





Colorado Springs is a city that rewards appetite. After a morning on the trails, a long afternoon downtown, or a windy drive with the mountains in view, people here tend to want food that feels grounded, generous, and a [pie shop colorado springs](#) little celebratory. Pie does that better than almost anything else. It can be breakfast if the filling leans fruit and the coffee is strong enough. It can be lunch if the crust wraps around a savory filling. It can be dessert, obviously, but at a good pie shop it often becomes the reason you rearrange the rest of the day.

The best pie shops are never just selling sweetness. They are selling contrast: crisp crust against soft filling, tart fruit against butter, flaky layers against rich custard. In a place like Colorado Springs, where the air is dry and the weather can change its mind by noon, those textures matter. A pie that holds its shape, slices cleanly, and still tastes fresh several hours later tells you a lot about the kitchen behind it.

If you are standing at the case in a pie shop Colorado Springs locals actually revisit, the choice can get tricky fast. Cream pies catch the eye. Fruit pies often carry the most aroma. Savory pies can quietly outshine both if you arrive hungry. The smartest move is to order with structure and pay attention to what each pie is trying to do well. Some are built for nostalgia. Some are built for balance. A few are built to stop the table conversation for a minute.

Start with the crust, because everything else depends on it

Before talking fillings, it helps to talk crust. Most people focus on flavor first, but experienced pie buyers know better. Crust is the test. If a pie shop nails crust consistently, the rest of the menu usually follows.

A strong all-butter crust should smell warm and slightly nutty, not just sweet. It should break with a little resistance, then crumble delicately rather than shatter into dry dust. Shortening-based crusts can work too, especially for shops chasing a more old-school tenderness, but even then the crust should taste like something on its own. Bland crust is one of the fastest ways to flatten a pie, particularly in fruit varieties where the filling already carries most of the sugar.

Colorado's altitude makes baking less forgiving, and pie shops that do well in Colorado Springs usually show that they understand moisture control. Fruit fillings need enough thickener to ***artisan pies Colorado Springs*** hold, but not so much that the slice turns gummy. Custards need clean structure without overbaking. Savory pies need bottoms that stay crisp. You can often spot this at a glance in the display case. If the filling has separated, if the meringue is weeping, or if the base looks wet, keep moving.

The fruit pies worth ordering first

Fruit pie is where a pie shop proves whether it has restraint. Sugar can hide mediocre fruit for a minute, but not for an entire slice. The best fruit pies taste like the ingredient itself got the final say.

Apple pie, when the shop respects texture

A truly good apple pie is still the benchmark. It sounds ordinary until you eat one that gets every small decision right. The apples should keep a little shape. They should not collapse into sweet paste unless the shop is intentionally making a softer, old-fashioned style pie. Cinnamon should support, not dominate. Nutmeg, if used at all, should be nearly invisible. Lemon is often what separates a lively apple filling from a heavy one.

In Colorado Springs, where many people head to a pie shop after outdoor activity or on a weekend drive, apple pie works because it is satisfying without being excessive. If the shop offers it warmed, that is often the right call, especially with a spoonful of lightly sweetened whipped cream rather than ice cream. Ice cream can be excellent, but on a heavily spiced or very sweet apple pie, it sometimes turns the whole plate into a sugar contest.

There is also a trade-off between double-crust apple pie and Dutch apple pie with crumb topping. Double crust is usually better if you care most about the pastry. Crumb topping is better if you want more texture and a deeper butter-brown finish on top. Neither is automatically superior. It depends on whether the kitchen's strength is dough or topping.

Cherry pie, if you like tartness with backbone

Cherry pie is one of the easiest to get wrong and one of the most memorable when it is done well. The best slices stay bright and slightly sharp. They should not drift into candy territory. A deep red filling can be beautiful, but color means very little if the flavor has been pushed too far toward sugar.

