUT OATMEAL

Organic oatmeal topped with cooked bananas in a light caramel sauce and sprinkled with toasted walnut pieces and served with your choice of milk.

*Please allow extra 10 min. – oatmeal is cooked to order.*

**\$8.95 (w/Fresh fruit add \$3.00)**

## YOGURT BOWL

A bowl of low fat yogurt with granola

**\$4.95 (w/Fresh fruit add \$3.00)**

## STRAWBERRY BOWL

Fresh strawberries served with whip cream or cottage cheese.

**\$10.95**

## BERRY BOWL

Fresh blueberries, blackberries, raspberries, and strawberries served with whip cream or cottage cheese

**\$12.95**

## FRESH GRAPEFRUIT BOWL

Fresh grapefruit segments with a side of cottage cheese.

**\$5.50**

## THE URTH PARFAIT

A layered parfait of Urth granola and organic low fat yogurt with fresh orange and mint seasonal berry Ambrosia.

**\$6.95**



## Eggs }

*All egg dishes at Urth are prepared using the finest eggs from cage-free, vegetarian fed chickens.*

## POACH Di PARMA

Urth brioche, mozzarella, baby arugula and prosciutto topped with two soft poached organic eggs garnished with tomato, basil oil and parsley served with sliced seasonal melon.

**\$11.95**

## EGGS SALMONE

Urth brioche, natural smoked salmon and baby arugula, topped with two soft poached organic eggs and lemon crème fraiche served with sliced seasonal melon.

**\$11.95**

## NATURAL BEEF HASH

Heirloom potatoes, bell peppers, onions and parsley topped with two organic soft poached eggs and slow roast beef, served with whole wheat toast.

**\$14.95**

## THE POACHED

*The Original* Two organic eggs steamed in a ceramic ramekin with Parmesan cheese, fresh cracked pepper, toasted baguette and garnished with lettuce, tomato and red onion. *(Allow 15 minutes to cook)*

*The Rustic* Two soft poached eggs over toasted whole wheat bread garnished with capers, basil oil, lettuce, tomato and red onion.

**\$6.95**

## EGGS VERDE

Two organic soft poached eggs over a bed of arugula, roasted corn, baby tomatoes and poached asparagus spears served with whole wheat bread and garnished with cracked pepper and chive oil.

**\$11.50**

## THE CHEESE PLATE

The finest Brie, Jarlsberg, Gouda, and French feta served with a sliced baguette or dried fruit & nut bread and garnished with sliced apples, seasonal grapes, Dijon mustard, and fresh mint leaves.... It's great for sharing!

**\$13.95**

## FRESH FRUIT PLATE

The finest seasonal fruits selected by our chef daily, and served with cottage cheese or organic low fat yogurt..

*Please allow an extra 10 min.–fruit is cut to order*

**HALF - \$9.95 FULL - \$13.95**



*Take home a bag of Urth's own oven roasted, organic granola, and enjoy L.A.'s finest organic breakfast cereal. Available everyday, only at Urth Caffè.*

# Urth Caffé Breakfast Continues...

## ∞ To Go ∞

Substitute tofu or egg whites add \$1.50  
Substitute fresh fruit for the salad add \$3.00  
Substitute Urth Taters for \$2.00

### THE ITALIAN OMELET

Three eggs topped with Basil Turkey Sausage, roasted peppers, Roma tomatoes, fresh basil, and Mozzarella cheese.  
\$10.95

### THE MEXICAN OMELET

Three eggs topped with Roma tomatoes, mild green chilies, red onions, jack cheese, cilantro served with an organic mixed greens salad dressed in Urth vinaigrette, fresh bread and butter.  
\$9.95

### THE MUSHROOM OMELET

Three eggs topped with lots of fresh sliced mushrooms, Roma tomatoes, red onions, and jack cheese served with an organic mixed greens salad dressed in Urth vinaigrette, house-made salsa and bread and butter.  
\$9.95

### THE GRILLED VEGETABLE OMELET

Three organic eggs with grilled zucchini, eggplant, mushroom and roasted peppers sprinkled with parmesan cheese.  
\$9.95

### SPINACH AND FETA OMELET

Three organic eggs with sautéed spinach, red onions and imported feta cheese.  
\$9.95

### SAUSAGE & POTATO OMELET

Three organic eggs with spicy chicken sausage, heirloom potatoes, bell peppers, onions and chopped parsley.  
\$9.95

### THE SALMONE SCRAMBLE

Three eggs scrambled with our natural smoked salmon, Roma tomatoes and chives.  
\$10.95

### THE SCRAMBLED

Three eggs scrambled served with mixed greens salad dressed with Urth vinaigrette, salsa, and fresh bread and butter.  
\$7.50

