

"Best Desserts in San Francisco"

Realizzata per : **Cityseeker**

 15 Posizioni indicati



 by Public Domain 

Sixth Course

"Sweet Indulgence"

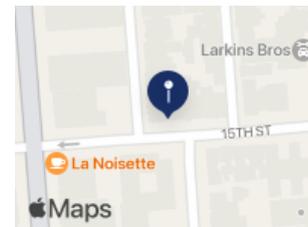
Sixth course pampers all the dessert lovers with their delicious chocolate, cakes, tarts and more. Their chocolates and cakes have gained them many awards and are a must try. The delicacies offered here speak volumes of the fine quality ingredients used in their making. Sixth Course is committed to be eco-friendly and uses recyclable packaging for their products. Indulge in their specialty truffles or try their regular flavors, you are sure to lose yourself in the chocolates that melt in your mouth.

 +1 415 829 2461

 sixthcourse.com/

 info@sixthcourse.com

 1544 15th Street, San Francisco CA



Tartine Bakery & Cafe

"Mission District Delights"

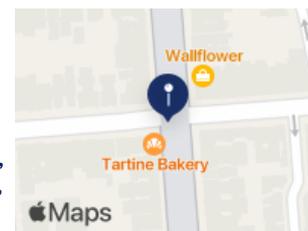
This little place lends an undeniable taste of the French countryside to a bustling Mission District intersection. Though sweet items like cakes, pies, buns, cookies and pastry may be Tartine's mainstay, the decidedly savory, heartiest and most-Béchamel-drenched open-faced croque monsieurs keep neighborhood folks lining up for more. And speaking of bread, if you arrive early enough, you just might score yourself a loaf of the divine rustic country bread served (and constantly raved about) at sister bistro Bar Tartine. Just can't shake that sweet tooth? Opt for one of their beloved Morning Buns marbled with cinnamon and orange or the decadent Bread Pudding. Whatever you order, enjoy it at the big communal table gazing through the floor-to-ceiling windows at the entry of the 18th Street corridor.

 +1 415 487 2600

 www.tartinebakery.com/

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 600 Guerrero Street, San Francisco CA



 by BitBoy 

Craftsman and Wolves

"French Imports!"

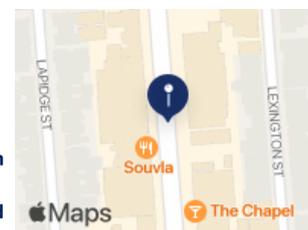
Craftsman and Wolves is a bonafide member of the gourmet world of San Francisco. This French patisserie brings the delectable and yummy French savories to California; the recipes are modern French tweaked to suit the American tastes buds rather than the usual traditional ones. You can head start your day on a sweet note with items like the chocolate croissant stack, cocoa carrot muffin or blackberry lemon travel cake. It also has a special menu designed for afternoon snacks that includes sandwiches and salads. Seal this lovely and chocolaty treat with a delightful cup of cappuccino or café au lait.

 +1 415 913 7713

 craftsman-wolves.com/

 connect@craftsman-wolves.com

 746 Valencia Street, At 18th Street, San Francisco CA



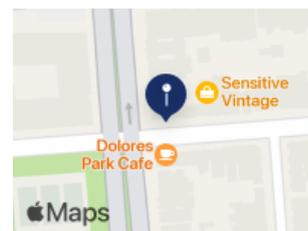


by star5112

Bi-Rite Creamery

"Where Sweet Hits the Spot"

With a cult like following and lines wrapping around the block, Bi-Rite is a San Francisco staple. Offering a wide range of flavors, the Bi-Rite Creamery and Bake shop's menu uses only organic and local goods. Along with the staples like chocolate, vanilla and mint chip, Bi-Rite offers an eclectic mix of seasonal scoops like honey lavender, salted caramel, and tangerine. Whether seated at the wooden bar inside the tiny shop or lounging below the palm trees outside, this is a great place to taste a variety of sweets.



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biritemarket.com/creamery

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3692 18th Street, At Dolores, San Francisco CA

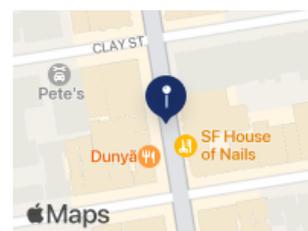


by lucianvenutian

Bob's Donuts and Pastry Shop

"Delightful Donuts"

Bob's Donuts and Pastry Shop is a popular stop for people leaving the bars, since Bob's is open 24 hours a day! The donuts and pastries in this hole in the wall are made from scratch. They are light, never greasy, and while they will never be confused with health food, they are undeniably a comfort food par excellence. They are also always fresh, as you can see by watching staff fry 'em up right behind the counter. The Bear Claw comes highly recommended.



