

Goddess and the Baker

225 N La Salle St 60601-1203 · +13123743625 · Updated: Jan 14, 2026

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SPECIALS 5

Black Raspberry Cardamom Mocha

\$5.99

Dark chocolate sauce, black raspberry syrup, espresso, cardamom, and steamed milk.

Bourbon Praline Latte

\$5.99

Espresso and steamed milk with housemade bourbon praline syrup and crushed glazed pecans.

Killer Bee

\$5.99

sweet wildflower honey, cinnamon and a dash of cayenne pepper mixed with espresso and steamed milk

Dragon Fruit Lemonade

\$5.99

Sweet dragon fruit puree, and fresh lemonade shaken together

Dragon Fruit Palmer

\$5.99

Sweet dragon fruit puree, fresh lemonade, and black iced tea shaken together

ALL DAY BREAKFAST 18

Blueberry Chia Rice Pudding Jar (GF, Ve)

\$5.99

Made with almond and coconut milk, chia seeds, and basmati rice. Topped with fresh blueberries and toasted coconut. Vegan and Gluten Free

Almond Cherry Crumble w/Greek Yogurt Jar (GF)

\$5.99

Almond cranberry-cherry crumble, Greek yogurt, honey and toasted almonds (GF)

Yogurt Parfait

\$7.99

yogurt, organic granola, seasonal fruit

Crunchy Berry Oatmeal

\$8.99

hot oatmeal, topped with brown sugar, organic granola and fresh berries

Morning Sandwich

\$10.99

scrambled eggs, cheddar, bacon, avocado, tomatillo sauce on toasted semolina

Turkey Bacon & Egg Croissant

\$10.99

Scrambled eggs, turkey bacon, smoked gouda and sambal aioli on a flaky croissant.

Impossible Breakfast Sandwich

\$10.99

Savory plant-based sausage, fried egg, tomato, avocado, arugula and cheddar cheese on english muffin.

Sunrise Burrito

\$10.99

eggs, cheddar, black beans, avocado, pico de gallo in a whole wheat tortilla

Bagel & Schmear	\$6.99
cream cheese, tomato, red onion, cucumber	
Smoked Salmon Plate	\$13.99
cream cheese, fresh dill, capers, cucumber, tomato, sesame semolina or bagel	
Bacon Avocado Omelette	\$13.99
bacon, avocado and chihuahua cheese. Topped with sour cream and a side of pico de gallo. Served with Toast.	
LEO Omelette	\$15.99
omelette with lox, eggs and caramelized onions, topped with sour cream and fresh dill. Served with everything bagel and cream cheese.	
Iron Man Scramble	\$13.99
Egg whites scrambled with red peppers, poblanos, onions, and arugula. Topped with sliced avocado and served with a side of salsa verde.	
Chicken Tinga	\$14.99
over medium eggs, chicken tinga, and caramelized onions & poblanos. Topped with avocado, sour cream, cotija, cilantro & jalapeños. Served with corn tortillas.	
Huevos Rancheros Tostadas	\$10.99
"sunny side up" eggs, refried black beans, chihuahua cheese, avocado mash, chopped tomato and jalapeño, sour cream and roja sauce.	
Granola w/MILK	\$6.00
with milk or almond milk	
Bagel	\$2.59
Bagel & Cream Cheese	\$3.49

AVOCADO TOAST ¹

Avocado Toast	\$10.99
toasted sourdough, smashed avocado, cotija cheese, chili flakes, arugula salad, sliced radish.	

ACAI BOWL ¹

Acai Bowl	\$11.99
acai blended with fresh fruit, topped with, organic granola, coconut flakes, chia and flax seeds	

BOWLS ³

Protein Bowl Steak & Eggs	\$13.99
Steak & Eggs: Quinoa warmed with sweet corn and black beans, topped with a fried egg, grilled steak, sliced avocado, cotija cheese and roja sauce.	

