

MINDY'S
HOT CHOCOLATE
 RESTAURANT • DESSERT BAR • PASTRIES

May 20th & 21st

freshly squeezed juices....5

orange
 grapefruit

brunch cocktails

mimosa cava, orange juice.....8
 seasonal bellini cava, honey rhubarb consommé9
 bloody mary ch vodka, house mix, beer back10
 chicago typewriter medley bros. bourbon, orange liqueur,
 demerara sugar, cold brew coffee.....11
 afternoon delight letherbee vernal gin, campari,
 fresh grapefruit and orange.....11

MINDY'S DOUGHNUTS cinnamon sugar, preserved raspberry jam10
 GRANOLA PARFAIT Greek yogurt, house made granola, fresh champagne mangoes.....7
 QUINOA BOWL roasted carrots, shaved asparagus, swiss chard, sun gold tomatoes, roasted red pepper hummus, pickled onion, spring peas, poached egg.....14
 SALMON BAGEL citrus cream cheese, house cured salmon, local cucumbers, capers, everything challah bagel.....16
 SEASONAL QUICHE fresh local ingredients served with a mixed green salad, champagne vinaigrette13
 WHOLE MILK RICOTTA PANCAKE California strawberry compote, whipped honey butter.....13
 FRENCH TOAST lemon cream, raspberry poached rhubarb, breakfast sausage14
 STEAK & EGGS Slagel Farms flap steak, over easy egg, crispy potatoes, caramelized onion puree, chimichurri butter, grilled focaccia20
 GRAINS & GREENS SCRAMBLE farm eggs, farro, grilled little gem, gruyere, breakfast potatoes, grilled toast.....15
 LATKE BENEDICT country ham, poached farm egg, English pea hollandaise, pea shoots.....14
 PORK BELLY SCRAMBLE farm eggs, house cured belly, Carr Valley cheddar, garlic chives, breakfast potatoes, grilled toast.....15
 SPRING BREAKFAST parmesan crisp fried eggs, grilled asparagus, toasted baguette, ramp oil.....13
 PEPPER & EGG SANDWICH folded egg whites, poblano & red bell peppers, gruyere, arugula, basil pistou aioli, multigrain, breakfast potatoes.....14
 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 egg18
 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 pork sausage 5	house made challah everything 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.



METRIC 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, LAVENDAR, 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 & 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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