



we have what you crave

This month's menu features cupcakes inspired by our favorite classic desserts
AND "Christmas in June" each Tuesday

WHY IS CUPCAKE JONES UNIQUE?

- we have a menu that changes monthly to take advantage of fresh and seasonal ingredients
- we bake from scratch all day
- we make our garnishes by hand from scratch. this month's handmade garnishes include chocolate chip cookies, marshmallows, graham crackers, candied carrot chips, chocolate sauce, chocolate mint sauce, caramel sauce, cinnamon sugar pie crust cookies, pie crust crumble, rhubarb drizzle, linzer cookies, gingerbread cookies, caramel dipped pate a choux, caramel crumble, and orange chips
- we use fruits, not food coloring, in our icings
- we never use shortening
- we are a family business owned by oregon natives
- we buy locally grown roses and always candy them by hand
- we use fresh whole eggs
- we use pure bourbon madagascar vanilla
- we donate our leftover cupcakes daily to a local service agency for the homeless
- we recycle everything we can
- we use biodegradable non aerosol cleaners
- we have doggie cupcakes
- all of our dairy products are certified rBST free
- and we have what you crave

PRICES	size	each	dozen
	jumbo (filled cupcake)	\$3.25	\$36.00
	mini (no filling)	\$1.50	\$16.50

weddings & events are our specialty • ask us about delivery

INFO cupcake jones

307 nw 10th avenue
portland, or 97209
503.222.4404

mon thru sat – 10 to 8 ish
sun – 12 to 6 ish

e: lisa@cupcakejones.net
view our monthly menu online
www.cupcakejones.net



legal mumbo jumbo: our products are made by "nuts" in a kitchen that processes nuts. menu subject to change due to seasonality and product availability. if we are out of what you crave, we'll do our best to tempt you into something else!

june menu

cupcake jones

EVERYDAY	the pearl • white velvet cake filled with vanilla bean pastry cream, topped with vanilla bean buttercream icing, edible glitter and a handmade white chocolate pearl	downtown cupcake brown • delicious devil's food cake filled with sour cream chocolate ganache topped with fudge frosting and fresh grated dark chocolate	blueberries 'n cream • white velvet cake filled with blueberry compote topped with fresh whipped cream, blueberry drizzle and a fresh blueberry
• the above flavors are available everyday in June			
SUNDAYS	what's up doc? – moist carrot cake filled with vanilla bean pastry cream topped with cream cheese icing and a hand made candied carrot	chocolate chip cookie – fluffy brown sugar chocolate chip cake filled with chocolate chip cookie dough, topped with vanilla bean buttercream and a homemade chocolate chip cookie	black forest - devil's food cake filled and iced with Amarena cherries and fresh whipped cream, topped with fresh grated dark chocolate
MONDAYS	peanut butter cup – chocolate cake filled with chocolate peanut butter ganache topped with peanut butter icing, chocolate sauce and chopped peanuts	linzer cookie – hazelnut cake filled with raspberry compote topped with raspberry buttercream, chopped hazelnuts and a homemade linzer cookie	tiramisu - coffee velvet cake filled with Mascarpone filling topped with Mascarpone icing and a sprinkle of cocoa powder
TUESDAYS	pumpkin pie - pumpkin spice cake filled with pumpkin pie pastry cream topped with fresh whipped cream and a cinnamon sugar pie crust cookie	gingerbread cookie – gingerbread cake filled with vanilla bean pastry cream topped with cream cheese icing and a homemade gingerbread cookie	white chocolate chai – chai spice cake filled with white chocolate pastry cream topped with white chocolate chai buttercream, white chocolate and candied ginger
WEDNESDAYS	german chocolate – devil's food cake filled and iced with german chocolate icing, topped with a dollop of fudge frosting and a pecan	mixed berry cobbler ala mode - moist yellow cake filled with mixed berry filling topped with vanilla bean buttercream icing, homemade berry drizzle and a cinnamon sugar cobbler cutout	st honore - caramel velvet cake filled with orange pastry cream topped with chocolate buttercream and a caramel dipped pate a choux
THURSDAYS	s' mores – chocolate marshmallow cake filled with chocolate graham cracker pastry cream topped with milk chocolate buttercream, homemade marshmallows and homemade graham crackers	velvet painting – red velvet cake filled with vanilla bean pastry cream topped with cream cheese icing and a hand candied rose petal	crème brulee – caramel velvet cake filled with vanilla caramel pastry cream topped with vanilla buttercream and a caramel crumble
FRIDAYS	happy hour six pack – three different "cocktail inspired" cupcakes available every friday, sold individually or as a discounted 6 pack. \$16.25 for 6 jumbo cupcakes. this month features these cocktail inspired cupcakes (all contain NO alcohol): •shirley temple •orange creamsicle •grasshopper		
SATURDAYS	peter's chocolate mint – devil's food cake filled with chocolate mint ganache topped with fudge icing, chocolate mint sauce, and an Andes mint	peanut butter 'n jelly – white velvet cake filled with homemade berry jam, topped with peanut butter icing, berry drizzle and chopped peanuts	strawberry rhubarb pie – yellow cake filled with strawberry rhubarb filling topped with strawberry buttercream, rhubarb drizzle and a fresh strawberry slice