

GLAZED

donut bistro

Donuts for GrownUps

CAKE DONUTS

All Donuts come with your choice of one dipping sauce

Chocolate Dipped in rich chocolate ganache, topped with Callebaut chocolate pearls.
Suggested Sauce: vanilla bean or raspberry

3

Blueberry Lemon Cardamom blueberry scented with ground cardamom and lemon zest. Dipped in a light lemon glaze.

3

Carrot Cake Infused with fresh carrots, dipped in a pineapple ginger glaze, and garnished with ribbons of candied carrots.

3

Tutti Fruiti Topped with a vanilla bean glaze and sprinkled with crushed Tutti Fruiti cereal.
Suggested Sauce: vanilla bean or raspberry

3

Red Velvet Cream cheese glaze topped with toasted coconut and red velvet crumb.

3

Donut Holes

10 assorted donut holes with two sauces

4

24 assorted donut holes with six sauces

8

YEAST (RAISED) DONUTS

Vanilla Bean Classic raised donut topped with housemade vanilla bean glaze.
Suggested Sauce: All of them!

2

Maple Bacon Brown butter maple glaze, topped with applewood smoked bacon.
Suggested Sauce: caramel or apple cider

4

Raspberry Raspberry glaze topped with Callebaut white chocolate pearls.
Suggested Sauce: Gran Marnier chocolate

4

Cremesicle Filled with vanilla bean creme and topped with a blood orange glaze.

4

PB & J Filled with fresh, house made seasonal jam, dipped in a smooth peanut butter glaze and topped with honey roasted peanuts.

4

Apple Crumb Topped with a cookie butter caramel glaze and apple compote.
Suggested Sauce: raspberry

4

Bourbon Pecan Bourbon pecan topped with bourbon infused caramel and toasted pecans.
Suggested Sauce: chocolate and caramel

4

Smores Filled with house-made marshmallow fluff, chocolate ganache then topped with Graham Cracker streusel and bruleed marshmallow.

4

Dr. Bob's Ice Creams Small-batch, hand-mixed and hand-packed premium ice cream. Make any donut a la mode.

2

Donut Holes

10 assorted donut holes with two sauces

4

24 assorted donut holes with six sauces

8

We proudly serve Stumptown Coffee: Striving to protect the environment, while sourcing the world's finest coffees.

COFFEE

Latte

4.00 / 4.25 / 4.50

Salted Caramel

4.75 / 5.00 / 5.25

Cappuccino

4.00

Mocha

4.50 / 4.75 / 5.00

Coffee

2.25 / 2.75 / 3.25

Espresso / Americano

4.00

Mexican Mocha

4.50 / 4.75 / 5.00

Cold Brew

3.50 / 4.00 / Bottle 4.50

Macchiato

3.50

CRAFT DRINKS

Glazed Shake Made to order with Dr. Bob's Ultra Premium Ice Cream and Stumptown Coffee
5.75 / 6.00**Mexican Iced Coffee**

4.75 / 5.00

Almond Iced Coffee

4.75 / 5.00

Craft Blend

3.75 / 4.00

Mexican Coke 3.00
Diet Coke 1.50Water (bottled) 3.00
Orange Juice
Apple Juice**Craft Hot Chocolate** Non-coffee beverage made with a house made chocolate blend
3.75 / 4.00**Iced Tea**
3.25 / 3.50

Add Espresso Shot	1.00
Add Vanilla	.50
Milk Substitute	
.50 / .75 / 1.00	

SIGNATURE SANDWICHES & SALADS

Your choice of house salad or french fries with any sandwich

Shrimp Roll Our take on the traditional New England Lobster Roll. An abundance of lightly dressed jumbo shrimp, gently enhanced with fresh tarragon and dill and the crunch of fresh celery, onion, and capers. Served on a house-made, slightly sweetened Long John.

14

Missed Piggy Three sliders piled high with tender pulled pork on delicately sweetened donut holes, and served with pickled onion and a house-made bourbon BBQ dipping sauce.

10

Fried Chicken Beignets Three of our lightly sweetened beignets, filled with house-made, boneless southern fried chicken and served with our maple dipping sauce.

10

Monte Cristo Our classic yeast raised Donut roll, layered with Black Forest Ham and gruyere cheese, lightly dusted with powdered sugar and served with our house-made black currant dipping sauce.

7

Triple the Cheese Grilled cheese sandwich, panini pressed with Havarti, aged cheddar, and American cheeses between a sweetened long john, topped with our house-made Bacon Jam (applewood smoked bacon slow cooked with sweet onions, brown sugar, and pure Maple Syrup). Add applewood bacon for \$1.75

7

BBQ Shrimp Salad Jumbo shrimp sautéed in bbq butter, served on a bed of freshly cut romaine mixed with red onion, cilantro, and avocado. Lightly tossed with house-made bbq and buttermilk dressings.

12

Chicken and Gouda Salad Freshly cut mixed greens, imported smoked gouda, and roasted chicken breast topped with house-made spicy croutons and toasted walnuts. Served with a white balsamic vinaigrette.