+1 415 776 3141

www.bobsdonutssf.com/

1621 Polk Street, San Francisco CA

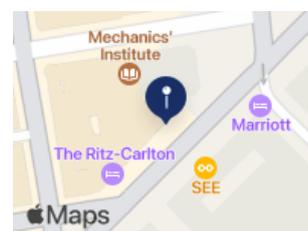


by crayonmonkey

Minamoto Kitchoan

"Take Your Sweet Tooth For A Japanese Ride"

Putting a break to the quintessential desserts of cheesecake and pies, Minamoto Kitchoan brings the essence of Japanese-style confectionery to San Francisco. A chain of dessert restaurants spread across the globe, Minamoto Kitchoan is loved dearly by the locals of this city too. Located near Chinatown, this little creamery serves sweet delicacies that reflect authentic Japanese culture. Wagashi, which is a traditional sweet in Japan, is their specialty, and it is often the choice of customers who come here. Made from a mix of sweet potatoes, unrefined sugar, kidney beans and sesame, Wagashi has a distinctive flavor, that is sure to please even the most discerning palates. A diverse range of Wagashi is available at this exclusive restaurant, which seems to be catching the likes of San Franciscans.



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www.kitchoan.com/

648 Market Street, San Francisco CA

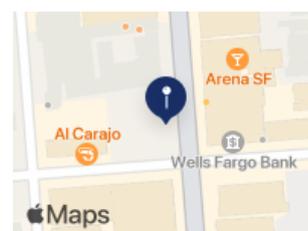


by Nemanja_us

Mission Minis

"Mini Cupcake Heaven"

Mission Minis sells mini cupcakes in a variety of flavors, though they can also make batches of full-sized cupcakes upon request. All of their offerings can be made gluten-free, as well. Its convenient location on 22nd Street in the Mission District makes it easy to grab a sweet treat after a day out shopping and restaurant-hopping.



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3168 22nd Street, San Francisco CA

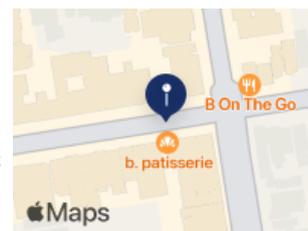


by Fuzheado

b. patisserie

"Delectable Desserts"

As you step through the unassuming and virtually unadorned pale yellow door through to b.patisserie, you may be unprepared for the artistry about to meet your eyes. It's no exaggeration, each delectable dessert is perfectly crafted, beautifully prepared and displayed to perfection. Row upon row of delicate pastries and hearty breads greet you as you step in. While virtually everything is worth a try, the true stand outs are the specialties like Kouign Amann, a buttery Breton cake and the 10 hour Apple Tart. Stop by to treat yourself to something really special.



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2821 California Street, At Divisadero Street, San Francisco CA

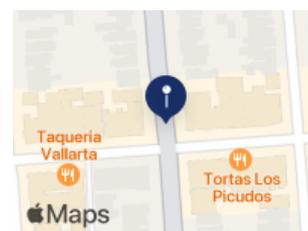


by Arnold Gatilao

Humphry Slocombe

"Funky Flavors in the Mission"

Using locally produced products from Straus Organic Dairy, Humphry Slocombe is a unique ice-cream shop located in the Mission district of San Francisco. This funky little shop serves up some of the wackiest flavors, including old Hebrew ale, foie gras, butterbeer, candied ginger, government cheese and many other odd but delicious icy concoctions. With over 75 flavors created, 10-12 are usually available in the shop and rotated often. They are also partnered with various restaurants and shops around the city, so getting your hands on some Humphry Slocombe ice-cream is rather easy.



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info@humphryslocombe.com

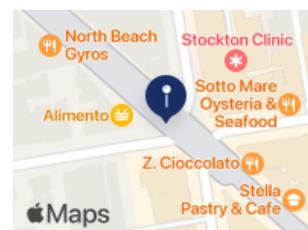
2790 Harrison Street, San Francisco CA



Mara's Italian Pastry

"Just Like Italy"

This small North Beach bakery sells heavenly desserts. Tiramisu, cannoli, Napoleons, cheesecakes, eclairs and Italian cookies are just a handful of the unforgettable pastries you will find for a dollar or so. Another big attraction is the Italian gelato. It is rich and creamy in flavors like white pistachio, coffee, Dutch chocolate, and hazelnut. The pizza focaccia is always a crowd-pleaser. Sit down and enjoy a hot latte and a piece of almond biscotti or stop by and pick up a pound of ladyfingers to go.



