



## Signature Steel Forge Baked Loaves

### **Trailblazer Three-Chile & Cheese Loaf**

A fiery fusion forged on the flavor trail.

Bold, smoky, and irresistibly cheesy, this handcrafted loaf blazes a trail through rich flavor country with jalapeño, anaheim, and poblano chiles, all mellowed by a melty blend of Mexican cheeses. Born of Southwest inspiration and baked in the Colorado high country.

Serving Suggestion: Toast with butter, pair with chili, or layer into a breakfast sandwich worthy of the wild.

### **Vampire Gulch Garlic Loaf**

Too bold for the faint of flavor.

This is the garlic-loaded legend of Evergreen. Roasted cloves, garlic powder, and secret seasonings create a pungent powerhouse that's equally good at warding off vampires and bland dinners.

Serving Suggestion: Perfect toasted with olive oil and herbs, or dunked in pasta sauce for your next garlic feast.

### **Backwoods Bacon & Chile Blaze**

Where smoke, spice, and the pines collide.

Crackling bacon, nutty Parmesan, and roasted chiles—jalapeño, anaheim, and poblano—bring big flavor to this mountain favorite. It's a loaf that tastes like campfire comfort with a spicy Colorado twist.

Serving Suggestion: Grilled cheese. Soup sidekick. Breakfast hero.

### **Pine Pickle Mozza Loaf**

A tangy twist from the heart of the forest.

Loaded with chopped dill pickles, fresh dill, and gooey mozzarella, this loaf is a wild, briny ride through the pines. Fresh, cheesy, and full of personality.

Serving Suggestion: Build a bold deli sandwich or toast with cream cheese and herbs.

### **High Country Horseradish & Smoke**

Kick up your crust with alpine attitude.

Zippy horseradish meets smoky mozzarella for a loaf that doesn't hold back. It's bold, aromatic, and totally unforgettable—like the Colorado wilderness that inspired it.

Serving Suggestion: Try it with roast beef for the ultimate French Dip, or enjoy toasted with a little salted butter.

### **Ember Ridge Rosemary Loaf**

Wood-fired spirit in every bite. This rustic loaf is infused with fresh rosemary and a whisper of smoke, finished with a crackling crust and a soft, herb-scented interior. Simple, savory, and made to be torn apart warm with butter.

Serving Suggestion: Try it warm with my Wild Garlic Herb Butter or dipped in olive oil with a pinch of smoked salt.

Small Loaf (Personal / Tasting Size)

Servings: 1–2 people

Price: \$5

Medium Loaf ★ (Most Popular)

Servings: 2–4 people

Price: \$10

Large Loaf (Family / Share Size)

Servings: 4–8 people

Price: \$16

### **Disclaimer:**

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## Signature Campfire Cookies

### **Fireside Smoked Snickerdoodle**

A slow-burning classic with a whisper of campfire.

Warm cinnamon spice meets my signature smoked sugar and a kiss of sea salt, creating a cookie that's rich, nostalgic, and just a little wild.

Crisp edges, soft center, and a finish that lingers like embers in the dark.

*Serving Suggestion: Best enjoyed warm with coffee, bourbon, or under a wool blanket.*

### **Campfire S'mores Cookie**

A campfire classic, reimagined with a slow curl of smoke.

Gooey marshmallow, melted chocolate, and buttery graham notes come together inside a soft, golden cookie, finished with my signature smoked sugar for a rich, fireside depth. It's nostalgic at first bite, then unexpectedly bold—like catching a spark in the dark.

*Serving Suggestion: Warm slightly for a molten center, or sandwich with marshmallow fluff for the full campfire effect.*

### **Midnight Trail Chocolate Chunk**

Where deep woods meet dark chocolate indulgence.

Loaded with oversized chocolate chunks and a hint of brown sugar molasses, this cookie is rich, bold, and endlessly satisfying. Slightly crisp outside, soft and gooey inside—like a perfect night by the fire.

*Serving Suggestion: Pair with milk, espresso, or sneak one straight from the cooling rack.*

### **Backcountry Peanut Butter Stack**

A rugged classic with a soft, salty soul.

