

# MINDY'S HOT CHOCOLATE

RESTAURANT • DESSERT BAR • PASTRIES

## February 18th & 19th

### freshly squeezed juices...5

orange  
grapefruit

### brunch cocktails

mimosa cava, orange juice.....8  
 seasonal bellini cava, strawberry & jasmine consommé.....9  
 bloody mary ch vodka, house mix, beer back .....10  
 hot black coffee medley bros. bourbon, averta, coffee,  
 cardamom, cream.....11  
 blood orange paloma Repo Tequila, blood orange juice  
 lime juice, simple syrup, soda.....11

ALMOND CROISANT	frangipane, chocolate, orange blossom almonds.....	5
MINDY'S DOUGHNUTS	cinnamon sugar, preserved raspberry jam .....	10
GRANOLA PARFAIT	greek yogurt, toasted coconut granola, vanilla poached golden pineapple.....	7
QUINOA BOWL	roasted carrots, turnips, kale, beet humus with pickled radish, sprouts, poached egg.....	13
AVOCADO TOAST	smashed avocado, cured salmon, soft boiled egg, capers, red onions, multigrain.....	14
SEASONAL QUICHE	fresh local ingredients served with a mixed green salad, champagne vinaigrette .....	13
BUTTERMILK PANCAKE	cider apples, caramel butter.....	12
FRENCH TOAST	meyer lemon cream, strawberry compote, breakfast sausage .....	14
MONTE CRISTO PANINI	sliced ham, roasted turkey, smoked gouda, raspberry jam, brioche, breakfast potatoes.....	15
BREAKFAST CARBONARA	Italian sausage, bucatini, parmesan, poached egg.....	16
CHICKEN & WAFFLES	crispy thigh, cholula syrup, pickled peppers, honey butter.....	15
MUSHROOM SCRAMBLE	farm eggs, shallots, muenster, breakfast potatoes, grilled toast.....	14
SALAMI SCRAMBLE	farm eggs, genoa salami, white cheddar, breakfast potatoes, grilled toast.....	14
WINTER VEGETABLE HASH	rutabaga, sweet potatoes, butternut squash, pearl onions, poached egg, arugula pesto, grilled baguette.....	16
SOUTHERN BREAKFAST	cornbread, smoked ham hock & northern bean stew, paprika, sunny side farm egg, pickled collard greens.....	14
CHEDDAR MELT	Carr Valley three year cheddar, pumpernickel, honey syrup, tomato soup.....	13
BURGER	Slagel Farms beef, organic bacon, Carr Valley three year cheddar, pickle, sesame-poppy seed bun, house made chips.....	16
	add a sunny side up farm egg .....	18
MAC & CHEESE	never changes, always a treat.....	12
2 EGGS ANY WAY	(scrambled, poached, sunny side, over easy, over medium, over hard) breakfast potatoes, choice of sausage or smoked bacon, grilled toast.....	11

smoked bacon 5

grilled toast 2.5

bowl of fruit 6

house made breakfast pork sausage 5

everything bagel 3

house made cream cheese 1.5

breakfast potatoes 4

two farm eggs 4

house made raspberry preserves 1.5

*Hot Chocolate supports local producers of seasonal products and sustainable agriculture. We would like to thank..*

Three Sister's Farm • Spence Farm • Werp Farm • Maple Creek • Kilgus Farm • Iron Creek Farm • Timeless Prairie Orchard • Tim Burton • Carr Valley Cheese  
 Genesis Growers • Green Acres Farm • Mick Klug Farm • Kinnikinnick Farm • Gunthorp Farm • Seedling Farm • Slagel Family Farms • Nichols Farm

*for their constant inspiration and excellent products!*

**Check out HotChocolate Bakery in Revival Food Hall at 125 South Clark!**

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS



**INTELLIGENTSIA COFFEE**

FRENCH PRESS .....	3.5
BOTTOMLESS DRIP .....	3.5
LEVER PULLED ESPRESSO .....	3
AMERICANO .....	3
COLD BREW .....	4
MACCHIATO.....	4
CAPPUCCINO – 6oz.....	4.5
LATTE – 12oz .....	5
HOUSE MADE SYRUPS — VANILLA BEAN, CARAMELIZED HONEY, LEMON & CARDAMOM, ADD .50	
MOCHA - 12oz ( <i>milk or dark chocolate</i> ).....	5.5
MILK CHOICES — KILGUS FARMS WHOLE OR SKIM, SOY	

**ADDITIONAL DRINKS**

HOUSE-BLENDED CHAI LATTE.....	5
ICED TEA .....	3
RARE TEA CELLARS TEA.....	5
EMPEROR’S DRAGONWELL— organic green tea	
REGAL EARL GREY— organic high mountain black tea and the oil of bergamot.	
REGAL ENGLISH BREAKFAST— traditional organic English breakfast	
EMPEROR’S MINT MERITAGE — 100% peppermint with a sweet cooling sensation	
EMPEROR’S LEMON MERITAGE — organic proprietary estate blend of the finest natural lemon leaf tisanes	
EMPEROR’S CHAMOMILE — organic and biodynamically-grown, hand-picked Egyptian chamomile	

**HOT CHOCOLATE**

SERVED WITH HOUSE-MADE MARSHMALLOW ( <i>our marshmallows contain egg &amp; animal product</i> ).....	7
<i>(spike your favorite hot chocolate with a shot of brandy, cognac, whiskey or rum, add \$8)</i>	
PEPPERMINT.....candy cane, 3/4 French white chocolate, 1/4 milk chocolate	
MEDIUM..... milk chocolate with a touch of dark chocolate and a hint of caramel	
DARK..... 72% French chocolate	
MEXICAN..... 2/3 dark chocolate, 1/3 milk chocolate, fresh cinnamon and cayenne	
BLACK & TAN . . . . 1/3 hot fudge, 2/3 medium hot chocolate	
CHAI..... 1/2 chai, 1/4 Mexican and 1/4 dark	
HALF & HALF . . . . 1/2 espresso and 1/2 dark hot chocolate	
OLD FASHIONED. . .milk chocolate, dark chocolate, caramel & milk chocolate cocoa nib whipped ganache, marshmallow.....	10

extra marshmallow — .50  
split charge — 1

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*We accept no more than four credit cards per table. We apologize for any inconvenience.*