What you want is a filling that tastes distinctly fruity and faintly floral, with enough acidity to wake up the butter in the crust. Sour cherry pie, when available, is usually the move for people who prefer a more balanced dessert. Sweet cherry pie can still be excellent, but it benefits from a lighter hand and often from a scoop of unsweetened cream or even a mild cheese pairing if you are eating it at home.

A good cherry pie also slices more cleanly than many berry pies, which makes it a reliable option if you are taking dessert to a dinner or holiday table. That sounds like a small thing, but presentation matters. Nobody complains when the cherry pie arrives looking sharp and polished.

Peach pie, especially late in the warm season

Peach pie can be delicate in a way apple and cherry are not. Done right, it tastes like summer with a little pastry wrapped around it. Done poorly, it turns watery and forgettable. At a strong pie shop, peach pie usually lands in that sweet spot where the fruit still tastes sun-ripened but the filling has enough structure to stay put on the fork.

Spice should be minimal here. Too much cinnamon can erase the peach entirely. I generally trust peach pie more when it leans on brown sugar, lemon, and perhaps a whisper of vanilla rather than a spice blend. Some shops add berries, which can be lovely, though it changes the personality of the pie. If you specifically want peaches, order the straight peach version first and save the mixed-fruit option for another visit.

In a pie shop Colorado Springs visitors stop into during late summer or early fall, peach pie often sells quickly for a reason. It feels generous without being heavy, and it pairs unusually well with black coffee.

Mixed berry pie for people who want complexity

Mixed berry pie can be a mess or a masterpiece. It depends on proportion. Blueberries bring body. Raspberries bring tartness and perfume. Blackberries deepen the flavor. Strawberries often add sweetness but can go soft. When those elements are balanced, the pie tastes layered and vivid. When they are not, it becomes one note and syrupy.

This is one of the few pies where I often prefer a lattice top, not just for looks but because it lets steam escape and helps prevent the filling from oversteaming under a solid top crust. The best mixed berry pies also show some patience from the kitchen. They need time to cool properly. A rushed berry pie might taste fine but collapse into a purple puddle on the plate.

Cream pies that deserve the calories

Cream pies are visual magnets in any display case, and for good reason. Tall peaks, glossy fillings, toasted tops, chocolate curls, cookie crumbs, all of it works. But cream pies can also become repetitive if the texture is too soft from top to bottom. The must-order versions are the ones that understand contrast.

Banana cream pie with real banana flavor

A serious banana cream pie should taste unmistakably of banana, but not of banana pudding mix. The filling needs depth from actual fruit, a proper custard base, and enough vanilla to round things out. Sliced bananas should still taste fresh. The whipped cream on top should be airy, not stabilized into a dense foam that behaves like frosting.

One practical note from years of pie-case decision-making: banana cream pie is best eaten the same day. Fruit moisture and custard are not patient companions. If you are taking slices home, this is one to eat first. At the shop, it is often one of the most satisfying choices because it feels rich without the intensity of chocolate.

Chocolate cream pie when you want density and silk

Chocolate cream pie attracts people who think they know what they are getting, but the range is wide. Some versions are airy and almost mousse-like. Others are thick, dark, and close to a ganache custard. I usually prefer the latter, especially when the crust is fully baked and the whipped cream on top is kept lightly sweet.

The best chocolate cream pies avoid two common problems. First, they do not oversugar the filling. Chocolate already carries enough personality. Second, they do not rely on toppings to create interest. A few shavings or a dusting of cocoa is enough. If the pie needs candy pieces, syrups, and decorative clutter to be exciting, the base probably is not doing enough.

For diners coming in after dinner, this is often the most crowd-pleasing order because it satisfies both the pie people and the chocolate-dessert people. Those are not always the same group.

Coconut cream pie, for texture lovers

Coconut cream pie rewards people who care about mouthfeel. The best version gives you several textures at once: crisp shell, smooth custard, soft whipped cream, and toasted coconut with a little chew on top. It should smell lightly tropical but still read as classic American bakery pie, not as something perfumed or overly sweet.

