

Fair Grounds Coffeehouse Bakery Menu

Iowa City's only Vegan Bakery! 345 S. Dubuque St. 338-2024

Our vegan bakery specializes in cupcakes, and cake versions of these are available. Our cakes are guaranteed 100% dairy-free, egg-free, and vegan. We can accommodate most allergies and special diets, and have a large selection of gluten-free treats. Christine Alexander, owner of Fair Grounds Coffeehouse and Bakery, is a 20-year vegan baker and chef. Please communicate your special requirements, dietary or otherwise, to her directly!

CUPCAKES & CAKES

We appreciate at least two days notice. Please also note that we do not specialize in fancy pastry work or decorated cakes. Our focus is on the flavor: making vegan desserts taste like they couldn't possibly be vegan. If you are looking for a specialty decorated cake (writing, floral patterns, wedding, etc.), then we suggest you contact a specialized bakery.

Babycake 2-layer (serves 2-4)			\$15.00
7-9" 2-layer (serves 6-12)			\$23.00
9" 3-layer (serves 12-18)			\$34.00
	Half Dozen	Additional Dozen	Additional Dozen
Giant Cupcakes (same flavor)	\$19.00	\$36.00	\$34.00
Standard Cupcakes (same flavor)		\$16.00	\$12.00
Mini Cupcakes (same flavor)		\$12.00	\$10.00

Death By Chocolate Cake: *dark chocolate cake layered with rich chocolate buttercream and drizzled with chocolate ganache*

Mocha Joe Cake: *a dark espresso chocolate cake with coffee and chocolate buttercreams*

Red Velvet "Waldorf Astoria" Cake: *a gorgeous triple layer red cake with fluffy white buttercream*

You Got Peanut Butter in My Chocolate Cake: *dark chocolate cake layered with luscious peanut butter buttercream and chocolate ganache*

You Got Chocolate in My Peanut Butter Cake: *peanut butter cake layered with rich chocolate buttercream and drizzled with chocolate ganache*

Chocolate Rosewater Cake: *dark chocolate cake infused with exotic rosewater, layered with rich chocolate and rosewater buttercreams and drizzled with chocolate ganache*

Matcha Green Tea Cake with Green Tea Icing: *Japanese matcha green tea has an exotic flavor and stimulates your metabolism!*

The Coffee Snob Cake: *all coffee, all the time. An espresso cake with coffee buttercream*

Chocolate Rum Banana Cake: *banana cake infused with chocolate and rum, topped with butter rum bananas (single layer)*

Chumpkin Cake: *pumpkin chocolate chip with chocolate buttercream*

Margarita Cake: *lime and tequila with a salted sugar edging*

Chocolate Mint Cake: *dark chocolate with mint buttercream and rich chocolate ganache*

West African Peanut Lime Cake: *lime cake infused with peanuts with lime buttercream*

Elvis Presley Cake: *moist banana cake layered with luscious peanut butter buttercream*

Mississippi Mudslide Cake: *chocolate sour cream cake loaded with cookies and chocolate chips, drizzled with rich chocolate buttercream (single layer)*

David Lynch Presents Blue Velvet Cake: *a striking triple layer deep cake with fluffy white buttercream*

Chocolate Chip Banana Cake: *a moist banana cake studded with chocolate chips and topped with chocolate buttercream*

Chocolate Fudge Cookie Cake: *a dark chocolate cake studded with crushed fudge cookies*

Blueberries Love Chocolate Cake: *a moist dark chocolate cake studded with blueberries*

Gingerbread Pear Cake: *a spicy ginger cake infused with candied ginger and pears*

Black and White Cake: *simple is sometimes best. A dark chocolate cake layered with fluffy buttercream and drizzled with rich chocolate ganache*

Coconut Heaven Cake: *coconut cake with toasted coconut buttercream*

French Apple Gateau: *the house specialty! apples and walnuts baked into a cake, smothered in homemade caramel and topped with cream cheese frosting*

Blueberry Vanilla Crunch Cheesecake Cake: *sour cream cake with a thin layer of cheese cake topped with a crunchy top and smothered in blueberries (single layer)*

Raspberry Blackout Cake: *dark chocolate cake layered with raspberry jam and rich chocolate ganache (3 layers)*

Mexican Hot Chocolate Cake: *almond coconut chocolate cake spiced with cayenne pepper and cinnamon, topped with orange buttercream (single layer)*

Lemon Macadamia Cake: *lemon cake infused with sweet macadamia nuts*

Apple Vanilla Crunch Cheesecake Cake: *sour cream cake with a thin layer of cheese cake topped with a crunchy top and smothered in baked apples (single layer)*

