



CHOCOLATE DRINKS

3 Step Process to Customize your Drink

Our bars are vegan & gluten free. All Drinks can be made vegan. Choose Hazelnut or Brown Rice Milk.

1. Choose the style

Hot

Sipping Chocolate 3 oz \$6.00

European style. Thick, Dense & Creamy

Hot Chocolate 12 oz \$6.00

Traditional Mexican or American Style

Cold

Iced Hot Chocolate 12 oz \$6.00

Hot chocolate poured over ice.

Frozen Hot Chocolate 12 oz \$10.00

Like a Milkshake. Hot chocolate poured over Ice Cream.

2. Choose the Base

- Filtered Water
- Organic Milk
- House-Made Nut Milk (\$1.50)
- Hemp Milk (\$1.50)

3. Choose the Chocolate

- 100% Cacao – *For the Purist & dare devil*
- 75% Cacao – *Bitter & Slightly Sweet*
- 65% Cacao – *Baby Steps*
- Mayan Tradition – *Cinnamon & Spicy (contains almonds)*
- Coffee + Vanilla – *Like Drip Coffee or Mocha*
- Seasonal blend

**One drink per cup. As many straws as you like.*

Favorite Combinations:

The Standard: Hot Chocolate + Milk + 65%

Auggies': Frozen + Milk + Mayan Tradition

Veruca's: Sipping + Milk + 75%

Willy's: Hot Chocolate Milk + Mayan Tradition

Mayan Warrior: Sipping + Water + 100% Cacao

DARK CHOCOLATE TASTING BAR

13 different blends of chocolate. Think of it like a wine tasting but it's chocolate! Please ask for the Chocolate Tasting Menu.

Partial Flight	3 for \$3 or 6 for \$5
Full Flight	All 13 for \$10

HOT & COLD, SWEET & SALTY

Chocogato \$10.00

Shot of chocolate over ice cream.

Coffee Affogato \$10.00

Shot of espresso over ice cream.

Frozen Hot Chocolate \$10.00

Hot chocolate over ice cream

For non-dairy Coconut ice cream, add \$1.50.

A Flight of Milk & Cookies \$10.00

3 types of cookies

(85% Cacao, Mayan Tradition-contains almonds, Coffee + Vanilla)

For Hazelnut or Brown Rice Milk add \$1.

Pies, Ice Cream & Warm Cookie dessert Items

\$5 - \$15

HOUSE OF MOCHAS

All Mochas are made with our cacao that is stone-ground in our chocolate factory. Drinks can be made dairy-free with Hemp Mylk or Hazelnut Milk (\$1.50). Our standard shot is 2 single shots of espresso.

\$7.00

The Standard Mocha

Milk + Coffee+Vanilla Bar

Almost The Purist

Milk + 100% Cacao

Bitter Sweet

Milk + 75% Cacao

Baby Mocha

Milk + 65% Cacao

Spicy Devil

Milk + Mayan Tradition Bar (Contains Almonds)

Seasonal

Milk + our Seasonal Bar

COFFEE

Our standard number of shots in our coffee drinks is two.

Espresso/Americano \$3.00

Latte \$5.00

Drip Coffee – Clever Pour \$4.00

Iced Coffee \$4.00

Addl Single Shot of Espresso \$1.50

Bean-to-Bar. Our cacao is single origin coming from Tabasco, MX. Our humble beginnings started at the Farmers Market so we source as local as we can get. Our menu is ever evolving. We can host your next Private Event, Birthday, Gal's Night Out or whatever the occasion! Cheese, Wine & Whiskey Pairings. Farm -to-Table Dinners with Chocolate. Chocolate Lecture Series 101. and Classes! Sign up