



BREAKFAST

(served all day)

You may substitute turkey ham for turkey bacon, turkey sausage or veggie sausage.

Choice of bread: pecan raisin, 9-grain, rye, rosemary, jalapeno-cheddar olive

Substitute egg whites 1.00

Add cheese 1.00

Substitute tofu 1.50

BREAKFAST SANDWICH

2 eggs any style, turkey ham, cheddar cheese, lettuce, tomato and onion on your choice of freshly baked bread, your choice of organic roasted Yukon Gold potatoes or fresh fruit 9.50

SPINACH NEST

Slices of turkey ham on potato pancakes, sautéed mushrooms, spinach, tofu, and 2 eggs under our Hollandaise sauce, with your choice of toast or fresh fruit 10.75 with lox 13.25

EGGS BENEDICT OR EGGS FLORENTINE

2 eggs poached, turkey ham or spinach, on a fresh baked English muffin under our Hollandaise sauce, with your choice of organic roasted Yukon Gold potatoes or fresh fruit 9.95 with lox 12.45

SMOKED SALMON SCRAMBLE

3 Scrambled eggs, sautéed green onions and smoked salmon, with your choice of toast and organic roasted Yukon Gold potatoes or fresh fruit 10.25

TOFU SCRAMBLE

Tofu scrambled with bell peppers, onions, mushrooms, spinach, tomatoes, feta cheese and green onions, with your choice of toast, and organic roasted Yukon Gold potatoes or fresh fruit 9.25

BREAKFAST THE WAY YOU WANT IT

Select 3 of your favorites: 2 eggs any style, toast, organic roasted Yukon Gold potatoes, fresh fruit, turkey ham, turkey bacon, turkey sausage, veggie sausage or your pick of a muffin, turnover, scone, coffee cake or Danish 8.95

VEGGIE SCRAMBLE

3 Eggs scrambled with bell peppers, onions, mushrooms, spinach, fresh tomatoes, green onions and feta cheese, with your choice of toast, organic roasted Yukon Gold potatoes or fresh fruit 9.25

HUEVOS RANCHEROS

Two eggs over medium, fresh avocado and sliced tomato over corn tortillas, with fresh tomato salsa and cheddar cheese, and your choice of organic roasted Yukon Gold potatoes or fresh fruit 8.75

5 EGG WHITES SCRAMBLED

5 egg whites scrambled, toast and your choice of roasted organic Yukon Gold potatoes or fresh fruit 7.95

BREAKFAST BURRITO

Flour tortilla, eggs, peppers, onions, turkey ham, roasted tomato salsa and your choice of organic roasted Yukon Gold potatoes fresh fruit 9.25

MÄNI'S HOMEMADE GRANOLA

Our specialty granola is a mixture of organic rolled oats, pumpkin seeds, slivered almonds and real maple syrup baked to a golden crisp, mixed with maplized pecans, served with bananas, strawberries and your choice of non-fat yogurt or milk 7.50

AÇAÍ AND GRANOLA BOWL

Nutritious Amazon fruit high in fiber and Vitamin E is blended with banana, strawberry, apple juice, served with Mäni's homemade granola, sliced bananas and strawberries 8.75

PECAN RAISIN FRENCH TOAST

3 slices of our fresh baked Pecan Raisin bread prepared traditionally with cinnamon and served with fresh fruit and pure organic maple syrup 7.95

VEGAN CREOLE SCRAMBLE

Tofu, bell peppers, onions and mushrooms sautéed in a spicy tomato sauce, with tomatoes, green onions, fresh pico de gallo on the side, and toast, with your choice of organic roasted Yukon Gold potatoes or fresh fruit 9.75

CREOLE VEGETABLE SCRAMBLE

3 eggs scrambled, bell peppers, onions and mushrooms sautéed in a spicy tomato sauce, with tomatoes, green onions, cheddar cheese, fresh pico de gallo on the side, and toast, with your choice of organic roasted Yukon Gold potatoes or fresh fruit 9.50

MORNING "2 FER" MEAL

2 eggs any style, 2 pancakes and 2 slices of turkey ham, with your choice of organic roasted Yukon Gold potatoes or fresh fruit 9.75 3 eggs any style, 3 pancakes & 3 slices 10.95

VEGETARIAN BREAKFAST WRAP

Veggie sausage, yukon gold potatoes, tofu, your choice of two veggies, rice cheese (has casein in it) and chipotle marinada salsa, in a whole wheat wrap. Served with a side of fresh fruit and yogurt 9.95 Add wheat germ for yogurt 0.50