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503 Columbus Avenue, San Francisco CA

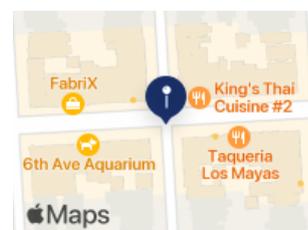


by Sandra Fang

Toy Boat by Jane

"Sweets & Collectible Toys"

This is a happy hybrid selling delectable indulgences and collectible, pop-culture toys. Nothing can compare to savoring a slice of pumpkin cheesecake while simultaneously gloating over finding a fire-breathing wind-up Godzilla or a complete miniature set of the South Park gang. The toys cover the walls, shelves and windows of this turquoise-blue Victorian, while the treats occupy display counters in this whimsical enterprise for grown-ups still in touch with their inner kid. There is both table and booth seating for about 20. Double Rainbow ice cream, Just Desserts baked goods, as well as coffee, hot chocolate and tea are served.



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www.itsjane.com/location/toy-boat-by-jane/

info@itsjane.com

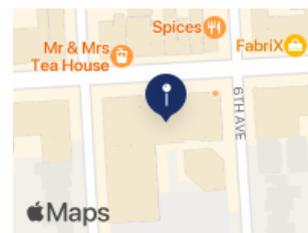
401 Clement Street, San Francisco CA



Schubert's Bakery

"Classic French & German Desserts"

This wonderful German bakery has been purveying rich coffee cakes, creamy mousse cakes and a cornucopia of butter cookies since 1911. The tiny space with a few tables and chairs is usually crammed with people trying to decide between the classic Swedish Princess (white cake with raspberry and kirsch custard and marzipan icing) and one of the many delicious French-inspired mousses and tarts. The fresh bread is also terrific, if you can tear yourself away from the Strawberry Romanoff.



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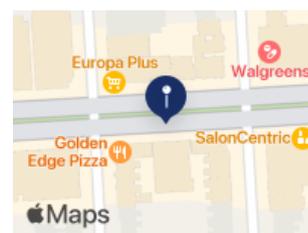


by Sandra Fang

Joe's Ice Cream

"Old-Fashioned Ice Cream"

Since 1959, this old-fashioned soda fountain has been serving homemade ice cream and all-American grill items. It only makes the classics, things such as hamburgers, hotdogs, and milkshakes. Sit at the retro ice cream counter and enjoy thick chocolate malts and banana splits, '50s style. The atmosphere has not changed much since Joe's opened way back when. Unique ice cream flavors that reflect the neighborhood include azuki bean, green tea, and Irish coffee, but fear not, it also makes all the usual flavors like chocolate, vanilla, and strawberry. The service is terrific.



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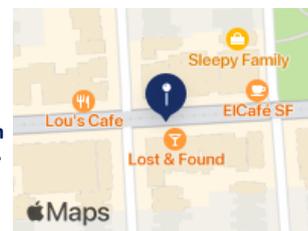


by Sandra Fang

Marco Polo Italian Ice Cream

"Italian Ice Cream With an Asian Flair"

This ice cream parlor combines the best of Italy and China. The result is an ingenious Italian gelato with spicy Chinese flavors. It's definitely worth the trek to this establishment. Neighborhood teenagers bop to the overhead Chinese pop music and visit with their friends. The atmosphere is funky, fun and loud. Musky mango, lychee and java fruit are a few of the unusual flavors offered. For the less adventurous, there are a few traditional options including raisin rum and vanilla. The establishment does not accept credit cards, so please carry cash.



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1447 Taraval Street, San Francisco CA

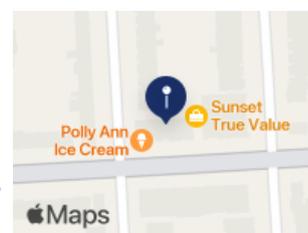


by Sandra Fang

Polly Ann Ice Cream

"Treat Yourself"

Founded in 1955 by Lee and Ted Hanson and later bought over by Mei and Charlie Wu, Polly Anne ice cream is famous for their exotic flavors. Mei and Charlie, being from Taiwan, have added a touch of Asian flavor to their list like lychee, green tea and red bean. Their clients are not only locals but also a number of students and tourists alike. They have got a list of over 500 flavors, but if you find it a mind boggling task to select one, the staff is ever happy to create a flavor of your choice as well. For some excitement you can try the wheel of fortune that chooses the flavor for you, so if you feel lucky try it.



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