

Hot Chocolates {\$8 EACH}

SERVED WITH HOUSE-MADE MARSHMALLOW

(our marshmallows contain egg & animal product)

MEDIUM milk chocolate with a touch of dark chocolate and a hint of caramel

MEXICAN 2/3 dark chocolate, 1/3 milk chocolate, fresh cinnamon and cayenne

DARK 72% French chocolate

CHAI 1/3 chai, 1/3 mexican, 1/3 dark

BLACK & TAN 1/3 hot fudge, 2/3 medium hot chocolate

HALF & HALF half espresso, half dark hot chocolate

MATCHA MINT 1/3 100% French white chocolate, 1/3 matcha green tea, 1/3 jasmine tea, mint

OLD-FASHIONED medium hot chocolate, milk chocolate cocoa nib whipped ganache *marshmallow in cup* 11

"AFFOGATO" dark chocolate with a scoop of coffee cocoa nib ice cream 11

spike your chocolate with a shot of brandy, cognac, whiskey, or rum add \$8

THANK YOU

to our local farmers:

Slagel Family Farms
Nichols Farm & Orchard
Mick Klug Farm
Iron Creek Farm
Genesis Growers
Green Acres Farm
Kilgus Farmstead
Three Sisters Garden
Petals Farm
Seedling Farms

Come visit us at
HotChocolate Bakery
in Revival Food Hall!
(125 S. Clark)

Instagram
@hotchocolatechicago

Facebook
@hotchocolatechicago

Twitter
@mindysegal

HOUSE COCKTAILS {\$12}

AVAILABLE AT 5:30

SCARBOROUGH FLEUR

Letherbee Gin, Elderflower Liqueur, Lavender, Lemon, & Scarborough Bitters
Topped with Cava

HARVEST MOON

Rittenhouse Rye Whiskey, Angostura Bitters, Orange, Lime & Wheat Beer

SUE'S GARDEN

Modest Vodka, Blueberry, Orange & Lemon

SAVORY CHARLIE

Altos Blanco Tequila, Lime, Cucumber & Jalapeno

ECLIPSE SPRITZ

Aperol, Rosé, Bubbly, Lime, Soda

THIN MINT

Chartreuse, Mint, Lemon & Dark Chocolate

THE CLASSICS {\$11}

AVAILABLE AT 5:30

MARTINI

Modest Vodka or Letherbee Gin, Dry Vermouth & Olives

MANHATTAN

Rittenhouse Rye, Sweet Vermouth, Angostura & Peychauds Bitters

OLD FASHIONED

Medley Bros Bourbon, Demerara Syrup, Angostura & Orange Bitters,

NEGRONI

Letherbee Gin, Campari & Sweet Vermouth

DRAFT BEER {\$7}

INGENU MISKATONIC

Local Belgian style farmhouse ale. dry with citrus and white pepper. ABV 7.5%

TOOTH & CLAW OFF COLOR

Off Color and The Field Museum collaborated to make this crisp Pilsner with a dry-hopped bite. ABV 5%

