

DANDELION

SMALL-BATCH

CHOCOLATE

All drinks and desserts are made onsite using our single-origin chocolate

DESSERTS

DANDELION CHOCOLATE CHIP COOKIE	3.25
With large pieces of Camino Verde, Ecuador chocolate	
OATMEAL COOKIE	3.25
Made with almond flour, plus Camino Verde, Ecuador chocolate, cocoa nibs, and cranberries <i>(gluten free)</i>	
CHOCOLATE BREAKFAST	6.50
Chocolate granola with oats, quinoa, nibs, hazelnuts, dried cherries, and Saint Benoît yogurt <i>(to-go: add \$1.50 jar deposit)</i>	
DULCE DE LECHE BAR	4.50
Almond and hazelnut sable crust, dulce de leche, and chocolate caramel ganache	
S'MORE	4.50
Homemade graham cracker, marshmallow, and chocolate ganache toasted to order	
BROWNIE BITE FLIGHT	6.00
Three single-origin chocolate brownies	
CAMINO VERDE, ECUADOR CANELÉ	3.50
Baked chocolate custard inside a crisp, caramelized shell	
CHOCOLATE PANNA COTTA	5.50
Tahini sauce, sesame soil, and stone fruit	
NIB TOFFEE	5.00
Housemade toffee layered with single-origin chocolate and roasted cocoa nibs <i>(gluten free)</i>	
YUZU PARIS-BREST	6.00
Chocolate yuzu cream, raspberries, and toasted almonds	
COFFEE CAKE	3.50
Camino Verde, Ecuador chocolate, seasonal fruit, and cocoa nib-nut streusel	
CHOCOLATE MOCHI TART	6.00
Buttermilk panna cotta, yuzu gel, and lavender caramel	
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SINGLE-ORIGIN CHEF'S TASTING	14.00
Cacao spritzer <i>Maya Mountain, Belize</i>	
Profiterole <i>Butuo, Liberia</i>	
S'more <i>Camino Verde, Ecuador</i>	
Passion fruit macaron <i>Ambanja, Madagascar</i>	
Cocoa husk panna cotta <i>Hacienda Azul, Costa Rica</i>	