

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.

\$45
per
person

Citrus Macaron - *Camino Verde, Ecuador crèmeaux, 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.

\$40
per
person

Nibby Float - *Housemade root beer soda infused with saffras 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

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CHOCOLATE	House Hot Chocolate	\$8
	<i>Our take on the American Classic: light and mildly sweet. Made especially for afternoon chocolate.</i>	
	Mission Hot Chocolate	\$8
	<i>Foamy, spiced, and spicy. Contains almonds. Made especially for afternoon chocolate.</i>	

COFFEE	Ground Control Coffee	\$8
	<i>Made with Voga's vacuum system of controlled mini-brews for sweeter, less bitter, and more nuanced flavor.</i>	
	Cocoa Nib Coffee	\$8
	<i>Single-origin cocoa nibs brewed with Ritual coffee for a smooth, nutty, and full-flavored coffee.</i>	

TEA

Delicate & Sweet	Marshmallow Root Herbal Tisane	\$8
	<i>Orange flower and chamomile</i> Song Tea	
	Aged Bai Mudan Aged White	\$8
	<i>Honeysuckle, sweet grass, peach crisp, buttered toast</i> Tap Twice Tea	
Distinct & Balanced	Qilan Light Oolong	\$8
	<i>Butter pecan, fresh baked raisins bread, snap peas</i> Tap Twice Tea	
	Eighteen Taiwanese Red Tea	\$8
	<i>Cinnamon, dates, eucalyptus</i> Song Tea	
	Rooibos Herbal Tisane	\$8
	<i>Vanilla, smoked honey</i> In Pursuit of Tea	
Robust & Bold	Elevation Keemun Black Tea	\$8
	<i>Pine, cocoa, citrus zest</i> 4 Track Tea	
	Assam Satrupa Estate	\$8
	<i>Sweet fragrance, deep black cherry, malt</i> In Pursuit of Tea	

À LA CARTE



*vegetarian
substitute available

**gluten-free

***vegan options
available upon request

HOT CHOCOLATE	House Hot Chocolate	\$5. ⁷⁵	À L A C A R T E
	<i>Our take on the American Classic: light and mildly sweet</i>		
	Mission Hot Chocolate	\$5. ⁷⁵	
	<i>Foamy, spiced, and spicy. Contains almonds.</i>		
	European Drinking Chocolate	\$4. ⁵⁰	
	<i>Italian-inspired: thick, hot, and rich.</i>		
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COLD CHOCOLATE	Frozen Hot Chocolate	\$5. ⁷⁵	
	<i>A rich and decadent treat. Topped with cocoa nib infused whipped cream.</i>		
	Nibby Horchata	\$5. ⁰⁰	
	<i>Our take on the refreshing classic, made with almonds, hazelnuts, cinnamon, nibs, and rice.</i>		
	Cacao Fruit Smoothie	\$7. ⁰⁰	
	<i>Made from the fruit of the cacao tree. Mild and tropical in flavor, similar to a tart lychee.</i>		
	Ecuador Cold Brew	\$5. ⁰⁰	
	<i>Cold-brewed Ritual espresso infused with nibs.</i>		
	Iced Chocolate Chai	\$5. ⁰⁰	
	<i>Cold Assam tea with ginger, cardamom, cinnamon, cloves, and chocolate.</i>		
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MOCHAS	Iced Mocha	\$6. ²⁵	
	<i>Our House Hot Chocolate with espresso served over ice.</i>		
	House Mocha	\$6. ²⁵	
	<i>Our House Hot Chocolate with espresso.</i>		
	Mission Mocha	\$6. ²⁵	
	<i>Our spicy mocha. Contains almonds.</i>		
	Marocchino	\$5. ⁰⁰	
	<i>European drinking chocolate topped with Ritual espresso and cocoa nib infused whipped cream.</i>		

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