DOUBLE DAISY CUTTER HALF ACRE

American Double Imperial Pale Ale ABV 7%

BOTTLES & CANS {\$7}

VALLEJO HALF ACRE

IPA with tropical fruit notes. Dry, clean, & bitter ABV 6.7% — 16oz

DRY VANDERMILL

American Heritage Apple Cider with clean fruit and dry finish ABV 6.5% — 12oz

APEX PREDATOR OFF COLOR

Farm House Ale with dry finish and a fruity bite. ABV 6.5% — 12oz

CATCHPENNY MISKATONIC

Crisp Rye. Slightly earthy with a touch of spice ABV 4.5% — 12oz

MOLOKO 3 FLOYDS

Milk Stout with round full body and roasted, sweet malt ABV 9% — 22oz {\$9}

WINE

BUBBLES

- PORTELL CAVA SPAIN, N.V 10/37
LIBERTAT BRUT CAVA ROSE 13/45
MARIOTTI "SMARAZEN" TREBBIANO EMILIA-ROMAGNA, IT NV 15/56

STILL ROSÈS

- CABARET CINSAULT GRENECHE COTES DE PROVENCE, FR '16 12/45
CHARLES AUDOIN PINOT NOIR, MARSONNAY, FR '16 48

WHITES

- JABOULET "SECRET DE FAMILLE" WHITE BLEND COTES DU RHONE, FR '15 10/38
MAS D'EN POL GARNATXA BLEND, SP '16 12/45
OMERO CHARDONNAY WILLAMETTE VALLEY, OR '13 13/50
JOLETÉ PINOT GRIS WILLAMETTE VALLEY, OR '15 15/56
LAPORT SAUVIGNON BLANC, LEPORT, FR 2016 45
EMILE BEYER PINOT BLANC ALSACE, FR 2015 50
CHAT. GRAVILLE "GRAVES" SÉMILLION BORDEAUX, FR 2015 52
LES PIERRES GIARD CHENIN BLANC, LOIR VALLEY, FR '15 60
AUBICHON PINOT GRIS, WILLAMETTE VALLEY, OR '15 70

REDS

- THIRST CINSAULT , SOUTH AFRICA '16 12/45
CRU MONSPLAISIR MERLOT/CABERNET SAUV , BORDEAUX '15 12/45
EMILE BEYER PINOT NOIR, FRANCE '15 13/50
MAS DONIS OLD VINES GRENACHE/SYRAH , SPAIN 13/50
HAYES CABERNET SAUVIGNON, CA '15 13/ 50
RICKSHAW CABERNET SAUVIGNON CA'15 41
BACCHUS PINOT NOIR, CA '15 50
JEAN GAMAY, BURGANDY FRANCE '15 52
BROADLEY PINOT NOIR, CA '15 52
PAPILLON SYRAH, RHONE VALLEY, FRANCE '16 58
SHATTER GRENECHE, FRANCE '14 58
PATRIOTA "TIKAL" MALBEC, ARGENTINA '14 60
FÈLSINA CHIANTI CLASSICO SANGIOVESE BERARDENGA, '14 62
SANNIO ROSSO BLEND, CASTELVENERE, ITALY '14 64
CHARLES AUDOIN BOURGOGNE PINOT NOIR, FR '15 68
AMPELEIA CARGNANO, ITALY '16 76
RIDGE THREE VALLEYS ZINFANDEL BLEND, SONOMA COUNTY '15 84

AFTER DINNER

PORT, SHERRY & DESSERT WINE (3oz)

- PASQUET PINEAU DES CHARANTES FRANCE 12
QUINTA DO INFANTADO TAWNY PORT PORTUGAL 10
QUINTA DO INFANTADO RUBY PORT PORTUGAL 10
LUSTAU EAST INDIA SOLERA CREAM SHERRY JEREZ, SP 8
EL MAESTRO SIERRA OLOROSO SHERRY JEREZ 10
MARENCO BRACHETTO D'ACQUI 2014 PIEDMONTE, IT 2014 11

BRANDY & COGNAC (2oz)

- RHINE HALL UNAGED APPLE BRANDY CHICAGO 10
RHINE HALL UNAGED PLUM BRANDY CHICAGO 13
LAIRD'S APPLE JACK NEW JERSEY 8
BACHE-GABRIELSEN 'AMERICAN OAK' COGNAC , FRANCE 8
TORRES 5YR IMPERIAL BRANDY, SPAIN 8
TORRES 10YR IMPERIAL BRANDY, SPAIN 10
BAUCHANT ORANGE COGNAC, FRANCE 10

AMARI & FERNET (2oz)

- NONINO 10
CYNAR 7
CYNAR 70 8
SIBONA 8
AVERNA 8
LUXARDO 8
MY 9
MONTENEGRO 9
CARDAMARO 10
ANGELICO 9
TUVE 9

NON-ALCOHOLIC

- GRAPEFRUIT, CHAMOMILE & MINT COLLINS 6
CHERRY CREAM SODA 6

