

À LA CARTE



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>a foamy, spiced, and spicy Mesoamerican original with chocolate and 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>mild and tropical, similar to a tart lychee, made from the fruit of the cacao pod</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 Mission Hot Chocolate (contains almonds) with espresso</i>		
	Marocchino	\$5. ⁰⁰	
	<i>our European Drinking Chocolate is topped with Ritual espresso and cocoa nib-infused whipped cream</i>		
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JUICE	Fresh Orange Juice	\$4. ⁰⁰	
	Fresh Grapefruit Juice	\$4. ⁰⁰	
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	Americano \$3	Espresso \$3	Macchiato \$3. ²⁵
	Cortado \$3. ⁵⁰	Cappuccino \$4	Latte \$4. ²⁵

POTS OF CHOCOLATE & TEA 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>	

TEA	Light & Bright	White Narcissus	\$8
		<i>unique air-dried white tea with notes of alfalfa and acacia honey</i>	
		Linden	\$8
		<i>caffeine-free herbal infusion with notes of honey and stone fruit</i>	

Distinct & Balanced

Drunken Begonia	\$8
<i>rare Wuyi Cliff oolong with notes of sweet cherry, sesame, and cedar</i>	
Rooibos	\$8
<i>caffeine-free South African herb with smoked honey and vanilla notes</i>	

Robust & Bold

2018 Jin Jun Mei	\$8
<i>produced in Fujian, China, this fine plucked tea tastes of nutmeg, rose, and lime zest</i>	
Dongsa Cooperative Hand Fired Black Tea	\$8
<i>from the oldest tea forest in the world, this wild foraged tea tastes of juniper, banana, and buckwheat honey</i>	

COFFEE	Ground Control Coffee	\$4
	<i>made with Vega's vacuum system of controlled mini-brews for sweeter, less bitter, and more nuanced flavor</i>	
	Cocoa Nib Coffee	\$4
	<i>single-origin cocoa nibs brewed with Ritual coffee for a smooth, nutty, and full-flavored coffee</i>	



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, Ambanja, 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*

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