Thick, chewy, and packed with real peanut butter flavor, this cookie balances sweet and savory like a well-packed trail snack. Finished with a light sprinkle of flaky salt.

*Serving Suggestion: Stack two with a smear of jam for a trail-ready treat.*

### **Smoldering Trail Cookie**

Sweet heat with a slow burn. This rich brown butter cookie is layered with warm spices, dark chocolate, and a subtle blend of chiles, finished with a whisper of smoke and a touch of salt. It starts soft and familiar, then lingers with a gentle ember glow.

*Serving Suggestion: Add a swipe of Ember Honey Butter for the full fireside effect.*

Single Cookie:  
\$5.00

Half Dozen Cookies:  
\$27.00

Dozen Cookies:  
\$50.00

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## Signature Ember Pops

### **Campfire Cocoa Pop**

A fireside classic in a single bite. Rich chocolate cake surrounds a soft, smoked marshmallow center, dipped in chocolate and finished with a dusting of graham crumble for that unmistakable campfire finish.

Best enjoyed slightly chilled or just softened, for a gooey center and full s'mores effect.

### **Pine Honey Vanilla Pop**

Light, sweet, and quietly indulgent. Soft vanilla cake blended with honey buttercream, wrapped in a smooth white shell for a clean, delicate finish with a hint of mountain sweetness.

Best enjoyed at room temperature with a warm drink or after a savory bite.

### **Alpine Berry Pop**

Bright and creamy with a touch of nostalgia. Strawberry cake meets tangy cream cheese frosting, all wrapped in a smooth white chocolate shell for a balanced, fruit-forward bite.

Best enjoyed slightly chilled for a refreshing, dessert-like finish.

### **Midnight Mocha Pop**

Deep, bold, and just a little indulgent. Chocolate espresso cake blended with coffee frosting, coated in dark chocolate for a rich, lingering finish that leans into the night.

Best enjoyed at room temperature with coffee or a spirit for a smooth, slow finish.

### **Cookies & Cream Pop**

Familiar, comforting, and hard to put down. Vanilla cake folded with crushed cookies, dipped in a creamy white shell for that classic cookies-and-cream flavor in every bite.

Best enjoyed chilled or alongside a cold glass of milk for the full nostalgic hit.

Single Pop:  
\$3.00

Half Dozen Pops:  
\$18.00

Dozen Pops:  
\$35.00

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## Signature Fireside Spreadable Infused Butters

### **Ember Honey Butter**

Sweet, golden, and kissed with smoke. Whipped butter blended with honey, a touch of smoked sugar, and a hint of salt for a smooth, glowing finish that melts effortlessly into warm bread.

Best enjoyed spread over a warm loaf or paired with cookies for a sweet, smoky contrast.

### **Wild Garlic Herb Butter**

Savory, aromatic, and deeply satisfying. Roasted garlic and fresh herbs folded into whipped butter with a touch of brightness, creating a rich, melt-in finish that feels right at home on any rustic loaf.

Best enjoyed melted into warm bread or brushed over fresh slices for a full flavor bloom.

### **Smoked Açave Chili Butter**

Sweet heat with a slow, smoky finish. Real açave meets a gentle blend of chiles and smoked spice, creating a balanced spread that lingers just enough to keep you coming back.

Best enjoyed on warm bread or alongside savory loaves for a sweet-heat contrast.

### **ROTATING DROP BUTTERS**

#### **Midnight Ember Berry Butter (Limited Drop)**

Jammy berries folded into whipped butter with a touch of smoke and a soft ember warmth. Swirled, not blended, for a rich, layered bite that shifts from sweet to smoky to gently warm.

Best enjoyed on fresh bread or as a dessert-style spread with cookies.

#### **Açave Ash Bacon Butter (Limited Drop)**

Savory, smoky, and just a little indulgent. Crisp bacon folded into açave-kissed butter with a hint of smoke, creating a rich, craveable spread that leans both sweet and savory.