What separates a good coconut cream pie from an average one is toast. Untoasted coconut can taste flat. Toasted coconut adds aroma, bitterness, and edge. That one step changes the pie from mild to memorable.

The sleeper hits are often the savory pies

Many customers walk into a pie shop expecting dessert and forget that savory pies can be the strongest thing on the menu. That is especially true in a mountain-adjacent city where people often want a warm, substantial meal that does not feel like another burger or sandwich.

Savory pies ask more of the kitchen than sweet pies in some ways. They need seasoning, structure, and balance. Too much gravy and they become gluey. Too much meat and they eat heavy. Too little vegetable content and they lose freshness.

Chicken pot pie done properly is a meal, not a side note

A good chicken pot pie should arrive with steam, fragrance, and a crust that stays proud under pressure. The filling matters, but the first spoon crack through the top is the real test. It should give way cleanly and reveal a filling that coats the vegetables and chicken rather than drowning them.

The best versions usually have distinct pieces of carrot, celery, and chicken, with peas added for sweetness and color rather than bulk. Herbs should be obvious but not loud. Thyme works. Parsley works. Too much rosemary can hijack the whole dish. If the pie shop makes a single-serving pot pie with a full pastry lid and a sturdy base, that is often worth ordering over a scoopable casserole-style version.

Beef or steak pies for colder days

A beef pie can be deeply satisfying in Colorado Springs, especially when weather turns crisp. You want beef that has been cooked long enough to soften but not so long that it disappears into strands. The gravy should taste of stock, onions, and patience. Mushrooms are a plus if handled carefully. They add savoriness but can also water out the filling if the kitchen rushes them.

This is the kind of menu item that tells you whether the pie shop wants to be taken seriously as more than a dessert stop. When savory pies are this good, regulars notice.

Seasonal pies are where bakers show personality

Standard menu staples matter, but seasonal pies are often where a shop becomes distinctive. This is where bakers bring in timing, local preference, and a little nerve. In Colorado Springs, a shop might rotate through strawberry-rhubarb in spring, peach in late summer, pumpkin and pecan in fall, then richer custards and chocolate varieties during the holidays.

Pumpkin pie deserves more respect than it gets. Most people have eaten so many mediocre supermarket versions that they forget how elegant it can be. The filling should be smooth and warmly spiced, not aggressively clove-heavy. The crust needs to be fully baked enough to stand up underneath. A lightly brûléed top or a fresh whipped cream finish can lift it from familiar to excellent.

Pecan pie is another one with wide variation. A good pecan pie is not simply sugar suspended around nuts. It should carry toasted flavor, a slight bitterness from the pecans, and enough salt to keep the filling from becoming cloying. If the shop offers a chocolate pecan variation, that can be wonderful, but only if the chocolate does not flatten the nuttiness.

Strawberry-rhubarb is often the pie I recommend to people who claim they do not like fruit pie. The reason is balance. Rhubarb brings tartness and structure. Strawberries bring perfume and softness. Together they make a pie that tastes lively rather than sugary. When the ratio is right, it is one of the most refreshing things in the case.

How to order if you only get one chance

When people ask what to order first at a pie shop, I usually tell them to think less about favorites and more about what the kitchen is most likely to execute at a high level that day. Freshness, timing, and travel all matter.

Here is the short version I give friends visiting Colorado Springs:

1. If you are dining in, choose cream pie or warm fruit pie because texture is at its best right away.
2. If you are taking pie home, choose apple, cherry, or pecan because they travel well and slice neatly later.
3. If you are hungry rather than just craving dessert, check the savory pies before you commit to sweets.
4. If a seasonal pie is made with confidence and is selling fast, trust that signal.
5. If the crust tastes exceptional, order a second slice in a style that showcases it, usually double-crust fruit or pot pie.

