



## **Frequently Asked Questions About Cocoa + Co.**

### **What is Cocoa + Co.?**

Cocoa + Co. is a chocolate shop and café with a curated collection of products from more than 35 artisan chocolatiers from all over the world as well as fresh pastries, drinking chocolates, culinary coffee and teas.

### **Location & Hours**

Cocoa + Co is located in Chicago's Old Town neighborhood, about 1 mile north of the Magnificent Mile. Hours are 7-7 Monday through Saturday and 8-5 on Sundays

### **Chocolatiers**

Cocoa + Co. features a changing mix of more than 35 hard-to-find brands including:

[Amano Artisan Chocolate](#) (Utah)

[Amedei Chocolate](#) (Italy)

[Artisan du Chocolat](#) (London)

[Bonnat](#) (France)

[Cacao Atlanta](#) ((Georgia)

[Cacao Prieto](#) (Brooklyn)

[Cacao Sampaka](#) (Barcelona)

[Casa de Chocolates](#) (Berkley)

[Chocolat Moderne](#) (NYC)

[Chocolat Uzma Sharif](#) (Chicago)

[Cocanu](#) (Portland)

[Dick Taylor Chocolate](#) (California)

[FIKA](#) (NYC)

[Fine & Raw](#) (Brooklyn)

[John & Kira's](#) (Philadelphia)

[Knipschildt Chocolate](#) (Connecticut)

[Madecasse Chocolate](#) (Brooklyn)

[MarieBelle](#) (NYC)

[Marou Faiseurs de Chocolat](#) (Vietnam)

[Mayana Chocolate](#) (Wisconsin)

[Mast Brothers](#) (Brooklyn)

[Michel Cluizel](#) (France)

[Middlebury Chocolates](#) (Vermont)

[OmNom](#) (Iceland)

[Original Beans](#) (Amsterdam)  
[Pacari Chocolate](#) (Ecuador)  
[Poco Dolce Confections](#) (California)  
[Potomac Chocolate](#) (Virginia)  
[Pralus](#) (France)  
[Raaka Virgin Chocolate](#) (Brooklyn)  
[Recchiuti Confections](#) (San Francisco)  
[Ritual Chocolate](#) (Utah)  
[Rozsavolgyi Csokolade](#) (Budapest)  
[Valerie Confections](#) (Los Angeles)  
[Valrhona](#) (France)  
[Veruca Chocolates](#) (Chicago)  
[Vosges](#) (Chicago)

### **Pastry**

Cocoa + Co. features fresh baked pastries from several Chicago chefs including:  
[Gale Gand](#) (Tru & Spritz Burger): Salted Caramel Brownies, Salted Big Chip Cookies, Chocolate Walnut Banana Bread  
[Malika Ameen](#) (ByMDesserts): Gingered Chocolate & Cherry Scones, Chocolate Chunk and Candied Orange Scones; Chocolate Almond Granola  
[Jeffrey Hallenbeck](#) (Beurrage): Pretzel Croissant, Pain au Chocolat  
[Janet Lee](#) (Flour Cake & Pastry): Cocoa + Co. Twice Chocolate Cookies and Almond Orange Biscotti

We are also excited to be working with a group of talented bakers from historic [Elawa Farm](#) to create some of our signature treats. A portion of the proceeds from our Nanaimo Bars and Inside-Out German Chocolate Cake help support this local gem.

### **Beverages**

In addition to a selection of European style drinking chocolates, Cocoa + Co. is proud to serve [La Colombe](#) coffees and organic [Kilogram](#) teas.

### **Bliss Bites**

Found only at Cocoa + Co., Bliss Bites combine your choice of ingredients (nuts, fruits, salty or sweet) with melted chocolate served in a porcelain spoon. Order one, two or three and enjoy them on the spot.

### **Confections**

Cocoa + Co. has partnered with Chicago's [Veruca Chocolates](#) to create classic treats redefined for a sophisticated palate and found only at Cocoa + Co. including:

*S'more Stacks*: Handmade graham crackers and marshmallows sandwiched with rich chocolate ganache and covered in bittersweet chocolate

*Turtles*: Burnt salted caramel, roasted pecans, dark chocolate and Maldon sea salt

*Peanut Butter Bombs:* Salted peanut butter ganache drenched in milk or dark chocolate

*Gourmet Barks:* Changing selections like Dark chocolate with Pistachios/Sultana Raisins/Tart Cherries/Pecans; Milk or Dark chocolate with Marcona Almonds; Milk chocolate with Salted Peanuts and Toffee Bits; Dark Chocolate with Roasted Salted Cashews and Candied Orange Peel

*Peppermint Leaves:* Soft mint filled dark chocolates

### **BonBons**

Cocoa + Co. curates a selection of handmade truffles and molded chocolates from some of the country's most talented chocolatiers so that you can create a box of chocolates you love.

### **Retail Products**

In addition to our fresh products and Wall of Bars, Cocoa +Co. carries an ever-changing mix of boxed confections, small-batch cookies from [Whimsy & Spice](#) and [Lark Fine Foods](#), sauces, packaged drinking chocolates and a collection of choco-centric cookbooks.

### **Online Store**

Most of these products will be available for purchase online when the shopping section of our website is completed later this year.

### **Who Owns Cocoa + Co.**

Cocoa + Co. is the dream of Chicagoan Kim Hack, a former advertising creative, marketer and strategic consultant with deep roots in the local food world.

### **Who Works There?**

The Cocoa + Co. team has been trained in the culinary arts and hospitality fields at the Culinary Institute of America, the French Pastry School and Kendall College, and will be sharing their passion and expertise to help educate customers about the nuances of chocolate.

### **Who Designed the Store?**

Chicago firm Ideation Studio worked with Kim to design a contemporary environment that is both sophisticated and indulgent, just like gourmet chocolate.