Beverages

Hot Chocolate

House Hot Chocolate
our take on the American classic: light and mildly sweet
$5.75

Mission Hot Chocolate
a foamy, spiced, and spicy Mesoamerican original with chocolate and almonds
$5.75

Hojicha Drinking Chocolate
creamy and mildly sweetened, a delicate and lightly roasted Japanese tea with smokey notes and a soothing finish
$5.75

European Drinking Chocolate
Italian-inspired: thick, hot, and rich
$4.50

Frozen Hot Chocolate
a rich and decadent treat topped with cocoa nib-infused whipped cream
$5.75

Nibby Horchata
our take on the refreshing classic, made with almonds, hazelnuts, cinnamon, nibs, and rice
$5.00

Cacao Fruit Smoothie
mild and tropical, similar to a tart lychee, made from the fruit of the cacao pod
$7.00

Pulp Fresca
a lightly sweetened, bright cooler made with zested lime and fruit of the cacao pod
$5.00

Ecuador Cold Brew
cold-brewed Ritual espresso infused with nibs
$5.00

Iced Chocolate Chai
cold Assam tea with ginger, cardamom, cinnamon, cloves, and chocolate
$5.00

Mochas

Iced Mocha
our House Hot Chocolate with espresso served over ice
$6.25

House Mocha
our House Hot Chocolate with espresso
$6.25

Mission Mocha
our Mission Hot Chocolate (contains almonds) with espresso
$6.25

Marocchino
our European Drinking Chocolate topped with Ritual espresso and cocoa nib-infused whipped cream
$5.00

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
# Pots of Chocolate & Tea for One

## Chocolate

<table>
<thead>
<tr>
<th>Chocolate Type</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Hot Chocolate</td>
<td>$8</td>
<td>our take on the American classic: light and mildly sweet with housemade marshmallows</td>
</tr>
<tr>
<td>Mission Hot Chocolate</td>
<td>$8</td>
<td>a foamy, spiced, and spicy Mesoamerican original with chocolate and almonds</td>
</tr>
<tr>
<td>Hojicha Hot Chocolate</td>
<td>$8</td>
<td>creamy and mildly sweetened, a delicate and lightly roasted tea with smokey notes and a soothing finish</td>
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</tbody>
</table>

## Tea

<table>
<thead>
<tr>
<th>Tea Type</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td>Light &amp; Bright</td>
<td></td>
<td></td>
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<tr>
<td>Lemon Verbena</td>
<td>$8</td>
<td>herbal infusion with bright, citrus notes that’s naturally caffeine free</td>
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<tr>
<td>Aged White Peony</td>
<td>$8</td>
<td>2005 aged white tea with notes of honeysuckle and buttered toast</td>
</tr>
<tr>
<td>Distinct &amp; Balanced</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rooibos</td>
<td>$8</td>
<td>caffeine-free herbal infusion with smoked honey and vanilla notes</td>
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<tr>
<td>Hojicha</td>
<td>$8</td>
<td>roasted green tea with flavors of nuts and maple sap</td>
</tr>
<tr>
<td>Heaven Up Here</td>
<td>$8</td>
<td>jasmine tea pearls with notes of magnolia harvested in spring 2019</td>
</tr>
<tr>
<td>Drunken Begonia (Limited Availability)</td>
<td>$8</td>
<td>rare Wuyi Cliff oolong with flavors of sesame, black cherry, and cedar</td>
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<tr>
<td>Robust &amp; Bold</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Single Origin Earl Grey</td>
<td>$8</td>
<td>black tea from Assam, India with a malty base and bright bergamot orange notes</td>
</tr>
<tr>
<td>Himalayan Black (Limited Availability)</td>
<td>$8</td>
<td>Nepalese black tea with notes of black cherry and brown sugar</td>
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</table>
Brûléed Brioche
caramelized brioche with Camino Verde, Ecuador housemade "Nutella" and cocoa nib cream

Churros and Dipping Sauce
churros perfect for sharing with nib sugar and spiced chocolate sauce

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

$12 $10 $8

Chocolate Porridge**
warm chocolate quinoa spiced with cardamom and almond milk, topped with coconut, cacao nibs, fruit, and dried cranberries

Market Vegetable Quiche
seasonal vegetables from our local farmers market, served with greens dressed with cacao pulp vinaigrette

Mole Hash*
owen-roasted potatoes, Ambanja, Madagascar mole, pickled shallots, sesame seeds, and a poached egg

$12 $12 $12

Dandelion Belgian Waffle
made with Camino Verde, Ecuador chocolate, served with maple syrup, cocoa nib-infused cream, and blood orange marmalade

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

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

$12 $18 $3.25 - $6.00

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* gluten-free
** vegan
*** vegan coconut yogurt available upon request
Inspired by the tea rooms of Paris, this is our American twist on a chocolate salon. Not a restaurant, we’re a celebration of chocolate in all of its various forms.

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 Esmeraldas, 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 treats including madeleines, churros, and savory crackers

**oat milk available upon request
MORNINGS

Inspired by the tea rooms of Paris, this is our American twist on a chocolate salon. Not a restaurant, we're a celebration of chocolate in all of its various forms.

Served from 8am to noon

Chocolate Maker Breakfast

$26 per person

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

Choice of:

Brûléed Brioche or Churros with Dipping Sauce

Mole Hash, Market Vegetable Quiche, or Chocolate Porridge

Hot Chocolate, Coffee, Espresso Drink, or Tea
SALON SERVICE

Inspired by the tea rooms of Paris, this is our American twist on a chocolate salon. Not a restaurant, we’re a celebration of chocolate in all of its various forms.

Weekends from 1pm to 5pm

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 crémeaux 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

Orange Spiced Cannoli — crunchy pastry filled with Ambanja, Madagascar 70%-spiced ricotta and dipped in cocoa nibs

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