Mediterranean Bowl	\$13.99
Arugula Salad tossed with quinoa, tomatoes, cucumber in lemon vinaigrette, 6-minute egg, hummus, tzatziki, feta with Zaatar and sour dough toast.	

Harissa Bowl

\$14.99

Harissa fried chicken over Israeli couscous, mixed with chickpeas, tomato, cucumber, red pepper, red onion, feta, mint & parsley; tossed in a light lemon-oil vinaigrette

SALADS 6

Baker's Chopped Salad

\$13.99

romaine, avocado, diced tomato, garbanzo beans, cucumber, corn, carrot, red peppers, blue cheese, sunflower seeds, 6 minute egg, goddess dressing

Chicken Greek Salad

\$14.99

Classic Greek salad with feta, chickpeas and shredded beets, topped with seasoned grilled chicken and tzatziki, served with toasted Naan

Grilled Salmon Kale Caesar Salad

\$15.99

Kale Caesar salad topped with Grilled salmon and a 6-minute egg. served with asiago-herb crackers.

Southwest Salad

\$13.99

shredded romaine, black beans, tomato, corn, red bell pepper, shredded white cheddar, avocado, tortilla strips, chipotle buttermilk dressing

Chicken Taco Salad

\$14.99

Corn tostadas topped with romaine, chicken tinga, black beans, corn, avocado, Pico de Gallo, cortina and sour cream. Served with chipotle ranch.

Kale Crunch Salad

\$14.99

Grilled chicken, rainbow kale, brussels sprouts, cabbage, blue cheese, sliced apples, toasted almonds, tossed in honey mustard dressing with seeded crackers

SANDWICHES 8

Santa Monica Turkey

\$13.99

turkey, swiss, avocado, arugula, tomato, lemon aioli, multigrain

Chicken Caprese SANDWICH

\$13.99

Grilled chicken, fresh mozzarella, roasted tomatoes, fresh basil and balsamic reduction.

Chicken Club

\$13.99

bacon, lettuce, tomato, avocado, lemon aioli, ciabatta

Greek Chicken NAANWICH

\$13.99

Seasoned grilled chicken, feta, Greek salad and tzatziki on toasted Naan bread.

Chipotle Ranch Wrap

\$13.99

Choice of Steak, grilled or fried chicken, lettuce, black beans, corn, roasted red peppers, tomatoes, cilantro, avocado mash, tortilla strips & chipotle ranch in a whole wheat wrapper.

Garden Goddess Wrap (ve)

\$13.99

hummus, avocado, cucumber, carrot, tomato, beets, arugula, goddess dressing

Tuna Croissant

\$13.99

Toasted croissant, cream cheese, tuna made with cranberries and topped with fresh dill and pickled red onion.

Warm Ham & Cheese Biscuit**\$13.99**

Warm ham & cheese with arugula, tomato and apricot-mustard on a house-made biscuit.

SOUP 2

Soup Cup **\$4.49****Soup Bowl** **\$6.99****SIDES** 18

Fruit Cup SMALL 5oz **\$3.99****Side Toast (2)** **\$1.99****Side 1 Egg Scrambled** **\$1.99****Side 2 eggs scrambled** **\$3.99****Side 1 Egg Sunny Side UP** **\$1.99****Side 2 Eggs Sunny Side UP** **\$3.99****Side Fried Egg (1)** **\$1.99****Side Fried Eggs (2)** **\$3.99****Side, 6-Minute Egg** **\$1.99****Side Impossible Sausage Patties (2)** **\$3.99****Side Bacon- 3 slices** **\$3.99****Side Turkey Bacon- 3 slices** **\$3.99****Side Sliced Avocado (quarter)** **\$2.99****Side Avocado Mash (ramekin)** **\$1.99****Side Grilled Chicken** **\$4.99****Side Grilled Salmon** **\$6.99****Side Smoked Salmon** **\$5.99****Chips Plain** **\$1.99****DISPOSABLE UTENSILS** 1

