

Mini Cupcakes

We offer almost every flavor of cake in our mini cup-cake size. Sorry, but we do not offer marble cupcakes in any size. These cupcakes have a traditional crown of white or chocolate buttercream icing with sprinkles.

You can also choose white or chocolate ganache (smooth) topping with sprinkles. Other colors of icing or types of decorations are available at an additional cost. Sorry, these are too little to fill!!

\$.85 each or \$8.50 per dozen (minimum of 1 dozen each flavor/decoration combination)

Colored icing or flavored ganache \$10.50 per dozen

Add our *Standard Designs* for \$2 per dozen extra—remember they have to be little designs to fit on these little gems!

*****Ordering information:** We book up 48 hours in advance for Tuesday, Wednesday and Thursday. Please allow about 2 weeks notice for weekends. Sometimes we may need more notice on busier weekends.

Store Hours

Tuesday through Friday 9 to 5

Saturday 9 to 4

Closed Sun., Mon. and all major holidays

Revised 8-24-10

Ruth's Sweete Justice Cupcakes



Signature Cupcake Line

Our new **Signature** cupcake line features the richest combinations of flavors offered in town. We start with delectable cake, inject each cupcake with decadent fillings and top it off with our addictive white, chocolate or flavored ganache. These cupcakes deserve to be the highlight of your party. They are only available in **Regular** and **Jumbo** sizes. **No substitutions on flavors**, please.

Limited quantities of **our JUMBO size** will be available of our Daily choices in our pastry case—when they're gone, they're gone. Some flavors will only be available on specific days and other flavors will be the Cupcake of the Month or only available seasonally. We HIGHLY recommend that you pre-order if you need anything more than a couple of cupcakes from our case!! On Special Orders, you can substitute one of our **Standard** designs for the typical case decorations. **Specialty** top decorations are available at an additional cost.

Pricing:

Jumbo—\$3.25 each or \$32.50 per dozen

Regular—\$2.25 each or \$22.50 per dozen **(Special order only!)** **(Minimum of 6 cupcakes of each flavor)**

Saturday only continued:

Cuckoo for Coconut—White cake infused with coconut mousse and topped with a coconut ganache and coconut flakes

Maxine—White cake infused with peach mousse and topped with peach cobbler ganache

Margaritaville—White cake infused with margarita mousse and topped with a Cuervo ganache

Cupcake of the Month & Seasonal Varieties

These will be announced in shop and on our Facebook Fan Page.

Regular Cupcakes

We offer almost every flavor of cake in our regular cupcake size.

Sorry, but we do not offer marble cupcakes in any size. These cupcakes have a traditional crown of white or chocolate buttercream icing with sprinkles. You can also choose white or chocolate ganache (smooth) topping with sprinkles. Other colors of icing or types of decorations are available at an additional cost.

\$1.40 each or \$14 per dozen (Minimum of 6 of each flavor/decoration combination)

Colored icing or flavored ganache \$16 per dozen

Add our Standard Designs for \$2 per dozen extra.

Friday only:

Mad Hatter—Lemon cake infused with blueberry flavored cheesecake mousse and topped with a white ganache

Kenzie's Cuppie—Chocolate cake infused with caramel mousse and topped with a chocolate ganache, pecans and caramel drizzle

Macchiato—Choc cake infused with cappuccino mousse and topped with a caramel ganache and coffee flakes

Monkey Business—Banana cake infused with banana cream mousse and topped with white ganache

Fifi—French Vanilla cake infused with pink champagne mousse and topped with a cherry ganache

Mango Tango—Pineapple cake infused with mango mousse and topped with a mango ganache

Saturday only:

Mudslide—Chocolate cake infused with Bailey's Irish Cream mousse and topped with chocolate Kahlua ganache

Andes Mint—Chocolate cake infused with Andes Mint mousse and topped with chocolate ganache, garnished with Andes mint pieces

Debbie's Dream—White cake infused with Dreamsicle mousse and topped with an orange vanilla ganache

Daily Flavors:

Wedding Cake—White cake infused with Bavarian Cream and topped with white ganache

Angela's Addiction—Chocolate chocolate chip cake infused with rich fudge and topped with chocolate ganache and mini chocolate chips

High Tea—Lemon cake infused with honey mousse and topped with a lavender ganache

Boomer Sooner—Red Velvet cake infused with cheesecake mousse and topped with white ganache

Pistol Pete—Orange cake infused with chocolate buttercream and topped with an orange chocolate ganache

Pink Lady—Pink Champagne cake infused with pistachio mousse and topped with a cherry ganache

Strawberry Fields—Strawberry cake infused with strawberry mousse and topped with white ganache

Key Lime—White cake infused with lime mousse and topped with a key lime ganache

Renegade—Chocolate cake infused with peanut butter and topped with a chocolate peanut butter ganache and peanut butter chips

Pucker Up—Lemon cake infused with lemon mousse and topped with a lemon buttercream ganache

Island Madness—Pineapple cake infused with pina colada mousse and topped with a coconut ganache and toasted coconut

Hot Lips—Chocolate cake infused with pink champagne mousse and topped with a cherry ganache

Tuesday only:

Black Magic—White cake infused with a blackberry/white chocolate chip mousse and topped with a blackberry ganache

Betty Jean—Chocolate coffee cupcake infused with Swiss Mocha mousse and topped with vanilla ganache and coffee flakes.

S'mores—Chocolate cake infused with Marshmallow buttercream and topped with chocolate ganache and graham cracker crumbs.

Apple Pie—Apple Cinnamon cake infused with apple mousse and topped with cinnamon ganache

French Kiss—French Vanilla cake infused with a strawberry mousse and topped with an almond ganache

Buster Brown—Spice cake infused with caramel buttercream and topped with a cinnamon ganache

Wednesday only:

Carmen Miranda—Lemon cake infused with raspberry mousse and topped with a lemon ganache

Southern Belle—Butter pecan cake infused with caramel buttercream and topped with butterscotch ganache.

African Queen—Chocolate cake infused with banana cream mousse and topped with a chocolate banana ganache

Wednesday only continued:

Rumble (Cherry Limeade)—Cherry cupcake infused with lime mousse and white ganache

Ooh La La—French Vanilla cake infused with Amaretto mousse and topped with white ganache

Merlin (Chocolate Covered Cherry)—Chocolate cake infused with cherry mousse and topped with a chocolate cherry ganache

Thursday only:

German Chocolate—Choc cake infused with German Chocolate Icing and topped with chocolate ganache.

Orange Blossom—Orange cake infused with orange vanilla cream and topped with a Godiva white chocolate ganache

Top Hat—Chocolate toffee cake infused with caramel toffee cream and topped with chocolate ganache with toffee pieces

Winking Lily—White chocolate cake infused with Godiva white chocolate mousse, topped with a lavender ganache

Oreo—Chocolate cake infused with Oreo mousse topped with white ganache, garnished with Oreo pieces and fudge drizzle

Miss Kitty—Chocolate cake infused with raspberry mousse and topped with a raspberry ganache