YAM BREAKFAST WRAP

Baked then mashed yams, black beans, eggs or tofu, avocado and pico de galla salsa in a whole wheat wrap. Served with a side of fresh fruit and yogurt 10.45 Add wheat germ for yogurt 0.50

BLACK BEAN CAKES 'N EGGS

Black bean cakes sautéed with a light coating of organic bread crumbs, veggie bacon, Poached eggs, and topped with a chipotle marinada salsa Served with toast or fresh fruit 10.75

OMELETTES

All omelettes come with toast and your choice of organic roasted Yukon Gold Potatoes or fresh fruit.

TOFU AND SPINACH OMELETTE

Fresh spinach and diced tofu 7.95

CALIFORNIA OMELETTE

Feta Cheese, avocado, tomato, cilantro, grilled onions and bell pepper 8.95

VEGGIE OMELETTE

Filled with three of your favorite vegetables 8.50

SPINACH & GOAT CHEESE OMELETTE

Spinach and Goat Cheese 8.95

TURKEY HAM & SWISS CHEESE OMELETTE

Turkey ham and Swiss cheese 8.95

GREEK FRITTATA

Open face omelette with potatoes, mushrooms, kalamata olives, feta cheese and green onions 8.95

TURKEY CHILI OMELETTE

A new twist with our famous chili, layered with sliced turkey breast, turkey chili, cheddar cheese and sprinkled with green onions 9.50

BARCELONA OMELETTE

Sautéed bell peppers, onions, turkey ham and cheddar cheese 9.25

CREOLE OMELETTE

Bell peppers, mushrooms, turkey ham, sautéed a spicy tomato sauce 9.50

CREPES

WHOLE WHEAT CREPES

Crepes a la choice. 2 or 3 of our whole wheat crepes come standard with yogurt and wheat germ. **Now just tell us:** Vanilla or plain?

Strawberries and/or bananas, or apple, blueberry or mixed berry compote? 2 for 8.75 3 for 10.45

WAFFLES & PANCAKES

ORGANIC MULTI-GRAIN WAFFLES

Golden waffles topped with bananas, strawberries and whipped cream. Served with pure organic maple syrup. Single 6.50 Double 7.50

ORGANIC MULTI-GRAIN PANCAKES

Organic whole wheat flour, yellow corn and brown rice flour, with pure organic maple syrup and fresh fruit garnish 7.50

ORGANIC MULTI-GRAIN

BLUEBERRY PANCAKES

Organic whole wheat flour, yellow corn, brown rice flour, and blueberries with pure organic maple syrup and fresh fruit garnish 8.50

BAKERY BREAKFAST

CROISSANT 2.50

CHOCOLATE CROISSANT 3.00

COFFEE CAKES 2.50

Blueberry, Apple Spice Cake

DANISHES 2.25

Peach, Cinnamon-Raisin, Pineapple

SCONES 2.50

Cherry Almond, Cranberry Walnut, Raisin Barley, Gluten-Free Raisin

TURNOVERS 2.50

Apple, Blueberry, Peach, Apple-Cherry

MUFFINS 2.25

Pumpkin-Cranberry, Banana-Pecan, Apple-Cranberry, Banana Oat, Blueberry Oat Bran, Pumpkin-Pineapple, Chocolate Chip, Raisin Bran or Lemon-Raspberry

Since 1989 Mäni's Bakery has been satisfying discriminating palates and sweet-tooths with cakes, cookies, pastries and breads, baked from high quality, natural, less-refined ingredients. Then in the mid 90s, following the same philosophy Mäni's began its restaurant as well.

It's the quality of the food and wholesome goodness of the ingredients that makes Mäni's a destination for Angelenos: organically grown wheat in all of our baking, a choice of sweeteners, including fruit juice reduction, granulated maple syrup, organic cane sugar, agave syrup and more. All of these ingredients let Mäni's serve up an array of tempting baked goods that are not overly processed. They bring out the product's true taste – like our real chocolate sweetened with barley malt. The results are delicious, healthier versions of traditional foods for the health conscious connoisseur.

Mäni's is famous for creating healthier versions of classic recipes. Our signature chili is hugely popular because of its great taste and full bodied flavors, yet it's key ingredient is turkey, which results in lower fat and cholesterol.