Add Disposable Utensils**CROISSANTS & PASTRY** 13

Croissant Plain	\$3.99
Croissant Chocolate	\$5.99
Croissant Almond	\$5.99
Chai Latte Croissant	\$5.99
Cherry Cheesecake Danish	\$5.99
Ham & Cheese Croissant	\$5.49
Light and Buttery pastry baked with Black Forest Ham and Sharp White Cheddar, topped with a house-made everything seasoning	
Croissant Dog	\$5.99
Everything seasoning & served with stone ground mustard.	
Spinach & Parmesan Pastry	\$5.49
Bacon & Cheddar Biscuit	\$2.99
Cinnamon Roll Cruffin	\$4.99
Raspberry-Pistachio Cruffin	\$5.99
Cinnamon Streusel Bundt Cake	\$4.99
Cran-Rasp Biscuit	\$4.99
Sweet Biscuit, white chocolate cream, cranberry-raspberry compote.	

MUFFINS & BREAD LOAVES ⁷

Blueberry Muffin	\$3.99
Almond Mocha Chip Muffin (GF)	\$4.50
Gluten Free	
Rise & Shine Muffin (V, GF)	\$4.50
Banana Pecan Muffin (V)	\$3.99
Lemon Poppy Loaf	\$3.99
Dark Chocolate Cake Loaf (GF & V)	\$4.50
Rich dark chocolate cake with chocolate glaze.	
Banana Chocolate Chip Loaf	\$3.99

CAKES, TARTS & JARS ⁸

Cake RAINBOW	\$7.49
Cake CARROT	\$7.29

Chocolate Mousse Mini Cake (GF)	\$6.99
Gluten Free & Nut Free	
Vanilla Cheesecake w/Fresh Fruit	\$6.99
Fresh Fruit Tart	\$6.99
Coconut Chia Rice Pudding (GF, V)	\$5.99
Coconut milk, almond milk, Jasmine rice, chia seeds, orange zest and vanilla. Topped with blueberries, toasted coconut and chia.	
GLUTEN FREE & DAIRY FREE	
Almond Cherry Crumble w/Greek Yogurt Jar (GF)	\$5.99
Almond cranberry-cherry crumble, Greek yogurt, honey and toasted almonds (GF)	
Cake 10" whole	\$89.00
Please note we cannot do any custom writing in-store. To order cakes with custom writing order through Catering (two day lead time applies).	

COOKIES, BARS & KRISPIES 11

Chocolate Chip Cookie	\$3.75
Chocolate Nutella Whoopee Pie	\$3.99
two fluffy chocolate cakes with Nutella buttercream filling	
Confetti Cookie	\$4.50
PB Chocolate Chip Frosted Cookie	\$4.50
Chocolate Chip cookie with Peanut Butter buttercream frosting and peanut crunch topping.	
Red Velvet Brownie Frosted Cookie	\$4.50
Red Velvet white chocolate chip cookie with cream cheese buttercream frosting and brownie bite crumble.	
Brownie (GF)	\$3.99
Gluten Free & Dairy Free- super moist and chocolaty!	
Lemon Coconut Bar (GF)	\$4.99
Almond Cranberry-Cherry Bar (GF, DF)	\$4.99
Caramel-Espresso Cheesecake Bar	\$4.99
cheesecake bar with espresso caramel swirl and brown sugar graham cracker crust.	
Original Krispy	\$4.99
Cookie Bag- 8pk	\$9.99
4 chocolate chip cookies 4 confetti cookies	

DECORATED COOKIES 7

HBD Cookie	\$5.49
Dino	\$5.49

Flower	\$5.49
Giraffe Cookie	\$5.49
Latte Cookie	\$5.49
Lion Cookie	\$5.49
Unicorn Cookie	\$5.49