### THE EGG SANDWICH

An omelet in bread with mayonnaise, avocado, jack cheese, mild chilies, Roma tomatoes, mayonnaise and organic lettuce.  
Served with an organic mixed greens salad.  
\$10.95 (with egg whites add \$1.50)

### BREAKFAST BURRITO

Flour tortilla stuffed with organic scrambled eggs, black beans, jack cheese and salsa served with a mild chipotle dipping sauce.  
\$8.50

### CLASSIC BELGIAN WAFFLE

Old fashioned Belgian buttermilk waffle served with pure maple syrup and butter.  
\$7.50 (w/Fresh fruit add \$3.00)

### MULTI-GRAIN WAFFLE

Multi-grain waffle, made with apple sauce, buttermilk, oats, flax seed, wheat germ & whole wheat flour served with pure maple syrup & butter.  
\$7.95 (w/Fresh fruit add \$3.00)

### THE URTH BREAKFAST

A butter croissant served with your choice of Brie, Jarlsberg, feta or Gouda cheese, butter and jam.  
\$5.50

### PROSCIUTTO & CHEESE BREAKFAST PANINI

Organic eggs, prosciutto, roasted peppers and mozzarella cheese, grilled on country bread and served with a mild tomato dipping sauce.  
*No Substitutions Please.*  
\$8.50

### EGG WHITE & SPINACH BREAKFAST PANINI

Egg whites, sautéed spinach and mozzarella cheese, grilled on whole wheat country bread and served with a mild tomato dipping sauce.  
*No Substitutions Please*  
\$8.50

### SMOKED SALMON PLATE

Our Fresh 100% natural smoked salmon served with a bagel, capers, chives, cream cheese, Roma tomatoes, Romaine lettuce, red onions and fresh ground pepper.  
\$13.95

### INDIVIDUAL QUICHE

Spinach-Mushroom, Chicken-Broccoli, Maytag Blue cheese w/ Fuji apple, Applewood smoked bacon & leek, Tomato-basil. Served with mixed greens salad.  
\$10.95

### SIDES & EXTRAS

All Natural Mild or Spicy Sausage - \$4.75  
Heirloom Breakfast Potatoes - \$3.75  
Grilled Organic Tofu (4oz) \$2.50  
Organic Three Eggs Scramble \$4.95  
Natural Smoked Salmon (3oz) \$7.95  
Cream Cheese, Cottage Cheese, Urth Jams \$.50 – 2oz  
Pure Maple Syrup, Organic Peanut Butter, Organic Yogurt, Fresh Salsa \$1.00 – 4oz  
Jarlsberg, Feta, Gouda or Brie Cheese \$3.50 ea.  
Tomato Slices \$2.00  
Avocado or Black Beans \$2.50 – 4oz  
Green Chiles \$.75  
Extra Half Bread with Purchase \$1.25  
Add Fresh Cut Fruit \$3.00

# Urth Caffé Morning Pastries

## ∞ To Go ∞

### Morning Pastries and Bread

Our pastries and desserts are made in house from the finest all natural and organic ingredients from Urth's world class pastry team: Julio Alcala, Randy Dela Cruz, and overseen by Executive Chef Salvatore Calderone. We are proud of the passion, talent and diversity these young men bring to Urth Caffé's extraordinary pastry program.

#### *B*READS & PASTRIES

##### BAGELS

*Toasted upon request*

- Plain, seeded, onion, or wheat with butter \$2.00
- Bagel with cream cheese or organic jam \$2.50
- Bagel with organic jam and cream cheese \$3.00

##### BREADS

*Toasted upon request*

*Rustic roll, baguette, sprouted bread, sourdough, or whole wheat served with butter.*

\$2.25

- Bread with cream cheese or organic jam \$2.75
- Bread with organic jam and cream cheese \$3.25

*Dried Fruit and Nut Bread with warm imported Goat cheese.*

\$4.95

##### URTH BRIOCHE

*Fresh baked Urth Brioche served with butter, jam and cream cheese.*  
\$3.25

##### URTH CROISSANTS

Butter - \$2.50

Almond, Chocolate, Chocolate Hazelnut, or Chocolate Pistachio - \$3.00

Spinach & Mushroom, Ham & Cheese - \$3.50

##### URTH PASTRIES AND DANISHES

Assorted Danishes - \$2.95

Mixed Fruit & Custard Danish - \$3.75

##### FAMOUS PECAN STICKY BUNS

“World Famous”, “Addictive” are some of the words that have been used to describe our sticky buns by customers and critics alike.

This is an Urth Must Try.