Mäni's brings to each menu item the commitment to use only the freshest ingredients, free of artificial additives, sweeteners or preservatives. We are also pleased to say we use no hydrogenated fats in our freshly baked products, and in most cases replace them with organic alternatives.

Mäni's uncompromising commitment to wholesome food created from high-quality ingredients have resulted in our simple motto: Good food that's good for you!

The Mäni's Team is striving to improve & would love your feedback. Be sure to fill out a Customer Comment Card before you leave. Thank you for helping us give you better service!

SIDES			
2 eggs any style	3.25	Side of Avocado	2.95
3 eggs any style	3.95	Turkey Breast	3.75
2 Veggie Sausages	3.95	Chicken Breast	3.50
3 Turkey Sausages	3.95	Side of Yogurt	2.50
3 Slices of Turkey Ham	3.95	Side of Steamed Broccoli	2.95
3 Slices of Turkey Bacon	3.95	Side of Steamed Spinach	2.95
Scoop of Chicken Salad	3.95	Side of Toast or Bagel	2.50
Scoop of Tuna Salad	3.95	Cole Slaw	2.95
Yukon Gold Potatoes	2.75	Fresh Fruit Side	2.50
French Fries	3.50	Fresh Fruit Cup	3.95
		Fresh Fruit Bowl	5.95

STARTERS

QUESADILLA WITH CHICKEN

Flour tortilla, cheddar cheese, mozzarella, chicken breast, tomato and avocado, with fresh pico de gallo and sour cream 8.95

VEGETARIAN QUESADILLA

A flour tortilla filled with cheddar cheese, mozzarella, tomato, avocado and melted on the grill. Served with fresh house made Pico de Gallo and sour cream 5.95

SMALL CAESAR SALAD

Served with homemade Caesar dressing 3.95

CHICKEN TACOS

Two chicken tacos on whole wheat tortillas, topped with avocado, cilantro, roasted tomato salsa and mixed greens on the side 7.75

SMALL FIELD GREEN SALAD

Served with tomato, cucumber and balsamic vinaigrette 4.50

SALADS

All salads are served with your choice of a rosemary roll, 9-Grain roll, fresh baked olive, pecan-raisin or jalapeno-cheddar bread. All of our dressings are home made.

COBB SALAD

Tomatoes, cucumbers, turkey-bacon bits, chicken breast, bleu cheese, boiled egg, avocado with romaine lettuce, mixed greens and Ranch dressing 11.95 Substitute chicken for turkey breast 0.75

AMANDINE DIJON CHICKEN SALAD

Chicken breast served warm with a dijonaise and parmesan sauce over a bed of mixed greens, roasted almonds, olives, cucumbers, tomatoes and red onions 10.95

CAESAR SALAD

Crisp romaine lettuce, tossed with house made Caesar dressing made from real anchovies, grated parmesan cheese and croutons 6.95 with chicken 9.50

CHINESE CHICKEN SALAD

Blend of crisp Napa cabbage, bean sprouts, snow peas, bell peppers, carrots, wontons, mandarin oranges, with marinated chicken & sesame dressing 9.95

MEDITERRANEAN SALAD

Mixed greens, fresh tomatoes, walnuts, crumbled bleu cheese and balsamic vinaigrette 9.95

CHICKEN MANGO SALAD

Marinated chicken breast served on a bed of mixed greens, with mango, avocado, chopped tomatoes, red onions and Lime Cilantro dressing 10.95

HIGH-PROTEIN CHEF SALAD

Tuna salad, roasted turkey breast, hard boiled egg, sliced tomato, cucumbers, mixed greens and balsamic vinaigrette 11.95

GRAPE SPINACH SALAD

Fresh spinach, walnuts, grapes, & feta cheese, with a light Raspberry Vinaigrette on the side 9.95

ARUGULA ARTICHOKE SALAD

Freshly marinated artichoke hearts, grilled chicken breast, crisp green beans, parmesan cheese & black pepper, on a bed of arugula, with rice vinegar dressing on the side 11.45

COUS COUS SALAD

A fabulous cous cous made from whole wheat semolina, with dried apricots, cucumbers, grape tomatoes, and red onions served over mixed greens 10.25

BARLEY SALAD

A new twist on the ever famous ingredient at Mani's, barley, steamed, with crispy asparagus, celery, and a ginger soy dressing 9.95