10

GDB 2014 WINE LIST
(Our wines are all rated 90 plus)

WINTER WHITES

2011 LA CANA ALBARINO, RIAS BAIXAS, SPAIN	\$10.00
Offering lush aromas of white Peach, Lychee Nut, and spring flowers jump from the Glass of this 100% old vine Albarino. Medium bodied, elegant and slightly restrained, with A long finish. Rating 2011 90 Wine Advocate	
2012 FERRARI-CARANO FUME BLANC, SONOMA	\$9.00
Bursting with luscious fruit flavors reminiscent of ripe pineapple, white peach, grapefruit, Lemon, kiwi, guava. A blend of French Oak and stainless steel fermentation. Finish is creamy And bright. Rating 90 Connoisseur's Guide	
2010 BOUCHAINE CARNEROS CHARDONNAY, NAPA VALLEY	\$13.00
This chilly vintage produced a beautiful, pale golden wine. Crisp Macintosh Apple, Pear Fruit note, and Limoncello notes, followed by a touch of Vanilla, Ginger, & Butterscotch. Last Rating 91 Wine Enthusiast.	
SANTA MARGHERITA PINOT GRIGIO, ITALY	\$12.00
Fresh and clean, with lemon and mineral aromas, medium bodied, with minerally flavors And a refreshing finish. Always great quality.	
MOUNT NELSON SAUVIGNON BLANC, NEW ZEALAND	\$10.00
Light and fragrant, with juicy Lemon accented Pear and Grapefruit flavors, persisting Nicely with a mineral note on a lively finish. Recent rating 90 Wine Enthusiast	

WINTER REDS

2009 HAYWOOD ESTATE LOS CHAMIZAL CAB SAUV, SONOMA	\$15.00
A ripe, opulent style with rich juicy plum, blackberry and wild berry flavors, showing touches Of licorice, spice, cedar and light dusty earth. Tightly focused. Mild tannins give flavors the Right amount of traction. Rating 93 Wine Spectator	
2009 BORSAO BEROLA RED BLEND, SPAIN	\$9.00
This is a serious wine that is medium to full bodied and silky. Loaded with black currants, Black cherries and spice, well balanced, persistent finish. Rating 90 Wine Advocate	
2009 LAS ROCAS GRANCHE, SPAIN	\$9.00
100% Garacha from 80 year-old vines. A forward, savory, ripe, and succulent offering that Should prove a crowd pleaser. It is an outstanding value. Rating 90, Robert Parker	
2007 GERARD BERTRAND GRAND TERROIR TAUTAVEL, FRANCE	\$9.00
Grenache, Syrah, Carigan, very pure tasting, powerful, flavors of dark Plum, Raspberry, Black Olive. Rating 91 Wine Spectator	
2011 ORIN SWIFT ABSTRACT RED BLEND, NAPA SONOMA, MENDOCINO	\$15.00
Think The Prisoner from winemaker Orin Swift. Aromas of wild berry, floral scents, and Caramelized oak are present immediately. Rich and layered, the wine has a commanding Entry of blackberry, plum, mocha, and spice. Rating 94 Wilfred Wong	
2011 JUSTIN CAB. SAUV. PASO ROBLES	\$15.00
The wine achieves a new height of richness of fruit, dazzling with waves of blackberries, Blueberries, cassis, chocolate. Immaculate tannins. Gorgeous. Last rating 93 Wine Enthusiast	
2011 GHOST BRIDGE CABERNET SAUVIGNON, NAPA	\$15.00
Hard crafted, with an artisanal spirit. Flavors of bramble berry, black cherry, and dark plum Accentuated by oak, mocha, and vanilla notes. Rating 92 Wilfred Wong	

OUR GLASS POUR 6.5 OZ. = $\frac{1}{4}$ BOTTLE

DONUTS AND DOM - CELEBRATE!

(Our Champagnes and Brut are all rated 90 plus)

2004 DOM PERIGNON, FRANCE	\$190.00
Starts out round and plush, then the structure takes over. Light peach and Berry flavors prevail as this plays out on the lingering finish. Last rating 91	
N.V. VEUVE CLICQUOT BRUT CHAMPAGNE, FRANCE	\$75.00
An elegant champagne with a refined, lightly creamy mousse, subtle toast and Mineral notes underscore flavors of gala apple, kumquat, ground ginger and White pepper with a mouthwatering finish. Rating 91 Wine Spectator	
DOMAINE CARNEROS BRUT, NAPA	\$45.00
Foamy, full on palate with a lovely mix of fresh cherries, cream, delicate in Flavor with a hint of tanginess. Rating 93 Connoisseurs Guide	
ROEDERER ESTATE BRUT ROSE, MENDOCINO	\$40.00
Golden peach in color with a dry savory strawberry richness and a smooth Texture. Rating 93 Wine Enthusiast	
SCHRAMSBERG MIRABELLE BRUT ROSE, CALIFORNIA	\$35.00
A rose with serious intentions, having a delicate pink hue, aromas of strawberry, Candied orange, watermelon, and cinnamon. Flavors of smoky red cherries, Blood orange, and red grapefruit, with a creamy richness. Rating 93 Wine Spectator	

DESSERT WINE

2007 JACKSON TRIGGS VIDAL ICE WINE VQA, THE NIAGARA PENNISULA	\$38.00
187 ml bottle. Light weight, though still sweet, along with apple skin, apricot, marmalade And a hint of onion. Balanced, with a lingering finish. Rating 89 Wine Spectator	

BEERS / IMPORTED AND MICRO BREWS

HEINEKEN	\$5.00	AMSTEL LIGHT	\$5.00
SAM ADAMS	\$6.00	MIRROR POND	\$5.00
GUINNESS	\$6.00	EUREKA WIT	\$5.00
LAGUNISTAS IPA	\$5.00		

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