Best enjoyed on warm bread or paired with bacon or chile-forward loaves for a full flavor hit.

#### **Golden Fire Honey Butter (Limited Drop)**

Sweet honey with a slow-building warmth. A smooth, whipped butter infused with chile heat and a touch of smoke, finishing with a soft, lingering glow.

Best enjoyed on warm bread or paired with savory items for a sweet heat contrast.

#### **Black Forest Smoke Butter (Limited Drop)**

Dark, rich, and slightly mysterious. Cocoa and berry swirl through whipped butter with a hint of smoke, creating a dessert-style spread with depth and balance.

Best enjoyed with cookies or as a decadent finish to any sweet bite.

Single 3 oz tub of any butter:  
\$5.00

Trio Bundle (your choice of any 3):  
\$13.00

Loaf & Butter Combo:  
\$

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## Signature Bundle Menu

### **The Trail Starter**

\$12

- 1 Small Loaf
- 1 Signature Cookie
- 1 Cake Pop
- Butter Sample

A perfect introduction to the lineup—sweet, savory, and just enough to explore.

### **The Fireside Pair**

\$13 (Medium) | \$19 (Large)

- 1 Loaf (Medium or Large)
- 1 Signature Butter (3 oz)

Simple. Warm. Exactly what you want with fresh bread.

### **The Sweet Trail Pack**

\$15

- 2 Signature Cookies
- 2 Cake Pops
- 1 Butter Sample

Sweet, shareable, and hard to stop eating.

### **The Mountain Sampler** **(Best Seller)**

\$22

- 1 Medium Loaf
- 2 Signature Cookies
- 2 Cake Pops
- 1 Signature Butter

A full tasting experience across the entire menu.

### **The Gathering Box**

\$40

- 1 Large Loaf
  - 4 Cookies
  - 4 Cake Pops
  - 2 Butters (or 1 Trio upgrade option)
- Built for sharing... or not.

### **The Weekend Drop Box (Limited Feature)**

\$25

- 1 Medium Loaf
- 1 Limited Drop Butter
- 2 Cookies (1 may be seasonal)
- 1 Cake Pop

Rotating, limited, and always worth grabbing before it's gone.

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# Signature Fire-Kissed Smoked Salt & Sugar

Small batch. Cold smoked. Finished by hand.

## SMOKED SALTS

### **Ember Flake Salt (Signature)**

Cold-smoked flaky salt with a clean, balanced smoke and a crisp finish.

Best with: bread, butter, eggs, meats, finishing dishes

Price: \$5

### **Smoked Chile Salt**

Flaky smoked salt blended with a gentle chile warmth for a slow-building finish.

Best with: Trailblazer loaf, roasted veggies, avocado, cocktails

Price: \$6

### **Garlic Herb Smoke Salt**

Smoked salt layered with roasted garlic and herbs for a savory, aromatic finish.

Best with: breads, focaccia, dipping oils, savory spreads

Price: \$6

### **Citrus Ember Salt**

Smoked salt with bright citrus zest and a lightly caramelized edge.

Best with: rosemary loaf, seafood, olive oil dips

Price: \$6

### Salt Duo

Any 2 smoked salts

\$10.00

## Bundles:

### Sugar Duo

Any 2 smoked sugars

\$10.00

### Fire-Kissed Trio

Any 3 (mix & match)

\$14.00

## SMOKED SUGARS

### **Campfire Smoked Sugar (Signature)**

Warm, lightly smoky sugar with a clean sweetness and subtle depth.

Best with: cookies, coffee, tea, baking

Price: \$5

### **Vanilla Smoke Sugar**

Smoked sugar infused with vanilla for a soft, rounded sweetness.

Best with: baked goods, whipped cream, coffee

Price: \$6

### **Charred Citrus Sugar**

Smoked sugar with toasted orange zest for a bright, caramelized finish.

Best with: cookies, desserts, cocktails

Price: \$6

### **Spiced Cocoa Ember Sugar**

Smoked sugar blended with cocoa and a hint of chile warmth.

Best with: brownies, hot chocolate, dusting desserts

Price: \$6

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