MACARONS 6

5pk Macaron Coffee	\$14.99
Mocha, vanilla latte, matcha latte, espresso, cappuccino	
5pk Macaron Pastel	\$14.99
vanilla, raspberry, honey lavender, green tea, chocolate	
5pk Macaron Rainbow	\$14.99
Strawberry, Passion Fruit, Lemon, Pistachio, White Chocolate	
2pk Birthday Cake	\$5.99
Two Birthday Cake Macaron's	
2pk Chocolate Delight	\$5.99
Nutella and S'mores Macarons	
2pk Chocolate Covered Strawberries	\$5.99
Chocolate and Strawberry Macaron's	

SPECIALTY DRINKS 24

Peppermint Hot Chocolate*	\$5.49
dark chocolate sauce, peppermint syrup, whipped cream and peppermint crunch.	
Maple Sage Latte*	\$5.49
housemade sage syrup, maple syrup and espresso mixed with steamed milk	
Peppermint Mocha*	\$5.49
velvety dark chocolate sauce, sweet peppermint syrup and espresso. topped with whip, peppermint crunch and a dusting of cocoa powder.	
Goddess Sweet Cream Cold Brew	\$5.49
double shot, cold brew, lightly steamed sweet cream	
Glitter Gold Latte	\$5.49
glittery, fancy and tasty	
Vietnamese Cold Brew	\$5.49
cold brew & condensed milk shaken over ice *Contains dairy. Sorry, no modifications possible.	

Goddess Gringo Horchata	\$5.49
espresso, rice milk and cinnamon over ice	
Honey Wildflower Latte	\$5.49
Latte with honey wildflower	
Iced Honey Wildflower Latte	\$5.49
Mayan Mocha	\$5.49
espresso, dark chocolate, cinnamon, cayenne.	
Nutella Oat Latte	\$5.49
espresso, steamed oat milk, and nutella syrup	
Apple Oat Latte ICED	\$5.49
Espresso, Apple Butter and Oat milk served over ice	
Apple Oat Latte HOT	\$5.49
Espresso, Apple Butter and oat milk served hot	
Chagaccino	\$5.49
espresso, steamed oat milk, wild foraged chaga, organic cacao, cinnamon, vanilla.	
Golden Milk ICED	\$5.49
Steamed Almond milk, turmeric, cinnamon, ginger, honey and pepper served over ice. A comforting immune-boosting remedy.	
Golden Milk HOT	\$5.49
Steamed Almond milk, turmeric, cinnamon, ginger, honey and pepper. Warm and comforting immune-boosting remedy.	
Chai Latte	\$4.99
Matcha Latte	\$5.49
Strawberry Matcha ICED	\$5.49
Matcha latte with strawberry puree	
Strawberry Matcha HOT	\$5.49
Matcha latte with strawberry puree	
Matcha Lemonade	\$5.49
Sweet matcha green tea over crisp lemonade.	
Persian Tea	\$5.49
black tea poured over fresh mint and sugar cubes	
Tea Latte 12oz	\$4.99
London Fog	\$4.99
Earl Grey Tea Latte with dash of vanilla.	

Kale Apple Cooler	\$6.99
Juiced Fresh In-House! Kale, Fuji apple, cucumber and lemon. Boost your juice! Add a wellness shot: Vitamin B3, C & D, zinc, echinacea & elderberry + .99	
Ginger Pineapple Tonic	\$6.99
Juiced Fresh in-house! Pineapple, ginger, cucumber, lime, orange, and coconut water. Boost your juice! Add a wellness shot: Vitamin B3, C & D, zinc, echinacea & elderberry + .99	
Half & Half	\$6.99
Half kale cooler and half pineapple tonic. Boost your juice! Add a wellness shot: Vitamin B3, C & D, zinc, echinacea & elderberry + .99	
Immunity Shot	\$2.99
A blend of turmeric, ginger, fresh fruits and Cayenne create this powerful health booster. Served over ice. Boost your juice! Add a wellness shot: Vitamin B3, C & D, zinc, echinacea & elderberry + .99	

