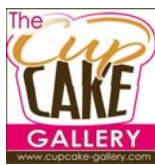
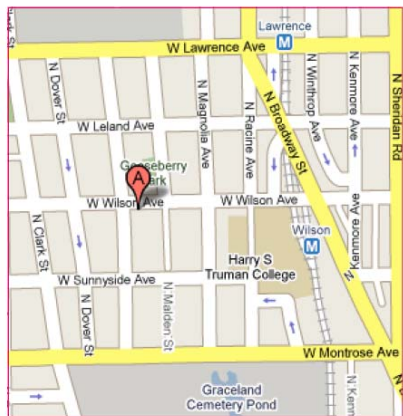


Find us on the following social media networks and join in the fun with us!



Need Help Finding Us?

It's easy to find us! We're on Wilson Ave. between Malden & Beacon. The major streets are Clark (to the west) and Broadway (to the east). The CTA is also great because the Wilson Red Line stop is 3 blocks east of our store. Also, CTA bus #'s 148, 78, and 145 stop right in front of our shop. We even have bike racks in front of our shop in case you're biking to burn off cupcake calories. Although, we think our calories are well worth it.



The Cupcake Gallery

Our Guarantee:

The Cupcake Gallery guarantees that you'll get the best product we can produce. We only bake/manufacture in small batches. We do this with you, the consumer, in mind. This means that each product you buy will taste its freshest because it is. We guarantee never to use any unnatural preservatives and to keep additives to an absolute minimum. You care what you put in your body and we care too! We want to provide a return to whole foods - eating the way it was meant to be, without harmful additives and preservatives that damage our bodies over time.

Remember, we care!

4 Way To Enjoy Our Cupcakes

Visit our bakery in Chicago's Uptown Neighborhood. We're conveniently located at 1319 W. Wilson - 3 blocks west of the Wilson Red Line stop and the #'s 148, 78, and 145 bus lines stop right outside our front door.

We can ship our delicious cupcakes, ready to eat, right to your front door. Visit our website or give us a call for more information.

Want to bake them yourself? No problem. We can also ship our dry mix and frosting right to your front door.

Our products are available on our cupcake truck. Follow us on Twitter (@WeBakeCupcakes) or fan us on Facebook (The Cupcake Gallery) and you get in on all of the cupcake truck action.



our menu

we didn't invent the cupcake
we just perfected it

1319 West Wilson
between Malden & Beacon
Chicago, Illinois 60640

773.334.5450

Web: www.cupcake-gallery.com
E-mail: service@cupcake-gallery.com

Hours

Monday: Closed
Tuesday - Friday: 12n-7p
Saturday: 10a-7p
Sunday: 12n-6p

cupcakes

The Classics...

Apple Pie Ala Mode
Arnold Palmer
Banana Cream Pie
Banana Split
Bananas Foster
Black Walnut
Bubblin Brown Sugar
Butter Pecan
Caramel & Green Apple
Caramel Crème
Carrot Cake
Chocolate Mocha
Chocolate Peanut Buddy
Coconut Cream Pie
Cookies & Cream
Cream Soda
Double Chocolate
Double Strawberry
German Chocolate
Green Apple Martini
Lemon Chiffon
Lemon Coconut
Maple Bacon
Mint Chocolate
Mocha Chocolate
Caramel
Orange Creamsicle
Raspberry Lemonade
Red Velvet
Root Beer Float
Rum Cake
Smores
Sock-It-To-Me
Strawberry Banana
Strawberry Coconut
Strawberry Lemonade
Toasted Hazelnut
Vanilla Bean

You Should Note

We can make EVERY cupcake vegan, sugar-free, or gluten free!

All classic cupcakes - \$3 ea. / \$30 dozen

Just e-mail or call us for more information!

We ALSO serve drinks:
\$1.50 Each
-Milk
-Coffee
-Tea

And Hand-Tossed Lemonades

-Honey Lemonade
-Strawberry Lemonade
-Pomegranate Lemonade
-Honey Limeade

cupcakes

Specialty Cupcakes

Twinkees - \$2 each

Flavors: Red Velvet, Classic Vanilla, Orange Creamsicle, Double Chocolate, Double Strawberry, Banana Cream, Carrot Cake, Lemon Coconut & Strawberry Banana

Center-Filled Cupcakes 3.95 each / \$42 dozen (daily)

Banana Pudding

Banana cake filled with banana cream filling topped with French butter cream, a fried banana slice, and a butter cookie

Peach Cobbler

Peach and cinnamon cake filled with homemade peach filling topped with French buttercream, a peach slice, cinnamon sugar, and a homemade churro dipped in cinnamon sugar

The Elvis

Banana cake filled with a homemade banana peanut butter ganache topped with a peanut butter cream frosting, a fried banana slice, and a homemade chocolate sauce drizzle

All of our cakes can be made into cakes! Just give us a call to discuss

6" cake - \$25
9" cake - \$38

cupcakes

Center-Filled Cupcakes cont. \$3.95 each / \$42 dozen

Dulce de Leche

Caramel cake filled with homemade caramel sauce with a touch of sea salt topped with caramel Italian butter cream drizzled with more homemade caramel sauce

Boston Cream Pie

Milk chocolate cake filled with pastry cream topped with home made chocolate ganache and topped with a vanilla & chocolate swirled frosting

Strawberry Shortcake

Vanilla cake filled with homemade strawberry filling, with fresh whipped cream frosting, topped with a fresh strawberry

The Choco-Tella

Chocolate cake filled with a nutella & chocolate ganache topped with a chocolate & nutella swirled frosting with toasted hazelnut powder on top

Lemon Meringue

Shortbread bottom with a lemon cake, homemade lemon curd filling, a meringue frosting and to finish it off...we torch it!

Key Lime Pie

Homemade graham cracker crust with a moist key lime cake, fresh lime curd filling, topped with homemade white chocolate ganache, key lime frosting, and a white chocolate dipped graham cracker

The Choco-Monster

Brownie bottom, chocolate cake with a milk chocolate mousse center, topped with chocolate ganache, chocolate frosting, homemade chocolate sauce drizzle, and finished with milk chocolate shavings