

MINDY'S HOT CHOCOLATE

RESTAURANT - DESSERT BAR - PASTRIES

drinks

mimosa cava, fresh orange juice	9
seasonal bellini cava, poached pear consommé	9
bloody mary modest vodka, house mix, beer back	11
breakfast beer pilsner, fresh grapefruit juice	8
eclipse spritz sparkling rose, aperol, lemon juice, soda	12
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 & apples	
seasonal quiche	14
fresh local ingredients served with a mixed green salad, champagne vinaigrette	
buttermilk pancake	13
chocolate chips, 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

October 21st & 22nd

specials

pear strudel | 4
white port, honey, orange blossom pistachios

grain salad | 12
farro, brussels sprouts, butternut squash,
grilled endive, brown butter vinaigrette, poached farm egg

chilaquiles divorciados | 14
salsa roja & salsa verde, pinto beans, pepperjack cheese,
mexican crème fraiche, queso fresco, farm egg

hamhock & lentil hash | 15
sweet potatoes, napa cabbage, poached farm egg, maple-pear gastrique

meatball scramble | 16
farm eggs, house tomato sauce, tuscan kale, smoked mozzarella,
sourdough, breakfast potatoes

beet toast | 12
golden beets, frisee, whipped ricotta,
honey vinaigrette, roasted pistachios, poached farm egg, multigrain

salmon bagel | 16
house cured salmon, citrus-chive cream cheese, lemon cucumbers,
red onion, house everything bagel

broccoli & cheese scramble | 14
farm eggs, carr valley three year cheddar, cheese sauce,
breakfast potatoes, grilled sourdough

breakfast sandwich | 15
avocado hummus, alfalfa sprouts, pickled red onion & carrot slaw, folded
farm egg whites, 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.

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HOT CHOCOLATE
 RESTAURANT • DESSERT BAR • PASTRIES
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 — *traditional organic English breakfast*
 regal earl grey — *organic high mountain black tea and the oil or bergamot*
 emperor's dragonwell — *organic green tea*
 emperor's mint heritage — *100% peppermint with a sweet cooling sensation*
 emperor's chamomile — *organic biodynamically-grown, hand-picked Egyptian chamomile*
 emperor's lemon heritage — *organic proprietary estate blend of the finest natural lemon leaf tisanes*

hot chocolate [\$8 EACH]

all served with house-made marshmallow split charge 1 / extra marshmallow .50
(our marshmallows contain egg & animal product)
spike your chocolate with a shot of brandy, cognac, whiskey, or rum add \$8

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

pumpkin spice 1/3 caramelized white chocolate, 1/3 white chocolate, 1/3 milk chocolate

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

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