

MINDY'S  
**HOT CHOCOLATE**  
 RESTAURANT • DESSERT BAR • PASTRIES

*April 22nd & 23rd*

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

orange  
 grapefruit

**brunch cocktails**

mimosa cava, orange juice.....8  
 seasonal bellini cava, strawberry brachetto consommé .....9  
 bloody mary ch vodka, house mix, beer back .....10  
 chicago typewriter medley bros. bourbon, orange liqueur,  
 demerara sugar, cold brew coffee.....11  
 greyhound ch vodka, fresh grapefruit juice.....10

HOT CROSS BUNS challah, cinnamon streusel, caramel icing.....6  
 MINDY'S DOUGHNUTS cinnamon sugar, preserved raspberry jam .....10  
 GRANOLA PARFAIT greek yogurt, house made granola, strawberry & rhubarb preserves.....7  
 QUINOA BOWL roasted carrots, brussels sprouts, kale, cauliflower, fennel, spring pea hummus, pickled red onion, poached egg.....14  
 AVOCADO TOAST avocado, house cured salmon, poached egg, capers, multigrain.....14  
 SEASONAL QUICHE fresh local ingredients served with a mixed green salad, champagne vinaigrette .....13  
 BUTTERMILK PANCAKE Klug Farm blueberry compote, lemon poppy seed butter.....12  
 BANANAS FOSTER FRENCH TOAST white chocolate malt cream, bananas, breakfast sausage .....14  
 CROQUE MADAME honey ham, béchamel, muenster, sunny side farm egg, toasted brioche, breakfast potatoes.....14  
 WAFFLE LATKE smoked white fish, dill slaw, old bay crème fraiche.....14  
 CREOLE FRIED RICE andouille sausage, celery, bell peppers, onions, farm egg, scallions.....15  
 VEGGIE SCRAMBLE farm eggs, asparagus, english peas, shaved parmesan, breakfast potatoes, grilled toast.....14  
 SALAMI SCRAMBLE farm eggs, Carr Valley cheddar, chives, breakfast potatoes, grilled toast.....14  
 SPRING HASH baby artichokes, morel mushrooms, spring onions, crispy potatoes, ramp pesto, poached farm egg, grilled baguette.....16  
 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 challah bagel 3	whipped 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 CHOCOLATES**

all served with house made marshmallows ( <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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