

*The*

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**SILVERBOW**

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**inn • bakery • restaurant • catering • cinema**

## Silverbow Bakery & Café

Situated on the former site of Purity Bakery, Silverbow Bakery & Café is the oldest operating bakery in the state of Alaska, dating back to the 1890's. It aims to recreate the tastes that owner Jill Ramiel had growing up in Queens, New York, making everything from scratch, using all natural ingredients. Ramiel and her staff have created a modern environment that is warm, comfortable and convivial. Selections rotate monthly, featuring seasonally inspired baked goods, breads and soups. Silverbow Bakery & Café serves breakfast, lunch, dinner and dessert seven days a week, as well as a variety of take-home items. During warmer months, its patio is open for dining and serves as an intimate, alfresco beer garden.

### **Bagels**

Silverbow Bakery & Café has perfected the Big Apple-style bagel (the baked good Ramiel was teething on), by boiling it for 10 - 30 seconds in Juneau's mineral rich mountain water before baking. The bakery serves 3,000-5,000 bagels per week (and more than 2 million since opening), with its super cinnamon and toasted almond bagels among its most popular picks. The bakery also takes advantage of its local fresh Alaskan salmon, topping bagels with cold smoked wild Alaska sockeye salmon. Other options include homemade hummus, peanut butter, apple butter, meat/egg/cheese combinations, and a variety of cream cheese spreads.

### **Baked Goods**

Dozens of different pastries and baked goods fill the display cases daily at Silverbow Bakery & Café, including Alaska sized cookies, scones, coffee cakes, brownies, baklava, gluten-free halvah (made offsite), biscotti, shortbreads, lemon bars, macaroons, and quick breads. For the health-conscious, the bakery makes house made granola, low-fat muesli and hiker's bars.

### **Bread**

Fresh baked bread selections rotate daily, with Rosemary Garlic, Multigrain and Challah among the favorites. The sourdough bread uses the bakery's original 100-year old starter.

### **Deli**

Hearty sandwiches served on house-baked bread or bagels and piled high with Italian salami, pastrami, egg salad and veggies. Four homemade soups are available daily; clam chowder, Thai hot and sour, Hungarian goulash and split pea and ham are among the favorites. Salads, like Mediterranean and Southwest Steak, are served with made-from scratch dressings.

- Coffee** Silverbow Bakery & Café serves beans roasted by Anchorage roaster, Kaladi Brothers Coffee. The bakery offers a "Coffee for the Month Club," where for \$35; caffeine addicts who bring their own mug can bypass the lines and get unlimited coffee for an entire month.
- Tea** Silverbow Bakery & Café offers a diverse variety of loose black, green, white, herbal, oolong and decaf teas from around the world.
- Beer/Wine** Nearly two dozen varieties of bottled beer are available, including a wide selection from Juneau-based Alaskan Brewing. Red, white and sparkling wines are offered by the bottle or glass.