

ICE CREAM

FLAVORS

SINGLE ORIGIN CHOCOLATE

Super creamy, small-batch spun.
The origin of chocolate rotates.

SINGLE ORIGIN VANILLA

Super creamy, small-batch spun.
The origin of vanilla rotates.

FLAVOR OF THE MOMENT

Past hits include Miso Brownie Chunk, Blue Corn
Atole White Chocolate

VEGAN FLAVOR OF THE MOMENT

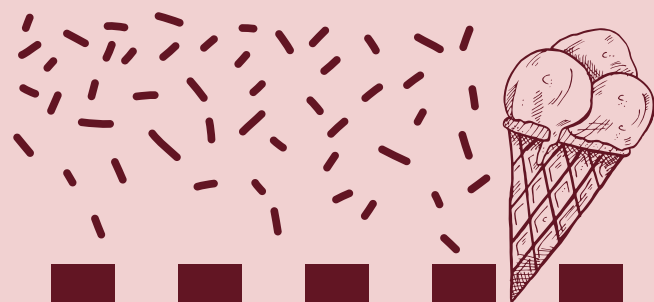
Super creamy, small-batch spun.

Single \$5.38

Double \$7.38

ADD ONS

Organic Sugar Cone	\$1.28
Organic GF Sugar Cone	\$1.28
Sonoran Wheat Waffle Cone	\$1.88
Chocolate Sauce	\$1.28
Toppings	\$0.88



FROZEN TREATS

CHOCO TACO

Waffle taco shell, frozen sweet corn custard,
toasted pecans, chocolate dipped, flake salt.
\$9.88

FUDGE POP (GF + V)

Creamy dark chocolate coconut, dark
chocolate magic shell.
\$6.88

ICE CREAM SAMMIE (GF)

White chocolate orange cardamom ice
cream, cocoa nib tuile cookies.
\$8.88

DESSERTS

BROWNIE À LA MODE

Your choice of brownie or blondie, 1 scoop
of ice cream, whipped cream, sprinkles.
\$8.88

MONSOON SUNDAE

2 scoops of ice cream, chocolate sauce,
candied cocoa nibs, toasted almonds,
whipped cream, cherry on top.
\$8.88

AFFOGATO

1 scoop of ice cream with espresso poured
over the top
\$7.88



CAFE + MARKET

3630 E Fort Lowell Road
Tucson, AZ 85716



MENU A LA CARTE

OPEN DAILY

9am – 6pm

(520) 849-7819

COFFEE + TEA BEVERAGES

HOT or ICED

COFFEE	\$3.28
Decibel Coffee Works, Tucson	
ESPRESSO	\$3.88
Double Ristretto shot served with bubbly water sidecar	
AMERICANO	\$3.88
Espresso in as much water as you desire	
MACCHIATO	\$4.28
Espresso "marked" with foam	
CORTADO	\$4.38
Espresso in a small amount of steamed milk	
CAPPUCCINO	\$4.88
Espresso with equal parts steamed milk and foam	
LATTE	\$5.28
Espresso with more steamed milk and a little foam	
MOCHA	\$5.68
Espresso with chocolate, steamed milk, and a little foam	
MASALA CHAI LATTE	\$5.28
Organic traditional black tea chai with steamed milk	
CHAGA CHAI LATTE	\$6.88
Organic mushroom and dandelion chai with steamed milk	
TUMERIC GINGER LATTE	\$4.28
Organic golden chai tonic with steamed milk	
MATCHA LATTE	\$4.88
Organic Japanese matcha tea with steamed milk	
SEVEN CUPS TEA	\$4.88
Choice of Black, Green, or Herbal Osmanthus	

DECIBEL SLUSHEE	\$5.88
Iced coffee granita churned with coconut cream	

CHOCOLATE + CACAO BEVERAGES

SERVED HOT

DRINKING CACAO	\$3.88
Unsweetened Single Origin chocolate shot Origin: Bachelor's Hall Estate, Jamaica	
HOUSE HOT CHOCOLATE	\$4.28 \$6.28
Our classic dark chocolate drinking blend	
SONORAN HOT CHOCOLATE 	\$4.88 \$6.88
Our classic dark chocolate drinking blend with chiltepin, cinnamon, and anise	
SEASONAL HOT CHOCOLATE	\$4.88 \$6.88
Our classic dark chocolate drinking blend with [SALTED CARAMEL]	
SIPPING CHOCOLATE	\$5.28
Classic European-style full fat sipping chocolate	
HOT COCOA	\$3.88
Slightly sweeter, lighter, made with cocoa powder	

SERVED COLD

FROCHO	\$4.88
Frozen chocolate granita, coconut cream, nibs	
COCOA NIB HORCHATA	\$4.88
Traditional Salvadoran-style spiced rice milk, cold- brewed overnight with cocoa nibs and cinnamon	
CHOCOLATE PHOSPHATE	\$4.28
Classic Americana chocolate soda of the 1920s-30s made with actual acid phosphate	
CHOCOLATE SHAKE	\$7.28
Twirled the old fashioned way. Can be vanilla. Can also be vegan.	
CHOCOLATE MALT	\$7.88
Twirled the old fashioned way with malted milk. Can be vanilla. Can also be vegan.	

Your choice of Whole or Oat Milk

ALL BEVERAGES CAN BE MADE VEGAN

From the BAKERY

MONSOON COOKIE	\$3.28
Our take on a classic chocolate chip cookie: rye flour, browned butter, Tanzania 77%, flake salt. A local favorite!	
COCOA NIB CORN COOKIE (GF)	\$3.88
Fine cornmeal, cocoa nibs, buttery... you'd never know it was gluten free.	
OATMILK MESQUITE CHIP COOKIE (V)	\$3.88
Oatmilk chocolate chips and local mesquite flour goodness.	
SINGLE ORIGIN BROWNIE (GF)	\$4.28
A fudgy brownie that happens to be gluten free. The origin of the chocolate rotates.	
MESQUITE BLONDIE	\$4.38
A brownie sans chocolate... with local mesquite flour, browned butter, and caramelized white chocolate chunks.	
MISO BROWNIE	\$4.88
Miso adds umami for a depth of flavor, with toasted sesame seeds on top. This brownie has a bit of a cult following.	
FLOURLESS CHOCOLATE CAKE (GF)	\$5.28
A delectably deep chocolate experience, with Madagascar 80%. Topped with dark chocolate ganache and streusel.	
CHOCOLATE POT DE CREME (GF)	\$5.68
Rich chocolate custard, made with Jamaica 85%.	
QUESADILLA SALVADORENA (GF)	\$5.28
A cheesy cake, but not a cheesecake. Made with rice flour and cotija cheese, with a black sesame crust.	
CHOCOLATE BABKA*	\$6.88
A traditional yeasted breakfast pastry, with our chocolate braided into it. Brushed with a cardamom syrup to finish.	
COCONUT MACAROONS (GF)	\$2.88
A fluffy coconut "cookie" pillow, covered in a 69% dark chocolate blend.	
ALMOND FLORENTINES (GF)	\$2.88
A crispy almond "cookie" with orange zest and flake salt, dipped in a 69% dark chocolate.	
CAKE OF THE MOMENT*	\$4.88
Different fillings and flavors, depending on what's in season and what we're feeling like. Could be gluten free or vegan!	
TART OF THE MOMENT*	\$4.88
Different fillings and flavors, depending on what's in season and what we're feeling like. Could be gluten free or vegan!	