BURGERS

Choice of bread: Onion or Sesame buns
Side Options: Baked or fried fries, Caesar Salad, Mixed Green, Red Cabbage Salad or organic roasted Yukon Gold Potatoes or soup.
Choice of patty: Beef, turkey, tofu. Add 1.00 for white bean or jalapeno black eye pea patty.
 Substitute fruit 2.00 Add cheese 1.00

AMERICA'S FAVORITE

Our tangy homemade Thousand Island dressing tops your choice of patty with lettuce, tomato, red onions and pickles 8.95

BLUE DANUBE BURGER

Melted bleu cheese and red grilled onions on your choice of patty with lettuce and tomato 8.75

VENICE CALIFORNIA BURGER

Fresh sliced avocados, grilled onions and melted cheese over your choice of patty with creamy dijonaise dressing 9.50

TURKEY CHILI BURGER

Our famous turkey chili and melted cheddar cheese tops your choice of patty 8.50

TURKEY BACON BURGER

Turkey bacon, sautéed mushrooms, cheddar cheese and fresh sliced tomato on your choice of patty 9.50

WRAPS & SANDWICHES

Choice of bread: rosemary, 9-grain, Rye, olive, pecan-raisin, jalapeno-cheddar, baguette, onion or sesame buns. **Side options:** Caesar salad, mixed greens, potatoes, baked fries, fried fries or a cup of soup. **Choice of wrap:** spinach & whole wheat. **On a croissant:** Add 0.50 **Substitute fruit** 2.00 **Add cheese** 1.00

TURKEY PESTO WRAP

Roasted turkey, tomato, mixed greens, basil pesto and avocado in whole wheat or spinach wrap 9.75

CLUB WRAP

Sprouts, roasted turkey, melted swiss cheese, and turkey ham in a whole wheat or spinach wrap 9.95

AMANDINE WRAP

Amandine Salad wrapped in your choice of a spinach or whole wheat wrap, with chicken, roasted almonds, cucumber, tomato, red onions and mixed greens with a dijonaise and parmesan sauce 9.95

TURKEY BACON & SPINACH WRAP

Turkey bacon, fresh spinach, avocado, tomato, cheddar cheese and sour cream 9.95

BBQ CHICKEN WRAP

Flour tortilla is filled with marinated chicken breast, homemade BBQ sauce, sour cream, green onions and cheddar cheese 9.95

CHICKEN CAESAR WRAP

Grilled chicken breast, romaine lettuce, parmesan cheese and Caesar dressing in a whole wheat flour tortilla 9.75

CALIFORNIA CHICKEN CLUB SANDWICH

Grilled marinated chicken breast, turkey bacon, turkey ham, cheddar, lettuce and tomato 9.95

TOPLESS TUNA

Albacore tuna salad served open face, with melted cheddar cheese and ripe tomatoes 9.50

CHICKEN PESTO SANDWICH

Basil, garlic, olive oil, and walnut pesto sauce, marinated chicken lettuce and tomato 9.95

ROASTED TURKEY BREAST SANDWICH

Roasted turkey served with grilled red peppers, sliced tomatoes, field greens and dijonaise 8.95

CHICKEN MARINARA SANDWICH

Marinated chicken breast with melted smoked mozzarella, parmesan, homemade marinara sauce with oregano & fresh basil, recommended on our onion bun! 8.75

CAJUN CHICKEN SANDWICH

Spicy chicken, bean sprouts, tomato, avocado, and Thousand Island dressing 9.50

T.B.L.T. SANDWICH

Crisp turkey bacon, fresh lettuce, sliced tomato and mayonnaise 7.95

TUNA SALAD SANDWICH

White Albacore tuna, green onions, celery, tomato and field greens 8.75

CHICKEN SALAD SANDWICH

Marinated chicken breast, chopped celery, walnuts, apple, red & green onions, with tomatoes and field greens 8.95

SUN-DRIED TOMATO PESTO

TURKEY SANDWICH

Grilled roasted turkey breast and smoked mozzarella melted over sun-dried tomato pesto sauce 9.95

GRILLED VEGETABLE PESTO SANDWICH

Grilled eggplant, zucchini, yellow, green and red bell peppers, with mixed greens, tomatoes and basil pesto sauce 9.50

TURKEY REUBEN SANDWICH

Grilled turkey breast, cole slaw, Thousand Island dressing and melted Swiss cheese 9.50

