

# MINDY'S HOT CHOCOLATE

RESTAURANT • DESSERT BAR • PASTRIES

*March 18th & 19th*

**freshly squeezed juices....5**

orange  
grapefruit

**brunch cocktails**

mimosa cava, orange juice.....8  
 seasonal bellini cava, port wine poached pear consommé.....9  
 bloody mary ch vodka, house mix, beer back .....10  
 hot black coffee medley bros. bourbon, averna, coffee,  
 cardamom, cream.....11  
 greyhound ch vodka, fresh grapefruit juice.....10

STICKY BUN pecan praline, cinnamon butter .....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, brussels sprouts, swis chard, cauliflower, cucumber, roasted red pepper hummus, pickled radish, poached egg .....13  
 AVOCADO TOAST avocado, cured salmon, poached egg, capers, red onions, multigrain.....14  
 SEASONAL QUICHE fresh local ingredients served with a mixed green salad, champagne vinaigrette .....13  
 BUTTERMILK PANCAKE chocolate chips, hot fudge butter.....12  
 FRENCH TOAST sour cherry compote, cheesecake cream, breakfast sausage .....14  
 WAFFLE SANDWICH sausage waffle, cheesy farm eggs, maple apple jam, breakfast potatoes.....13  
 BREAKFAST RISOTTO pancetta, smoked bacon, leeks, celery root puree, parmesan, poached egg.....15  
 GRAINS & GREENS SCRAMBLE farm eggs, kale, barley, gruyere, breakfast potatoes, grilled toast.....14  
 HAM STEAK SCRAMBLE farm eggs, cheddar, scallions, breakfast potatoes, grilled toast.....15  
 CHICKEN HASH braised chicken thigh, fingerling potatoes, pearl onions, mushroom pistou, poached egg, garlic-herb butter baguette.....15  
 VEGETARIAN TOSTADAS chipotle-adobo beans, curtido slaw, fried farm egg, salsa roja, avocado crème fraiche.....13  
 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

*Visit us at "HotChocolate Bakery" in Revival Food Hall at 125 South Clark!*

*Hot Chocolate supports local producers of seasonal products and sustainable agriculture.*

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

*We accept no more than four credit cards per table. We apologize for any inconvenience. ... 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>	
BUTTERSCOTCH.....	1/3 caramelized white chocolate, 1/3 milk chocolate, 1/3 liquid butterscotch
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.....

extra marshmallow — .50  
split charge — 1

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