LIQUID CHOCOLATE* 4

Liquid Chocolate Straight Up*	\$5.49
Rich and creamy european sipping chocolate topped with whipped cream, cocoa and a wafer	
Liquid Chocolate Buzzed*	\$5.99
liquid chocolate with a double shot of espresso!	
Salted Caramel Liquid Chocolate*	\$5.99
sweet and savory house-made salted caramel sauce mixed in with our liquid chocolate	
Liquid Chocolate Chai*	\$5.99
traditional masala chai mixed with our decadent liquid chocolate	

HOT DRINKS 22

House Coffee SMALL TO GO	\$2.99
12oz	
House Coffee LARGE TO GO	\$3.49
16oz	
Americano	\$3.99
Americano DECAF	\$3.99
Café au Lait small	\$4.59
16oz	
Cafe Au Lait Large	\$4.79
Espresso Double Shot	\$3.99
Red Eyed Goddess	\$4.59
double shot with drip coffee	
Cortado	\$3.99

Macchiato	\$3.99
Flat white	\$4.79
Cappuccino	\$4.79
Latte SMALL	\$4.79
12oz	
Latte LARGE	\$4.89
16oz	
Mocha SMALL	\$4.79
12oz	
Mocha LARGE	\$4.99
16oz	
Matcha Shot	\$3.99
Matcha Americano	\$4.99
Matcha Latte	\$5.49
Chai Latte	\$4.99
Hot Chocolate	\$4.99
Steamer	\$3.25

COLD DRINKS (BOTTLED BEVERAGES BELOW) 14

Iced Tea	\$3.49
Arnold Palmer	\$3.79
Cold Brew on Tap	\$4.99
NITRO Cold Brew on Tap	\$4.99
Iced Double Shot	\$3.99
Iced Red Eye	\$5.29
Iced Americano	\$4.29
Iced Latte	\$4.79
Iced Mocha	\$4.99
Iced Matcha Americano	\$4.99
Iced Matcha Latte	\$5.49
Matcha Lemonade	\$4.99

Chai ICED **\$4.99**

Milk Glass **\$2.50**

HOT TEA 8

Earl Grey **\$3.99**

Sencha **\$3.99**

Turmeric Ginger **\$3.99**

Jasmine **\$3.99**

English Breakfast **\$3.99**

Mystic Mint **\$3.99**

Chamomile **\$3.99**

Cinnamon Plum **\$3.99**

GROWLERS 12

Cold Brew Growler **\$32.00**

Our cold brew coffee in a super cool reusable 64 oz Goddess Growler

Latte Growler **\$32.00**

Cold brew coffee with milk (whole, almond, macadamia or oat) in a 64oz super cool reusable Goddess Growler

Vanilla Latte Growler **\$32.00**

Cold brew coffee with milk and vanilla syrup (whole, almond, macadamia or oat) in a 64oz super cool reusable Goddess Growler

Apple Oat Latte Growler **\$32.00**

Apple Butter syrup, oat milk and cold brew

Horchata Cold Brew Growler **\$32.00**

A refreshing mix of cold brew coffee, rice milk, cane sugar, and cinnamon shaken together.

Strawberry Horchata Growler **\$32.00**

Strawberry Puree, Rice Milk and cinnamon

Golden Milk Growler **\$32.00**

Almond milk combined with with ground turmeric, pink peppercorn, ginger, allspice, lemongrass, and black pepper. Serve hot or over ice!

Chai Latte Growler **\$32.00**

Matcha Latte Growler **\$32.00**

Iced Tea Growler **\$15.00**

Fresh unsweetened black iced tea

Arnie Palmer Growler

\$15.00

Half iced tea/half lemonade

Carton of Milk Alternatives

\$10.00