APPLE-TURKEY SANDWICH

Roasted turkey, gruyere cheese, mango salsa, dijon mustard, thinly sliced apple, and mixed greens on your choice of bread 10.25

HUMMUS AND RED PEPPER SANDWICH

Hummus, goat cheese, cucumber, roasted red bell pepper, and arugula on your choice of bread 9.25

A.T.B.L SANDWICH

Thinly sliced apple, romaine lettuce, turkey bacon, and vegan low fat mayonnaise on your choice of bread 8.95

MÄNI'S SIGNATURE CHILI

Cup 6.90

Bowl (24 oz.) 7.95

Pint-to-go 6.95

Quart-to-go 12.95

VEGETARIAN CHILI

White beans, carrots, celery, black eye pea, onions, mushrooms and spices. Comes with sour cream, scallions and grated cheddar cheese. Served with your choice of freshly baked bread

TURKEY CHILI

Turkey with white beans, tomatoes, onions and spices. With sour cream, scallions and grated cheddar cheese. Served with your choice of freshly baked bread

VEGETABLE SOUP

OR SOUP OF THE DAY

Cup Soup 4.95

Bowl 5.75

Pint-to-go 5.75

Quart-to-go 7.95

DRINKS & SWEETS

ICED, BLENDED & OTHER BEVERAGES

NATURAL SODA	2.50
Virgil's Root beer & China Cola	
ICED LATTE	4.05
ICED COFFEE	2.25
ARNOLD PALMER	2.50
HOT CHOCOLATE	3.25
HOT VANILLA	3.25
ICED CAPPUCCINO	4.05
ITALIAN SPRITZERS	3.00
Soda water, fresh juice or syrup with cream	
VANILLA BLENDED	4.35
Vanilla, coffee extract, milk & ice	
MOCHA BLENDED	4.35
Mocha, coffee extract, milk & ice	
BLACK & WHITE BLENDED	4.40
Mocha, vanilla, coffee extract, milk & ice	
VANILLA JAVA BLENDED	4.70
Vanilla, chocolate covered espresso beans, coffee extract, milk & ice	
MOCHA JAVA BLENDED	4.65
Mocha, chocolate covered espresso beans, coffee extract, milk & ice.	
VANILLA FROSTY (coffee free)	4.05
Vanilla, milk & ice.	
MOCHA FROSTY (coffee free)	4.05
Mocha, milk & ice.	
CHAI TEA BLENDED	4.35
Chai Tea, milk & ice.	
ORANGE JULIO	4.35
O.J., vanilla & ice	

COFFEE & ESPRESSO

ESPRESSO	1.50	1.85
CAPPUCCINO	2.85	3.55
Espresso & foam		
CAFÉ AU LAIT	2.50	3.00
Coffee, steamed milk & foam		
CAFÉ MOCHA	3.25	3.95
Coffee, mocha & steamed milk		
CAFÉ VANILLA	3.25	3.95
Coffee, vanilla & steamed milk		
RED EYE	2.75	3.25
Espresso & coffee		
DRIP COFFEE	2.00	
MACCHIATO	2.05	2.35
Espresso, stain of milk & dollop of foam		
AMERICANO	2.00	2.35
Espresso & hot water		
LATTE	2.85	3.55
Espresso, steamed milk & foam		
MOCHA LATTE	3.25	3.95
Espresso, mocha & steamed milk		
VANILLA LATTE	3.25	3.95
Espresso, vanilla & steamed milk		

JUICE

12oz.	3.25	16 oz.	3.75
Fresh Squeezed Orange Juice, Fresh Squeezed Grapefruit Juice, Fresh Squeezed Lemonade, Pure Pressed Carrot Juice, Flash Pasteurized Apple Juice, Pomegranate Juice, Fresh Squeezed Tangerine (seasonal)			

SMOOTHIES

Sambazon Cherry Amazon 16oz. 5.45
cherry, banana, strawberry & orange juice.

Sambazon Açai 16oz. 5.45
Açai mixed with Guarana, banana, strawberry & apple juice.

