**Afternoon Chocolate Tea**

Small bites of chocolate using different origins and different parts of the cacao plant.

Served with a pot of tea or chocolate of your choice.

- Citrus Macaron - *Camino Verde, Ecuador crémeaux, cacao pulp, Meyer lemon, and mint jam*
- Chocolate Soufflé - *Mini chocolate soufflé served in a copper pot*
- Earl Grey Profiterole - *Pâte à choux filled with chocolate and Earl Grey cream*
- Almond Raspberry Napoleon - *Puff pastry layered with chocolate almond cream and raspberries*

**Afternoon Ice Cream**

Three-course ice cream tasting menu featuring single-origin chocolate and nibs.

Served with a pot of tea or chocolate of your choice.

- Nibby Float - *Housemade root beer soda infused with sassafras and served with cocoa nib ice cream with Hacienda Azul, Costa Rica nibs*
- «It's It» - *Our take on the classic San Francisco ice cream sandwich featuring oatmeal cookies, Camino Verde, Ecuador ice cream, and cinnamon cream*
- Madagascar Banana Split - *Caramelized banana bread, cherry ganache, Abanja, Madagascar chocolate ice cream, and peanut tuille*
# Individual Pots

## Chocolate

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Hot Chocolate</td>
<td>Our take on the American Classic: light and mildly sweet. Made especially for afternoon chocolate.</td>
<td>$8</td>
</tr>
<tr>
<td>Mission Hot Chocolate</td>
<td>Foamy, spiced, and spicy. Contains almonds. Made especially for afternoon chocolate.</td>
<td>$8</td>
</tr>
</tbody>
</table>

## Coffee

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ground Control Coffee</td>
<td>Made with Voga’s vacuum system of controlled mini-brews for sweeter, less bitter, and more nuanced flavor.</td>
<td>$8</td>
</tr>
<tr>
<td>Cocoa Nib Coffee</td>
<td>Single-origin cocoa nibs brewed with Ritual coffee for a smooth, nutty, and full-flavored coffee.</td>
<td>$8</td>
</tr>
</tbody>
</table>

## Tea

### Delicate & Sweet

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marshmallow Root Herbal Tisane</td>
<td>Orange flower and chamomile</td>
<td>$8</td>
</tr>
<tr>
<td>Aged Bai Mudan Aged White</td>
<td>Honeysuckle, sweet grass, peach crisp, buttered toast</td>
<td>$8</td>
</tr>
</tbody>
</table>

### Distinct & Balanced

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Qilan Light Oolong</td>
<td>Butter pecan, fresh baked raisins bread, snap peas</td>
<td>$8</td>
</tr>
<tr>
<td>Eighteen Taiwanese Red Tea</td>
<td>Cinnamon, dates, eucalyptus</td>
<td>$8</td>
</tr>
<tr>
<td>Rooibos Herbal Tisane</td>
<td>Vanilla, smoked honey</td>
<td>$8</td>
</tr>
</tbody>
</table>

### Robust & Bold

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elevation Keemun Black Tea</td>
<td>Pine, cocoa, citrus zest</td>
<td>$8</td>
</tr>
<tr>
<td>Assam Satrupa Estate</td>
<td>Sweet fragrance, deep black cherry, malt</td>
<td>$8</td>
</tr>
</tbody>
</table>
À LA CARTE

HOT CHOCOLATE

House Hot Chocolate
Our take on the American Classic: light and mildly sweet.

Mission Hot Chocolate
Foamy, spiced, and spicy. Contains almonds.

European Drinking Chocolate
Italian-inspired: thick, hot, and rich.

FROZEN HOT CHOCOLATE

Frozen Hot Chocolate
A rich and decadent treat. Topped with cocoa nib infused whipped cream.

NIBBY HORCHATA
Our take on the refreshing classic, made with almonds, hazelnuts, cinnamon, nibs, and rice.

Cacao Fruit Smoothie
Made from the fruit of the cacao tree. Mild and tropical in flavor, similar to a tart lychee.

ECUADOR COLD BREW
Cold-brewed Ritual espresso infused with nibs.

ICED CHOCOLATE CHAI
Cold Assam tea with ginger, cardamom, cinnamon, cloves, and chocolate.

MOCHAS

Iced Mocha
Our House Hot Chocolate with espresso served over ice.

House Mocha
Our House Hot Chocolate with espresso.

Mission Mocha
Our spicy mocha. Contains almonds.

Marocchino
European drinking chocolate topped with Ritual espresso and cocoa nib infused whipped cream.

*vegetarian substitute available
**gluten-free
***vegan options available upon request

Americano $3 | Espresso $3 | Macchiato $3.25
Cortado $3.50 | Cappuccino $4 | Latte $4.25