

Cookies

Chocolate Chunk

English Toffee

Oatmeal Bomb

Peanut Butter M&M & Reese's

Coconut Macaroon

S'mores Cookie

Sugar Cookie

Sugar Free Cookie

Shortbread

Ginger Molasses

Snickerdoodle

Flourless Chewy Chocolate

Lemon Drop

Apple Pie Cookies

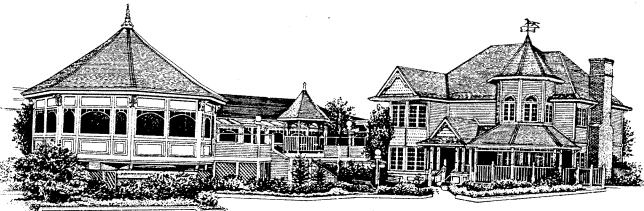
Box Lunches

\$13.95

Try our hearty homemade box lunches—the perfect meal to take for the drive home, to the beach, wine tasting, or a trip to Hearst Castle. They're quick and easy alternative for business meetings and family gatherings. Or enjoy these tasty lunches on our patio by the Old Millhouse. Wherever you spend your lunch break, you'll love these yummy Apple Farm treats!

Each Lunch Includes:

A sandwich with your choice of Black Forest ham, roasted turkey, roast tri-tip beef, cold pastrami, salami, vegetarian, or turkey/salami/ham combo. Add cheese for \$1.25. Choice of American, Jack, Swiss, or Cheddar. They also include pasta salad, gourmet cheese & crackers, seasonal fresh fruit compote, a chocolate chip cookie, assorted condiments, and bottled water or soda.



Specialty Cakes

Birthday Cakes

Anniversary Cakes

Special Occasion Cakes

Holiday Cakes

We are very excited to announce that our Bakery team has added many wonderful treats to our extensive dessert menu. Select one of our many pies including our famous boysenberry and apple pies.

We offer absolutely delicious cakes that can be customized for any occasion. Be sure to ask about our daily dessert specials. Indulge yourself with Apple Farm's Bakery goodies! There's something sure to satisfy the sweet tooth in you!

We request 24 to 48 hours notice on special orders.

Wedding Cakes & Desserts

We can create customized wedding cakes to fit any style or budget! Ask about our dessert tables and buffets made with our delectable pies, pastries, mini cakes, cookies, and more!

Cake prices start at \$3.95 per person with a 20 person minimum (\$79 plus tax).

Included in the price of your cake are a personalized consultation and a cake sampling. Delivery and set up are available for a fee.

To order or for more questions, please contact Kathy Stanger or Willie Vey at (805) 544-0713 Ext. 614.

Apple Farm

WINE COUNTRY HOSPITALITY



Bakery Menu



2015 Monterey Street
San Luis Obispo, California

(805) 544-6100

www.applefarm.com



Pies

(All pies are 9" deep dish)

Apple Pie—Fresh apples mixed with a blend of cinnamon, butter and brown sugar in our flaky crust

Caramel Apple Pie—Our delectable apple pie filling served in our flaky crust and covered with a double streusel topping and caramel

Apple Streusel Pie—One of our classics made with our special apple filling and topped with sweet, buttery streusel

Boysenberry Pie—Our sweet boysenberry filling in our flaky crust. It is a guest favorite!

Rhubarb Pie—Our special rhubarb filling in our flaky crust in this traditional favorite

Cherry Pie—Tart red cherries baked in our flaky crust

Pumpkin Pie—A rich pumpkin custard with a special blend of spices baked in our flaky crust. *(Seasonal)*

Pecan Pie—Our pecan pie filling recipe in our flaky crust. *(Seasonal)*

Fruit Cobbler Pies—choose from apple, cherry, mixed berry, or peach with buttery streusel topping

Chocolate Mousse Pie—A rich chocolate mousse in an Oreo cookie crust topped with whipped cream and grated chocolate

Coconut Cream Pie—Our delightful vanilla and coconut custard in our flaky crust topped with whipped cream and toasted coconut

Banana Cream Pie—Our vanilla and banana custard in our flaky crust topped with whipped cream and fresh bananas

Key Lime Pie—A refreshing creamy key lime pie garnished with dollops of fresh whipped cream and lime wheels in a graham cracker crust

Lemon Meringue Pie—Our tart lemon custard in our flaky crust and topped with meringue.

Peanut Butter Cream Pie—A mixture of peanut butter, cream cheese, and whipped cream. Covered in a chocolate, peanut, graham cracker crust, and topped with chocolate fudge, whipped cream and chopped peanuts.

Cakes

White Cake—Swiss meringue butter cream frosting and filling of choice

Fruit and Cream Cake—White cake filled with fruit of choice and filled and frosted with fresh whipped cream

Carrot Cake—Apple Cake with cream cheese frosting & filling

Chocolate Cake—Chocolate mousse filling and covered with chocolate ganache

Red Velvet Cake—Cream Cheese Frosting

German Chocolate Cake—German Chocolate Frosting

Lemon Coconut Cake—filled with our tart lemon pie filling, frosted w/fresh whipped cream and covered in coconut

Coconut Cream Cake—filled with coconut custard filling, frosted with fresh whipped cream, topped with toasted coconut

Hawaiian Cake—filled with pineapple & Bavarian cream, frosted with fresh whipped cream, covered with toasted coconut, topped with Maraschino cherries

Black Forest Cake—filled with our cherry pie filling and chocolate mousse, frosted with fresh whipped cream, covered with chocolate shavings, topped with cherries

Oreo Cookies and Cream Cake

Banana Cake—fresh banana & whipped cream filling and whipped cream frosting

Cheesecakes

Lemon Cheesecake with tart lemon curd topping

Chocolate Chip Cheesecake

Raspberry and White Chocolate Cheesecake

Peanut Butter Reese's Cheesecake

Chocolate Truffle Cheesecake

Red Velvet Cheesecake

Muffins

Blueberry Streusel, Apple Streusel, Pumpkin Nut, Raisin Bran, and seasonal

Coffee Breads

Banana Walnut Bread, Apple Pecan Bread, Cinnamon Pecan Sour Cream Coffee Cake, Cinnamon Roll Pull-aparts

Pastries

Cinnamon Rolls, Pecan Schnecken, Bear Claws, Cheese Danish, Assorted Fruit Danish, Filled Croissants, Assorted Scones

Other Pastries

Cupcakes, mini fruit tarts, mini pies, mini cakes, éclairs, cream puffs, napoleons and more!

Traditional Favorites

Hot Apple Dumpling

Apple Crisp

Fruit Cobblers

Caramel Apple Sticks

Bars

Fudge Brownies

Lemon Bars

Apple Pie Bars

Salted Caramel Chocolate Chunk Bars