TEAS

Herbal Teas: Chamomile, Serenitea, Rooibus Kimberly, Freesia's Garden, Berry Patch	
Green Teas: Meditation, Darjeeling Namring, Japanese Cherry, Yerba Mate	
Black Teas: Ceylon Organic, Passion Fruit Peach, Almond	
Raw Organic Tea: Silver Needle, Amoré, Organic Jasmine Pearls, Organic English Breakfast, Velvet Tea, Starry Night, Organic Moroccan Mint, Blooming Bliss, Plum Oolong, Pu-erh Tuo-cha, Organic Earl Grey	
Hot Tea	2.75
Chai Tea Latte	3.50
Yogiccino	2.90
Iced Tea	2.50
Iced Chai Latte	3.95
Substitute Soy Milk	0.50
Add Syrup	0.50

CAKES & PIES

Mani's Bakery is the premier bakery for fresh baked, healthy cakes and other desserts. We use organically grown wheat and unrefined sweeteners such as fruit juice reduction, agave syrup, organic evaporated cane and granulated maple syrup. Our chocolate is sweetened with barley malt.

TIRAMIWHO TORTE

Fruit juice sweetened cake. Layers of mocha zabaglione, chocolate truffle cream and buttercream. Topped with ground barley malt sweetened chocolate chips 6.25 slice

CHOCOLATE DUO

Four layers of rich and moist chocolate cake, filled with our famous truffle cream and a light chocolate buttercream. Sweetened with organic evaporated cane 6.25 slice

CARROT RAISIN

Egg-free carrot cake baked with juicy raisins and frosted with a non-dairy soy cream cheese frosting, garnished with toasted almonds. Sweetened with fruit juice concentrate 6.25 slice

STRAWBERRY FOREVER

Our latest creation introducing a delicate sponge cake sweetened with organic cane sugar, layered with freshly cut strawberries and whipped cream. Garnished with roasted almonds and strawberries 6.25 slice

CHOCOLATE RASPBERRY FORTRESS

Our most popular cake. An incredible 3 layer chocolate cake with chocolate whipped cream and raspberries, surrounded by a wall of dark chocolate. Sweetened with fruit juice concentrate and barley malt 6.25 slice

BLACK BOTTOM BANANA TART

A subtle almond shortbread crust with a thin layer of barley malt sweetened chocolate. Covered with fresh bananas and a rich banana custard. Designed with a perfect orange-peach sauce 6.95 slice

CHOCOLATE LEMON RASPBERRY

A lemon and raspberry oat flour cake layered with soy chocolate cream frosting, glazed with homemade raspberry jam and garnished with fresh raspberries. Sweetened with fruit juice concentrate and barley malt 6.25 slice

BANANA CRANBERRY CRUNCH

A moist banana cake layered with a blend of cream cheese and butter cream frosting, with freshly cut bananas and house made cranberry jam, garnished with banana chips. Sweetened with fruit juice concentrate 6.25 slice

CARAMELIZED APPLE

A four layer apple-spice cake, filled with a rich vegan cream cheese frosting. Sweetened with date sugar and agave syrup, this cake is also wheat free. On top is a layer of thinly sliced apples and a caramelized apple sauce making a beautiful glaze 6.25 slice

RASPBERRY RHAPSODY

The most stunning cake at Mani's, this beautiful four layer yellow cake is made with fruit juice reduction. A rich butter-cream frosting separates the layers with fresh raspberries and a light raspberry sauce. Covering the entire cake is a thin glaze of fresh raspberry sauce made at Mani's 6.25 slice

FRUIT PIES & WHEAT-FREE PIES

We offer a large variety of freshly baked pies: Peach, Antique Cherry, Apple Maple Streusel, Double Crust Apple Blueberry, Very Berry. Pecan, Pumpkin & Pumpkin Yam pies are seasonal 5.25 slice

Our wheat free pies are: Peach-cranberry & Apple

TARTS

Apple Cherry, Peach 4.95
other seasonal tarts

COOKIES & OTHER MUNCHIES

Almond roca	2.50
Truffles	1.75
Chocolate covered éclair	3.00
Cupcakes	3.00
Truffle cream heart	3.00
Dipped barley cookie	2.25
Dipped choc.chip cookie	3.00
Dipped peanut butter	3.00
Coconut macaroon	1.75
Almond shortbread	1.75
Granola cookie	1.75
Snickerdoodle	1.75
Double choc.chip cookie	2.00
Oatmeal raisin cookie	1.50
Chocolate chip cookie	1.75
Peanut butter cookie	2.00
Choc.chip pecan cookie	1.75
Gingerbread cookie	2.00
Dipped coconut macaroon	2.00
Dipped almond shortbread	2.00
Anis almond biscotti	1.75
Choc. orange biscotti	1.75