

MINDY'S HOT CHOCOLATE

RESTAURANT - DESSERT BAR - PASTRIES

drinks

mimosa cava, fresh orange juice	9
seasonal bellini cava, blackberry consommé	9
bloody mary modest vodka, house mix, beer back	11
breakfast beer pilsner, fresh grapefruit juice	8
rosé spritz rosé, aperol, lime juice, soda water	10
freshly squeezed orange or grapefruit juice	5



classics

mindy's doughnuts	
cinnamon sugar, preserved raspberry jam	9
granola parfait	8
greek yogurt, house made granola, raspberries & nectarines	
seasonal quiche	14
fresh local ingredients served with a mixed green salad, champagne vinaigrette	
whole wheat pancake	13
chocolate chips, bananas, malt syrup whipped butter	
french toast	14
crème fraiche cream, honeycrisp apples, breakfast sausage	
two eggs any way	12
breakfast potatoes, choice of sausage or smoked bacon, grilled sourdough	
burger	17
Slagel Farms beef, organic bacon, carr valley three-year cheddar, pickle, sesame-poppy seed bun, house made chips — <i>add sunny side up farm egg</i>	18
mac & cheese never changes, always a treat	12

smoked bacon 5
house made pork sausage 5
breakfast potatoes 4

grilled toast 2.50
mixed greens 5
two farm eggs 4

September 23rd & 24th

specials

coffee cake | 6
banana cake, babka streusel

grain salad | 13
farro, turnips, cauliflower, mixed greens, confit tomato vinaigrette,
poached farm egg

harvest hash | 16
baby squash stuffed with sweet potatoes, brussels sprouts & swiss
chard, brown butter, apple cider reduction, toasted pepitas,
poached farm egg,

char siu fried rice | 16
bbq pork, local farms broccoli, bell peppers & carrots, basmati rice,
farm egg, shunkyo radish

beet toast | 12
golden beets, whipped herb goat cheese, baby arugula,
honey, poached farm egg, multigrain

salmon bagel | 16
house cured salmon, citrus-chive cream cheese, persian cucumbers,
tropea onion, house everything bagel

bean & green scramble | 14
farm eggs, cannellini beans, baby kale, parmesan, basil pistou,
breakfast potatoes, grilled sourdough

meat scramble | 14
farm eggs, genoa salami, local mushrooms, provolone,
breakfast potatoes, sourdough

biscuits & beef gravy | 15
sunny side farm egg, worcestershire gastrique, petite mustard greens

breakfast sandwich | 14
canadian bacon, pepperjack cheese, smashed avocado, heirloom
tomatoes, folded farm egg, sourdough, breakfast potatoes

mindy's everything bagel | 3

fruit bowl 6
whipped cream cheese 1.50
house made raspberry preserves 1.50

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.....	3.50
bottomless drip.....	3.50
lever pulled espresso.....	3
americano.....	3
cold brew.....	4
macchiato.....	4
cappuccino—6oz.....	4.50
latte—12oz.....	5
house made syrups— <i>vanilla bean, lavender</i> add .50	
mocha—12oz (milk or dark chocolate).....	5.50
{milk choices — kilgus farms whole or skim, soy}	

additional drinks

house blended chai latte.....	5
iced tea.....	3
rare tea cellars tea.....	5
regal English breakfast — <i>traditional organic English breakfast</i>	
regal earl grey — <i>organic high mountain black tea and the oil or bergamot</i>	
emperor's dragonwell — <i>organic green tea</i>	
emperor's mint meritage — <i>100% peppermint with a sweet cooling sensation</i>	
emperor's chamomile — <i>organic biodynamically-grown, hand-picked Egyptian chamomile</i>	
emperor's lemon meritage — <i>organic proprietary estate blend of the finest natural lemon leaf tisanes</i>	

hot chocolate [\$8 EACH]

all served with house-made marshmallow split charge 1 / extra marshmallow .50

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 matcha green tea, jasmine tea, mint, 100% French white chocolate

old-fashioned medium hot chocolate, milk chocolate cocoa nib whipped ganache *marshmallow in cup* [\$11]

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.