Carrot Macadamia Nut Coconut Ginger Cake: *not your average carrot cake! (single layer)*

Cherry Vanilla Crunch Cheesecake Cake: *sour cream cake with a thin layer of cheese cake topped with a crunchy top and smothered in cherries (single layer)*

Blackbottom Cake: *a pecan-chocolate chip cheesecake wrapped inside a dark chocolate cake!*

Whitebottom Cake: *a lemon cherry cheesecake wrapped inside a sour cream chocolate cake!*

Peach Melba Cake: *peaches, raspberries, and brandy baked into a cake and topped with almond buttercream*

Chocolate Orange Cake: *a dark chocolate cake studded with homemade candied orange*

Lime in da Coconut Cake: *a coconut infused lime cake with lime buttercream*

Linzer Torte Hazelnut Cake: *a ground hazelnut cake with raspberry jam and chocolate ganache (single layer)*

German Chocolate Cake: *a dark chocolate cake layered with a coconut pecan caramel fudge*

German Banana Cake: *a moist banana cake layered with a coconut pecan caramel fudge*

Standard Carrot Cake: *carrot, walnuts and raisins baked into a cake and topped with cream cheese frosting. Can be made nut-free.*

Orange Pecan Carrot Cake: *carrots, golden raisins, pecans and orange zest baked into a cake and topped with orange cream cheese frosting*

Lemon Raspberry Cake: *a lemon cake studded with raspberries and topped with lemon and raspberry buttercreams*

Date Walnut Cake: *a rich, nutritious cake studded with chopped dates and walnuts, topped with orange cream cheese frosting*

Cherry Almond Cake: *a lightly sweet ground almond cake studded with chopped cherries and topped with almond buttercream*

Cookies and Cream Cake: *a dark chocolate cake studded with crushed vegan oreos!*

GLUTEN-FREE Cakes

Gluten-Free Death By Chocolate Cake: *dark chocolate cake layered with rich chocolate buttercream and drizzled with chocolate ganache*

Gluten-Free Mocha Joe Cake: *a dark espresso chocolate cake with coffee and chocolate buttercreams*

Gluten-Free You Got Peanut Butter in My Chocolate Cake: *dark chocolate cake layered with luscious peanut butter buttercream and chocolate ganache*

Gluten-Free Chocolate Rosewater Cake: *dark chocolate cake infused with exotic rosewater, layered with rich chocolate and rosewater buttercreams and drizzled with chocolate ganache*

Gluten-Free Chocolate Mint Cake: *dark chocolate with mint buttercream and rich chocolate ganache*

Gluten-Free Mexican Hot Chocolate Cake: *almond coconut chocolate cake spiced with cayenne pepper and cinnamon, topped with orange buttercream (single layer)*

Gluten-Free Black and White Cake: *simple is sometimes best. A dark chocolate cake layered with fluffy buttercream and drizzled with rich chocolate ganache*

Gluten-Free Chocolate Orange Cake: *a dark chocolate cake studded with homemade candied orange*

MUFFINS & SCONES

Our muffins and scones are baked fresh daily from scratch, using a wide variety of fruits, nuts and grains. Create your own combinations or just ask us to make something special!

	Each	Half-Dozen	Full-Dozen
Standard Scones (same flavor)	\$1.95	\$11.00	\$21.00
Mini Scones (same flavor)			\$13.00
Texas Size Muffins (same flavor)	\$1.95	\$11.00	\$21.00
Standard Muffins (same flavor)			\$13.00

COOKIES & BISCOTTI

	Each	Half-Dozen	Full-Dozen
Cookies	\$1.50	\$8.50	\$16.25

Flavors:

Apricot Oatmeal
Chocolate Chip
Chocolate Chip Oatmeal
Ginger Sparkle
Peanut Butter Oatmeal
Wake Me Up! Chocolate Espresso Pepper
Snickerdoodle
Carrot Cake Oatmeal
Chewy Sugar
Chocolate Crinkle
Gluten-Free Chocolate Chip
Gluten-Free Cranberry Ginger
Gluten-Free Peanut Butter

	Each	Half-Dozen	Full-Dozen
Biscotti	\$1.50	\$8.50	\$16.25

Flavors:

Swedish Cinnamon Almond
Chocolate Chip Espresso Almond
Orange Almond
Ginger Snap
Peanut Butter
Kahlua Walnut
Chai Nut
Chocolate Chip Ginger
Gluten-Free Chocolate Chip Walnut
Gluten-Free Orange Walnut

BARS

	Each	Dozen
Brownies	\$2.75	\$29.50
Banana Bread	\$2.75	\$29.50
Pumpkin Bars	\$1.50	\$16.25

CALL US: (319) 338-2024