

# À LA CARTE

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HOT CHOCOLATE	House Hot Chocolate	\$5. <sup>75</sup>	À L A C A R T E
	<i>our take on the American classic: light and mildly sweet</i>		
	Mission Hot Chocolate	\$5. <sup>75</sup>	
	<i>a foamy, spiced, and spicy Mesoamerican original with chocolate and almonds</i>		
	European Drinking Chocolate	\$4. <sup>50</sup>	
	<i>Italian-inspired: thick, hot, and rich</i>		
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COLD CHOCOLATE	Frozen Hot Chocolate	\$5. <sup>75</sup>	
	<i>a rich and decadent treat topped with cocoa nib-infused whipped cream</i>		
	Nibby Horchata	\$5. <sup>00</sup>	
	<i>our take on the refreshing classic, made with almonds, hazelnuts, cinnamon, nibs, and rice</i>		
	Cacao Fruit Smoothie	\$7. <sup>00</sup>	
	<i>mild and tropical, similar to a tart lychee, made from the fruit of the cacao pod</i>		
	Ecuador Cold Brew	\$5. <sup>00</sup>	
	<i>cold-brewed Ritual espresso infused with nibs</i>		
	Iced Chocolate Chai	\$5. <sup>00</sup>	
	<i>cold Assam tea with ginger, cardamom, cinnamon, cloves, and chocolate</i>		
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MOCHAS	Iced Mocha	\$6. <sup>25</sup>	
	<i>our House Hot Chocolate with espresso served over ice</i>		
	House Mocha	\$6. <sup>25</sup>	
	<i>our House Hot Chocolate with espresso</i>		
	Mission Mocha	\$6. <sup>25</sup>	
	<i>our Mission Hot Chocolate (contains almonds) with espresso</i>		
	Marocchino	\$5. <sup>00</sup>	
	<i>European Drinking Chocolate topped with Ritual espresso and cocoa nib-infused whipped cream</i>		
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JUICE	Fresh Orange Juice	\$4. <sup>00</sup>	
	Fresh Grapefruit Juice	\$4. <sup>00</sup>	
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	Americano \$3	Espresso \$3	Macchiato \$3. <sup>25</sup>
	Cortado \$3. <sup>50</sup>	Cappuccino \$4	Latte \$4. <sup>25</sup>

POTS OF TEA & CHOCOLATE FOR ONE

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CHOCOLATE	House Hot Chocolate	\$8
	<i>our take on the American classic: light and mildly sweet with housemade marshmallows</i>	

	Mission Hot Chocolate	\$8
	<i>a foamy, spiced, and spicy Mesoamerican original with chocolate and almonds</i>	

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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>	

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TEA	Delicate & Sweet	Marshmallow Root Herbal Tisane*	\$8
		<i>orange flower and chamomile flavors</i>	
		Aged Bai Mudan Aged White	\$8
		<i>notes of honeysuckle, sweet grass, peach crisp, buttered toast</i>	

Distinct & Balanced	Qilan Light Oolong	\$8
	<i>flavors of butter pecan, fresh baked raisin bread, snap peas</i>	
	Eighteen Taiwanese Red Tea	\$8
	<i>cinnamon, date, and eucalyptus notes</i>	
	Rooibos Herbal Tisane*	\$8
	<i>with flavors of vanilla and smoked honey</i>	

Robust & Bold	Elevation Keemun Black Tea	\$8
	<i>pine, cocoa, and citrus zest aromas</i>	
	Himalayan Black Nepalese Tea	\$8
	<i>notes of brown sugar, black cherry, and wood</i>	
	Assam Satrupa Estate	\$8
	<i>with sweet fragrance, deep black cherry, and malt notes</i>	

\*decaffeinated



## SALON SERVICE

Bloom is a European-styled chocolate salon inspired by cacao and single-origin chocolate

### Afternoon Chocolate or Tea

*A tiered tasting of sweets and savories that highlight the parts of the cacao plant*

\$45

per  
person

*Served with a pot of tea or hot chocolate of your choice*

Citrus Macaron — *almond meringue sandwich cookie with Camino Verde, Ecuador crèmeaux, cacao pulp, Meyer lemon, and mint jam*

Chocolate Soufflé — *petit chocolate soufflé served in a copper pot*

Earl Grey Profiterole — *pâte à choux filled with chocolate Earl Grey cream*

Almond Raspberry Napoleon — *puff pastry layered with chocolate almond cream and raspberries*

Egg Salad Tea Sandwich — *with capers and dill, served on housemade cocoa nib sourdough rye*

### Afternoon Ice Cream

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

\$40

per  
person

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

Nibby Float - *housemade root beer soda infused with sassafras served with Hacienda Azul, Costa Rica cocoa nib ice cream*

«It's It» - *the classic San Francisco ice cream novelty made with Camino Verde, Ecuador ice cream sandwiched between oatmeal cookies*

Madagascar Banana Split - *caramelized banana bread, cherry ganache, Abanja, Madagascar chocolate ice cream, and peanut tuille*

## BREAKFAST

Mornings at Bloom include sweet and savory staff breakfast favorites



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Served from 9am to noon

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### Brûléed Brioche

*caramelized brioche with Camino Verde, Ecuador housemade «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, puffed quinoa, nibs, hazelnuts, and dried cherries served with Saint Benoit organic yogurt and seasonal fruit*

\$8

### Market Vegetable Quiche

*seasonal vegetables from our San Francisco Farmers Market, served with greens dressed with cacao pulp vinaigrette*

\$12

### Roasted Vegetable Hash\*

*seasoned potatoes and bell peppers topped with cocoa nib basil pesto, asparagus, and a poached egg*

\$12

\*gluten-free

\*\*vegan coconut yogurt available upon request