



## 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 \$5.00

European style. Thick, Dense & Creamy

**Hot Chocolate** 12 oz \$5.00

Traditional Mexican or American Style

##### Cold

**Iced Hot Chocolate** 12 oz \$5.00

Hot chocolate poured over ice.

**Frozen Hot Chocolate** 12 oz \$9.00

Like a Milkshake. Hot chocolate poured over Ice Cream.

#### 2. Choose the Base

- Filtered Water
- Organic Milk
- House-Made Nut Milk (\$1.50)
- Brown Rice Milk (\$0.85)

#### 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** \$9.00

Shot of chocolate over ice cream.

**Coffee Affogato** \$9.00

Shot of espresso over ice cream.

**Frozen Hot Chocolate** \$9.00

Hot chocolate over ice cream

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

### A Flight of Milk & Cookies \$7.00

*3 types of cookies*

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

*For Hazelnut or Brown Rice Milk add \$1.*

### Various Flavor of Ice Cream Made with Liquid Nitrogen

Traditional with Dairy & NonDairy Coconut/Avocado Base

\$5 - \$9

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 on our newsletter in the store or at [www.chocovivo.com](http://www.chocovivo.com).

## 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 Rice Milk (\$0.85) or Hazelnut Milk (\$1.50). Our standard shot is 2 single shots of espresso.*

**\$6.00**

### 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** \$4.00

**Drip Coffee – Clever Pour** \$3.00

**Iced Coffee** \$3.00

**Addl Single Shot of Espresso** \$1.00