\$3.95 each

##### MUFFINS & NONFAT MUFFINS

*Blueberry, Chocolate, Poppy Seed, Green Tea, Raisin Bran, Pumpkin Cranberry, and Zucchini.*

*Non-fat Blueberry, Non-fat Banana, Non-fat Honey Raisin*  
\$2.50 each

##### SCONES

*Blueberry, Ginger, Citrus Oatmeal, Maple Pecan, and Dried Fruit & Nut.*

\$2.75 each

##### UNFORGETTABLE POUND CAKES

*Chocolate, Lemon-Poppy, Marble, Orange Blossom, Coconut or Green Tea*

\$5.00 per slice (w/Whipped cream add ¢.50)

##### ASSORTED BREAD PUDDING

*Made from our own fresh brioche baked in custard.*

*Your choice of plain or cinnamon raisin.*

\$3.25 each

## Urth Catering!!



Remember Urth for large gatherings.

Vanessa Krief, Catering Director  
310-749-8514 213-995-9832 Fax  
vanessa@urthcaffe.com  
www.urthcaffe.com



# Urth Caffé Dessert Menu



## To Go



### URTH EXQUISITE CAKES

We bake our cakes each day, using only the finest natural and organic ingredients such as imported chocolate, fresh cream, fresh eggs, and European-style butter.

Available cakes by the slice:

- COCONUT ROYALE CAKE
- 18 CARROT GOLD CAKE
- CHOCOLATE CROWN CAKE
- FLOURLESS CHOCOLATE
- URTH ITALIA™ TIRAMISU
- APPLE TARTIN
- BERRIES AND CREAM CAKE
- HAZELNUT CAKE

\$6.25 per slice

Fresh whipped cream add .50¢

### FAMOUS CHEESECAKES

Unbelievably rich and creamy - our cheesecakes are quickly becoming known as the very best in Los Angeles!

Available cheesecakes by the slice:

- NEW YORK CHEESECAKE
- THREE LAYER (Chocolate, Espresso, Vanilla)
- BLUEBERRY CHEESECAKE
- OREO CHEESECAKE

\$6.25 per slice

Fresh whipped cream add .50¢

### OLD-FASHIONED DEEP DISH PIES

Our pies are made from the finest seasonal fruits, in an old-fashioned style pie crust, baked each afternoon with the freshest, all natural ingredients. Available in mini-individual pies:

- GRANNY SMITH APPLE PIE \*
- BANANA CREAM PIE \*
- BLUEBERRY PIE \*
- CHERRY PIE \*
- COCONUT CUSTARD PIE w/whip cream
- OLD FASHIONED PECAN PIE \*
- PEACH PIE \*
- PUMPKIN PIE w/whip cream

\$6.25 each

Fresh whipped cream add .50¢

### VERY LOW FAT CHEESECAKES

Our famous very low fat cheesecakes are made with nonfat cream cheese and are fruit juice sweetened.

Available flavors:

Plain, Chocolate or Blueberry topped

\$5.00 per individual mini cake

### FRESH BAKED CLASSIC COOKIES

CHOCOLATE-CHIP PECAN,  
ORGANIC OATMEAL-RAISIN, PEANUT BUT-  
TER, TRIPLE CHOCOLATE CHUNK

\$2.25 each

### VEGAN HEAVEN CHOCOLATE CAKE

Our vegan chocolate cake contains absolutely no dairy, eggs, or animal products of any kind.

\$5.25 individual mini cake

### URTH FRUIT TARTS

Glazed seasonal fruits on top vanilla crème, in a pastry tart

(contains almonds)

\$4.95 each

### BAVARIAN FRUIT TART

Puff pastry tart filled with Bavarian cream and topped with fresh fruit.

(contains almonds)

\$4.95 each

### BANANA BREAD PUDDING

Urth's house-made brioche baked in vanilla custard and white chocolate with caramelized bananas and chocolate sauce.

\$6.95 per order

### URTH NAPOLEAN

Our secret recipe pastry cream in housemade puff pastry, and caramelized sugar.

\$5.00 each

### VICTORY VEGAN PUMPKIN PIE

Dairy free granola crust filled with dairy free pumpkin filling.

\$5.25

### VELVET VEGAN CHOCOLATE TART

Chocolate pastry shell filled with organic chocolate and rice milk ganache.

\$5.25

### UNFORGETTABLE POUND CAKES

APPLE-CRUMB, CHOCOLATE BLACK OUT,  
LEMON-POPPY SEED, MARBLE-CHOCOLATE,  
ORANGE BLOSSOM, COCONUT, GREEN TEA,  
PUMPKIN FONDANT

\$5.00 per slice

Fresh whipped cream add .50¢

### OTHER GOODIES...

ALMOND BISCOTTI - \$1.75

CHOCOLATE DIPPED BISCOTTI - \$1.95

DECADENT BROWNIE - \$2.25

QUADISMALI BISCOTTI - \$4.25

· Cakes or pies can be heated upon request ·  
Availability of dessert menu items subject to  
change

