

BREAKFAST



Served *from 9am to noon*

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Brûléed Brioche

Caramelized brioche with Camino Verde, Ecuador house-made «Nutella» and cocoa nib cream

\$12

Churros and Dipping Sauce

Churros perfect for sharing with nib sugar and spiced chocolate sauce

\$10

Cake for Breakfast

An over-the-top chocolate chip pancake cake with vanilla cream and chocolate maple sauce

\$10

Chocolate Granola

*Granola with oats, quinoa, nibs, hazelnuts, and dried cherries served with Saint Benoit organic yogurt and seasonal fruit
<vegan coconut yogurt available upon request>*

\$8

Market Vegetable Quiche

Seasonal vegetables from our San Francisco Farmers Market and served with a side of greens with a cacao pulp vinaigrette.

\$12

Roasted Vegetable Hash

*Seasonal potatoes with cocoa nib basil pesto, asparagus, and a poached egg.
<gluten free>*

\$12

TEA &
COFFEE

TEA
&
COFFEE

TEA

Delicate
& Sweet

Marshmallow Root Herbal Tisane \$8
Orange flower and chamomile
Song Tea

Aged Bai Mudan Aged White \$8
Honeysuckle, sweet grass, peach crisp, buttered toast
Tap Twice Tea

Distinct
& Balanced

Qilan Light Oolong \$8
Butter pecan, fresh baked raisins bread, snap peas
Tap Twice Tea

Eighteen Taiwanese Red Tea \$8
Cinnamon, dates, eucalyptus
Song Tea

Rooibos Herbal Tisane \$8
Vanilla, smoked honey
In Pursuit of Tea

Robust
& Bold

Elevation Keemun Black Tea \$8
Pine, cocoa, citrus zest
4 Track Tea

Himalayan Black Nepalese Tea \$8
Brown sugar, black cherry, wood
In Pursuit of Tea

Assam Satrupa Estate \$8
Sweet fragrance, deep black cherry, malt
In Pursuit of Tea

COFFEE

Cappuccino \$3.⁵⁰

Americano \$3.⁵⁰

Latté \$4.²⁵

Macchiato \$3.⁵⁰

Ground Control Coffee \$3.⁰⁰

Cocoa Nib Coffee \$3.⁵⁰

Cortado \$3.⁵⁰

Espresso \$3.⁵⁰

CHOCOLATE



*vegetarian
substitute available

**gluten-free

***vegan options
available upon request

HOT CHOCOLATE

House Hot Chocolate	\$5. ⁷⁵
<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>	

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>	

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>	