

TARTS

Coconut Tart This beautiful tart will bring out the coconut lover in everyone. We use coconut milk for the cream filling and macaroon cookie for the crust then top it off with fresh whip cream and a sprinkle of toasted coconut to make it a coconut extravaganza.

Lemon Tart Our sweet, melt in your mouth crust pairs perfectly with our fresh lemon curd and a garnish of berries.

Key Lime Tart The ginger molasses cookie crust compliments the fresh lime flavor, creating an unforgettable twist on an old favorite.

Fruit Tart These wonderful tarts change toppings with the season but stay beautiful and delicious all year round

CAKES

Chocolate Buttermilk Cake Rich chocolate, Sleepy monk coffee and a generous amount of ganache make our chocolate cake an experience to remember. (We also can create this cake 100% vegan and or with spelt).

Carrot Cake with Cream Cheese Frosting Our cream cheese frosting takes this moist cake to another level. We can make this with our whole wheat flour or spelt.

Almond Chiffon with Whipped Cream A cake in a class of its own. Light and sweet with fresh fruit atop a cloud of sweet whipped cream.

Chocolate Soufflé Cake* Belgian chocolate is the star of this flourless chocolate cake. Silky layer after layer of rich chocolate indulgence.

Coconut Cake Coconut pastry cream, sweet whip cream and chiffon cake make a perfect cloud of cake.

Lemon Cake Layers of fresh lemon curd, sweet whip cream and chiffon cake hug you with flavor.

Mint Chocolate Mousse Cake – Creamy mint chocolate dances on your tongue while the chocolate buttermilk cake serves as the base to this elegant cake.

24 hour notice for cake orders

**48 hours notice on the chocolate soufflé cake*

We do not write on cakes due to the type of frosting that we use.

We guarantee that all of our cakes are as festive and beautiful as they are delicious.

SUSTAINABILITY

One of the cornerstones of our bakery is to use the best balance of local, fresh, organic, fair trade, and quality products available to us. Although this may be following a trend for some, we live by the philosophy that we may not be able to change the world but we can make our corner of it healthy and economically responsible.

Because everything in our bakery is made from scratch, we have considerable control over what goes in to everything we make. We consider our selection of ingredients to be an extension of our skill and creativity. We take pride in keeping our business as local as possible and insisting that freshness and flavor are at the forefront of everything we make.

******At the heart of every good bakery there is flour. Flour is in almost everything we do along with the family history that Hillary has in Pendleton ranching. The Hill family ranch is a fourth generation ranch that produces wheat, soy and canola on transitional (to organic) fields, also Hillary's grandfather Jim Hill Jr. was the president of the Pendleton Grain Growers for many critical years for agriculture in eastern Oregon. Hillary's second cousin Fritz Hill sets aside wheat from the harvest that is then delivered by other available family members from Pendleton to Cannon Beach. When it arrives, it is in wheat berry form ready to be milled into fresh flour. We mill it twenty cups at a time and use it as whole wheat in some of our pastries and all of our wheat bread as well as having it on the shelf for baking enthusiasts and health nuts to take home. When a recipe calls for white flour, we choose to use a wonderful group of farmers out of western Washington, called Shepherd's Grain (www.shepherdsgrain.com). Shepherd's Grain shares our passion for environmentally responsible business without compromising quality of the product.

We sell our flour at the bakery or we can mail it to you.

Just stop in, call or email us to set it up.

We guarantee that everything in our bakery is free of hydrogenated oils and preservatives. We use local and organic ingredients as much as possible, and we always choose butter over shortening.

We are easily inspired bakers. Therefore to fit all of the pastries we love to make on one menu would be an impossible task. If you need something special, ask what else we can do.

As a courtesy, please call with at least 24 hours notice on special orders.

Waves of Grain



Bakery

Open Thursday through Tuesday

7am - 3pm

Closed on Wednesday

3116 S. Hemlock St., Cannon Beach, OR 97110

www.wavesofgrainbakery.com

503-436-9600

PASTRIES

Scones Not your average scone. Moist and decadent, with a sprinkling of sugar on top. Offered in a rotating variety of flavors, including blueberry, chocolate orange, lemon poppyseed, marionberry, cranberry almond, currant orange, raspberry almond, cranberry white chocolate, chocolate cherry, cranberry pecan chocolate raspberry and blueberry.

Tillamook Cheese Biscuits Our biscuits are an addicting combination of cheddar, scallions and black pepper mixed into a cloudlike biscuit.

One Eyed Willie Biscuits These babies are as simple as it gets ... a melt in your mouth buttermilk biscuit with a dollop of jam right in the middle, then sprinkled with cinnamon sugar. Delicious!

Fruit Streusel Muffins ** Rich and sweet, with the perfect combination of crunchy topping and mouth watering berries. Offered in blueberry, marionberry, raspberry, or peach with other fruit combos showing up periodically.

Bran Muffins ** The best way to kick start your morning. We add raisins and dark roast coffee to this morning standard, then dip them in a rich espresso glaze. They're habit forming.

Spelt Muffins Dairy free, refined sweetener free, wheat free and guilt free, these delicious muffins are a great healthy option. And we wouldn't make them unless they tasted great, too!

Maple Pecan Spelt Scone Have we mentioned that we love spelt? Sweet maple and pecans go well with this healthy wheat alternative.

