

BEVERAGES



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>a foamy, spiced, and spicy Mesoamerican original with chocolate and almonds</i>	
Hojicha Drinking Chocolate	\$5. ⁷⁵
<i>creamy and mildly sweetened, a delicate and lightly roasted Japanese tea with smokey notes and a soothing finish</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>mild and tropical, similar to a tart lychee, made from the fruit of the cacao pod</i>	
Pulp Fresca	\$5. ⁰⁰
<i>a lightly sweetened, bright cooler made with zested lime and 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>	

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 topped with Ritual espresso and cocoa nib-infused whipped cream</i>	

Fresh Orange Juice	\$4. ⁰⁰
Fresh Grapefruit Juice	\$4. ⁰⁰

Americano	\$3	Espresso	\$3	Macchiato	\$3. ²⁵
Cortado	\$3. ⁵⁰	Cappuccino	\$4	Latte	\$4. ²⁵

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POTS OF CHOCOLATE & TEA FOR ONE

CHOCOLATE	House Hot Chocolate <i>our take on the American classic: light and mildly sweet with housemade marshmallows</i>	\$8
	Mission Hot Chocolate <i>a foamy, spiced, and spicy Mesoamerican original with chocolate and almonds</i>	\$8
	Hojicha Hot Chocolate <i>Creamy and mildly sweetened, a delicate and lightly roasted tea with smoky notes and a soothing finish</i>	\$8

TEA	Light & Bright	White Narcissus <i>unique air-dried white tea with notes of alfalfa and acacia honey</i>	\$8
		Linden <i>caffeine-free herbal infusion with notes of honey and stone fruit</i>	\$8
	Distinct & Balanced	Tieguanyin Deep Roast <i>notes of grilled peach, guava, and magnolia</i>	\$8
		Rooibos <i>caffeine-free South African herb with smoked honey and vanilla notes</i>	\$8
		2018 Jin Jun Mei <i>produced in Fujian, China, this fine plucked tea tastes of nutmeg, rose, and lime zest</i>	\$8
	Robust & Bold	Ceylon OP, New Vithanakande Estate <i>notes of walnut, molasses, and toast, this tea stands up well to milk</i>	\$8
		Dongsa Cooperative Hand Fired Black Tea <i>from the oldest tea forest in the world, this wild foraged tea tastes of juniper, banana, and buckwheat honey</i>	\$8

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

MORNINGS



Inspired by the tea rooms of Paris, this is our American twist on a chocolate salon. Our salon is a celebration of chocolate in all its various forms.

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Served *from 8am to noon*

LIGHTER

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

Chocolate Granola***

granola with oats, puffed quinoa, nibs, hazelnuts, and dried cherries served with Saint Benoit organic yogurt and fruit

\$8

MAINS

Chocolate Porridge***

warm chocolate quinoa spiced with cardamom and almond milk, topped with coconut, cocoa nibs, fruit, and dried cranberries

\$9

Market Vegetable Quiche

seasonal vegetables from our local 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

NEVER TOO EARLY TO CELEBRATE

Cake for Breakfast

a decadent, layered chocolate chip pancake cake with creme fraiche, vanilla cream, and chocolate maple sauce

\$10

Chocolate Pause

for 1-2, a pot of hot chocolate with an assortment of light bites including madeleines, churros, and savory crackers

\$18

Café Pastries

also serving our daily pastry selections such as kouign amanns, caneles, and cookies

ask your server for pricing

*gluten-free

**vegan or vegan option available

AFTERNOONS



Inspired by the tea rooms of Paris, this is our American twist on a chocolate salon. Our salon is a celebration of chocolate in all its various forms.

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Served *from 1pm to 5pm*

Cake
Break \$14

a trio of our favorite cakes from three different origins: cocoa nib carrot cake (Maya Mountain, Belize), cassis peanut butter (Ambanja, Madagascar), and classic chocolate (Camino Verde, Ecuador)

Ice Cream
Flight \$12

three scoops of ice cream highlighting cacao pulp (Wampu, Honduras), cocoa nibs (Costa Esmeraldes, Ecuador), and 70% chocolate (Kokoa Kamili, Tanzania)

Cookies &
Milk** \$9

warm chocolate chip, pistachio cardamom, and rye ginger cookies served with your choice of milk

Chocolate
Pause \$18

for 1-2, enjoy a pot of hot chocolate of your choice served with the chef's assortment of light bites including madeleines, churros, and savory crackers

MORNINGS



Inspired by the tea rooms of Paris, this is our American twist on a chocolate salon. Our salon is a celebration of chocolate in all its various forms.

Served *from 8am to noon*

Chocolate Maker Breakfast

Our signature breakfast service served in two courses with a warm beverage

\$26 *per person*

CHOICE OF

Brûléed Brioche *or*
Churros with Dipping
Sauce

Chocolate Porridge,
Roasted Vegetable
Hash, *or* Market
Vegetable Quiche

Hot Chocolate,
Coffee, an Espresso
Drink, *or* Tea

SALON SERVICE



Inspired by the tea rooms of Paris, this is our American twist on a chocolate salon. Our salon is a celebration of chocolate in all its various forms.

Weekends *from* 1pm *to* 5pm

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Chocolate Service

Our signature salon service served with a pot of hot chocolate, tea, or espresso drink

\$45 *per experience*

Citrus Macaron
almond meringue sandwich cookie with Camino Verde, Ecuador crèmeaux and citrus 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

Gruyere Biscuit
flaky butter biscuit with Gruyere cheese and cacao pulp jam
