

drinks

mimosa cava, fresh orange juice	9
seasonal bellini cava, port wine poached pear consommé	9
bloody mary modest vodka, house mix, beer back	11
rose spritz sparkling rose, aperol, lemon juice, soda	12
greyhound modest vodka, pink grapefruit juice	10
freshly squeezed orange or grapefruit juice	5



classics

mindy's doughnuts cinnamon sugar, preserved raspberry jam	9
granola parfait greek yogurt, house made granola, seasonal fruit	8
seasonal quiche fresh local ingredients served with a mixed green salad, champagne vinaigrette	14
butter milk pancake butterscotch butter & fresh bananas	13
cinnamon brioche french toast mascarpone cream, graham cracker & "Mexican hot chocolate" streusel, breakfast sausage	14
two eggs any way breakfast potatoes, choice of sausage or smoked bacon, grilled sourdough	12
burger 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>	17
mac & cheese never changes, always a treat	12

December 16th & 17th

specials

beggars purse 5 caramelized filo dough, smoked almond frangipane, port wine pear butter, violet sugar streusel
caesar salad breakfast 13 toasted brioche, sunny side farm egg, little gem, parmesan crisps, prosciutto, caesar dressing
fried rice 16 house roasted pork belly, jasmine rice, farm egg, carrots, Chinese broccoli, scallions, pea shoots
farro & squash salad 13 shaved fennel, blue cheese, hazelnut vinaigrette
mushroom & leek scramble 14 farm eggs, gruyere cheese, sourdough, breakfast potatoes
beet toast 12 roasted beets, creamy dill hummus, poached farm egg, toasted sesame seeds, pickled radish sprouts, multigrain
salmon bagel 16 house cured salmon, citrus-chive cream cheese, cucumbers, red onion, house everything bagel
chicken & waffle 14 chicken thigh, house made waffles, spicy honey-maple syrup, vanilla butter
steak & egg sandwich 16 beef tenderloin, folded farm egg, provolone cheese, arugula pistou, ciabatta
cheddar melt 13 pumpnickel, Carr Valley cheddar, honey syrup, house tomato soup

smoked bacon 5	grilled toast 2.50	mindy's everything bagel 3
house made pork sausage 5	mixed greens 5	whipped cream cheese 1.50
breakfast potatoes 4	two farm eggs 4	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.

MINDY'S
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</i> , add .50	
mocha—12oz (milk or dark chocolate).....	5.50
{coffee/tea milk choices — kilgus farms whole or skim, organic soy, oat-ly oat milk}	

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 meritage — *100% peppermint with a sweet cooling sensation*
 emperor's chamomile — *organic biodynamically-grown, hand-picked Egyptian chamomile*
 emperor's lemon meritage — *organic proprietary estate blend of the finest natural lemon leaf tisanes*

hot chocolates [\$8 EACH]

all served with house-made marshmallow split charge +3 / 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

dark soy 72% French chocolate, organic soy milk

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

"oat-ly" oat milk alunga dark milk chocolate, a touch of maple syrup

eggnog French & Belgian white chocolate, nutmeg, vanilla bean, a touch of orange

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

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