*Spelt is an ancient grain that is very low in gluten and very high in iron and fiber.
Spelt is easier for our bodies to digest and absorb the nutrients.
It tastes similar to whole wheat flour.*

Cinnamon Rolls We keep them simple with a sweet brioche dough, cinnamon sugar spread, and just the right amount of icing.

Sticky Buns We start with our sweet brioche dough, roll pecans all the way through, then we bake it in a caramel glaze with more pecans on top for good measure.



Bohemian Buns The same as the sticky buns with pecans, almonds, oats and coconut on top.

PASTRIES ... continued

Coffee Cake Braided brioche overflowing with sweet berries, apple butter or lemon and drizzled with rich icing. You'll never want a donut again!

Pecan Crumb Coffee Cake ** A moist nutty pastry. A cup of Sleepy Monk coffee and a walk on the beach. It's a good life!

Sweet Bread Pudding Rich custard mixed with our challah bread dried cranberries, orange zest and a touch of rum make this old favorite a wonderful treat.

Savory Bread pudding This best selling treat is made with our French bread parmesan cheese, red onion, red and yellow peppers and rosemary with more parmesan on top to satisfy the crusty cheese food group.

Cheese Sticks Parmesan cheese, garlic and a bit of paprika baked to crisp perfection inside our rich buttery puff pastry. They're good morning noon or night.

Quiche Our quiche is offered in meat and veggie varieties. All the fresh ingredients are backed in our house made puff pastry crust, and is in a convenient individual size. What a great way to start your day!

Quick Breads By the loaf or by the slice, our flavor combinations are irresistible. Try pumpkin**, cranberry orange, lemon or banana walnut spelt.

Dog Biscuits Don't forget our four legged friends! We offer freshly baked cheese and garlic treats for the furry ones. Suitable for human consumption as well.

Hill's Granola A healthy addition to your regimen. Nuts, oats, whole grains, flax seeds, and dried fruit baked with honey, molasses, and maple make for a great start. Buy here with some yogurt or milk, then buy it by the pound to take home.

Cookies Chocolate Chip, Peanut Butter Chocolate chunk, Chocolate oatmeal, Shortbread, ginger Molasses, Pecan Praline and chocolate chip macaroons are our daily offerings, with specialty cookies around the holidays, and when inspired.

We can easily ship granola and cookies. Call or email us to set it up.

Cookie Tray Customize your tray with our array of tasty cookies in a party size. Sure to make any event a hit!

Breakfast Pastry Tray Mix and match a variety of mini sized scones, biscuits, muffins, quick breads, and coffee cake. The best way to awaken a crowd!

Dessert Tray What better way to impress than with miniature tarts, cupcakes, bars, brownies and anything else you can think up arranged with elegance in mind.

We have a variety of catering options. Call us to help with your next party.

DESSERTS

Cheesecake Our cheesecake is the whole package from the shortbread crust to the eye catching toppings, not to mention the flavor and texture of the cheesecake itself. Flavors include Belgian chocolate, white chocolate raspberry, marionberry and lemon.

Ginger Florentines Our twist on a classic cookie. Similar to almond brittle, our Florentines include crystallized ginger to tingle your taste buds and a chocolate painted bottom to complete the experience.

Brownies In the spectrum of chocolate brownies vs cake brownies our Belgian chocolate brownies fall into the extreme chocolate category even before we spread ganache all over them. The Sleepy Monk Espresso cuts the sweetness and intensifies the richness.

Bars We start with our shortbread cookie crust, add a layer of sweet jam then we spread fluffy cheesecake and top it off with a buttery cinnamon streusel. Don't worry they eat themselves. Flavors include marionberry, raspberry, Oregon strawberry and lemon blueberry.

Crème Brulee Real vanilla beans speckle our smooth custard topped with the perfect crunch of torched sugar. Also offered in infused flavors like chai, bergamot earl grey, jasmine green tea and lilac black tea.

Pots du Crème The Belgian chocolate will cure any problems you have...really just enjoy this cup of heaven and let the beach attitude take effect

Swedish Crème Berries and cream dance on your tongue in this cup of goodness

Tiramisu Mascarpone folded into whip cream are layered with cake soaked in espresso and Marsala wine, we top it off with a layer of Belgian chocolate. It's so wonderful we sell it by the pound

Strawberry Tiramisu Strawberry shortcake meets tiramisu in this heavenly dessert. Grand Marnier and fresh strawberries make this a light, refreshing treat

Truffles Dark Belgian chocolate rolled in cocoa powder a decadent treat any time. Recommended with a strong cup of coffee

48 hours notice on dessert special orders. Most of our desserts need to be refrigerated. Keep this in mind when ordering.

COFFEE & TEA

We are proud to serve **sleepy monk** Coffee and Espresso roasted right here in Cannon Beach. As well as being smooth and delicious, it is Organic and Fair Trade Certified. Beans sold by the pound & half pound. We can grind coffee to order.

Whole Bean Selection		
Bolivian	Espresso Roast	French Sumatra
Ethiopian	Monastery	Decaf House
Fiddlers Fusion	Brackish Brew	Decaf Espresso

We see ourselves as a quality Northwest coffee establishment. Therefore, we take our coffee craftsmanship seriously. All of our baristas are trained extensively to provide our customers with a top notch, expertly roasted and brewed custom cup of drip or specialty coffee.

We love our Tea selection, freshly blended by passionate and knowledgeable tea experts at Strand tea in Sandy, Oregon. Our tea list has choices for every palate.