That advice sounds simple, but it saves people from one of the most common disappointments, ordering a pie that would have been great an hour earlier or one day fresher.

Drinks and pairings that make the slice better

Pie rarely needs help, but the right pairing sharpens it. Coffee is the default for a reason. Its bitterness trims sweetness and gives buttery crust more dimension. Black coffee works especially well with apple, pecan, and banana cream. If you prefer espresso drinks, choose a less sweet one. A sugary mocha next to chocolate cream pie can push the whole experience too far.

Tea deserves more attention in pie shops. A brisk black tea pairs beautifully with cherry or berry pies. A milder green tea can work with peach or coconut cream. Chai is trickier than people think. It can complement pumpkin pie, but if both the tea and the pie are heavily spiced, they compete.

Milk remains underrated with fruit pie. It softens acidity and turns a sharp berry slice into something rounder and more comforting. For savory pies, a crisp sparkling water often does the best job because it cleans the palate without adding anything distracting.

What separates a memorable slice from a merely decent one

People often remember the flavor first, but repeat customers remember consistency. A memorable pie shop in Colorado Springs is one where the lemon in the fruit fillings stays bright, the whipped cream tastes fresh, the crust does not slump, and the savory pies are seasoned all the way through. It is the place where the last bite is as appealing as the first.

Service plays a role too. Good pie-counter staff will tell you which pies are best that day, which ones are richer than they look, and which ones travel best if you are headed back to a hotel or driving up toward the foothills. That kind of guidance matters because pie is surprisingly situational. A chilled cream slice after lunch is not the same decision as a warm wedge of apple after a snowy walk.

There is also something to be said for shops that keep their menu disciplined. A smaller case with excellent pies usually beats a sprawling display full of average ones. Pie is labor-intensive, and quality tends to show up where focus does.

The order I would make for a first visit

If I were walking into a pie shop Colorado Springs residents speak highly of and it was my first time, I would read the case in two passes. First, I would look for the strongest fruit pie of the day, ideally apple, cherry, or a seasonal standout like strawberry-rhubarb or peach. That tells me a lot about the bakery's handling of crust, moisture, and

restraint. Then I would choose either a cream pie with clean structure, banana or coconut if they look especially fresh, or a savory pie if I had skipped lunch.

For a table of two or three, the best move is often to split contrasting slices rather than ordering variations in the same family. Apple plus chocolate cream tells you more than apple plus cherry. Chicken pot pie plus coconut cream tells you even more. You get a better read on the shop, and you are less likely to feel dessert fatigue halfway through.

If you are buying a whole pie for a gathering, think about how people actually eat. Apple and cherry disappear because nearly everyone likes them. Pecan draws a devoted crowd but can feel rich after a heavy meal. Banana cream is beloved but needs refrigeration and prompt serving. Savory pies make excellent low-stress dinners for small groups, particularly on cold evenings when nobody wants to cook.

A great pie shop does not just sell slices. It gives you options for mood, weather, appetite, and occasion. That is why pie remains such a durable food. It can be simple and still feel generous. It can be familiar and still surprise you. And when the crust is right, the filling is balanced, and the timing is good, one slice is usually enough to understand why people return.

3.14 Pi Bar

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FAQ About pie shop colorado springs

Where can I buy fresh pie in Colorado Springs?

3.14 Pi Bar serves scratch-made sweet and savory pies at 5152 Centennial Blvd in Colorado Springs. Availability can vary, so checking the current menu or ordering ahead is helpful for specific flavors.

Can I order a whole pie for pickup?

Whole-pie and pickup options may depend on the flavor and date. Contact the restaurant or use its current ordering system to confirm availability and lead time.

Does the menu include savory pies?

Yes. The restaurant specializes in both sweet and savory pies, including hearty pot pies, along with other menu items such as sandwiches and salads.

Are take-and-bake pies available?

The restaurant advertises Take 'n' Bake pies that customers can finish in their own ovens. Check the current menu for available varieties and preparation instructions.