

TEA			
	TALL	GRANDE	XGRANDE
SPICE CHAI LATTE	4.00	4.50	5.00
LONDON FOG	4.00	4.50	5.00
WHOLE LEAF TEA	2.60	3.00	3.20
ENGLISH BREAKFAST, GREEN, EARL GREY, JASMINE			
<i>Herbal</i> - PEPPERMINT, CHAMOMILE			
ICED BLACK TEA	2.60	3.00	3.20

Ice Blended FRAPPES

	GRANDE	XGRANDE
<i>Ephemere</i> ⁵² MOCHA	5.65	6.15
<i>Ephemere</i> ⁵² CHOCOLATE	4.35	4.70
CARAMEL LATTE	5.65	6.15
FRUIT	5.65	6.15
MANGO, RASPBERRY		

OTHER BEVERAGES

	GRANDE
ITALIAN SODA	4.60
ENERGY ITALIAN SODA	6.15
RED BULL, BAWLS	

ESPRESSO & COFFEE			
	TALL	GRANDE	XGRANDE
LATTE	3.95	4.45	4.95
CARAMEL LATTE	4.60	5.10	5.60
AMERICANO	3.15	3.65	4.25
FRESH BREWED COFFEE	2.40	2.70	3.00
COLD BREW COFFEE	3.15	3.65	4.15

Signature SHOTS

	DEMITASSE
ESPRESSO <i>double shot</i>	2.75
MOCHA VIZIO <i>chocolate & double espresso</i>	3.90
TURKISH COFFEE <i>spiced double</i>	3.90

add an EXTRA SHOT

Espresso .80 Flavored Syrup .80 Chocolate .90 Caramel .90

MILK SUBSTITUTIONS
Almond, Oat, Coconut, Soy .80

THE DILETTANTE CHOCOLATE SCALE

What's Your Chocolate Number?



MOCHAS

	TALL	GRANDE	XGRANDE
DILETTANTE MOCHA XTRA DARK 72, DARK 63 EPHEMERE 52, WHITE 31	4.90	5.40	5.80
MOCHA <i>Mexicano</i> [®]	4.90	5.40	5.80
CARAMEL MOCHA	4.95	5.45	5.95

HOT CHOCOLATE

	TALL	GRANDE	XGRANDE
DILETTANTE HOT CHOCOLATE XTRA DARK 72, DARK 63 EPHEMERE 52, WHITE 31	3.90	4.15	4.65
<i>Mexicano</i> [®]	3.65	3.95	4.25

At the heart of our Mocha Café concept is the Dilettante Chocolate Scale. Choose from four cacao percentages to truly customize your mocha or hot chocolate experience. With so many decadent options, just one question remains, "What's Your Chocolate Number?"

BREAKFAST
[SERVED ALL DAY]

BREAKFAST BURRITO 9.00
SEASONED POTATOES, MEXICAN CHORIZO, EGG, CHEDDAR BLEND, SIDE OF FRESH SALSA

BAGEL & LOX 12.00
BAGEL, SMOKED SALMON, CREAM CHEESE, TOMATO, ONION, CAPERS

BREAKFAST SANDWICH 8.50
CHOICE OF PROTEIN, FRESH EGG, CHEDDAR, CROISSANT, BAGEL, OR ENGLISH MUFFIN

BREAKFAST MONTE CRISTO 9.00
FRENCH TOAST, FRIED EGG, HAM, BACON, SWISS CHEESE, DIJON, SIDE OF JAM

AVOCADO TOAST 6.50
TOASTED SOURDOUGH, FRESH AVOCADO, SLICED TOMATO

BREAKFAST PLATTER 9.00
CHOICE OF PROTEIN, TWO EGGS, TOAST, SIDE OF JAM

HEARTY OATS 6.50
FRESH DAILY WITH BROWN SUGAR & CRAISINS

QUINOA BOWL 9.00
FRESH SPINACH, QUINOA, FRIED EGG, AVOCADO, SIDE OF BALSAMIC GLAZE

ADDITIONS

Protein, add 2.85 Cheese, Avocado, Vegetables, Dressing/Glaze, add 1.85

SALADS & SOUPS
[FROM 10:30 DAILY]

PEAR, PECAN, GOAT CHEESE SALAD 12.00
SPINACH, FRESH PEAR, GOAT CHEESE ROUNDS, SPICED PECANS, BERRY VINAIGRETTE

AHI TUNA NIÇOISE 12.00
MIXED GREENS, AHI TUNA, BABY POTATOES, FRENCH GREEN BEANS, TOMATO, EGG, OLIVES, CHAMPAGNE VINAIGRETTE

LYONNAISE 12.00
WARM VINAIGRETTE TOSSED GREENS, POACHED EGG, BACON LARDONS, CROUTONS

ASIAN LETTUCE CUPS 12.00
HOISIN-TOSSED HOUSEMADE CHICKEN SAUSAGE CRUMBLES, WATER CHESTNUT, SCALLION, RED PEPPER, CHOW MEIN NOODLES

TOMATO & MOZZARELLA 12.00
FRESH MOZZARELLA, TOMATO, FRESH HERBS, TOASTED BAGUETTE, BALSAMIC GLAZE

Soup du Jour
CUP 5.25 | BOWL 6.50

MONDAY
Lemon Chicken

TUESDAY
French Onion

WEDNESDAY
Tomato Basil

THURSDAY
Coconut Curry Chicken

FRIDAY
Seafood Chowder

HOT SANDWICHES

[SERVED WITH A SIDE OF HOUSEMADE PASTA SALAD]
[FROM 10:30 DAILY]

TURKEY & HAVARTI, 12

OVEN-ROASTED TURKEY BREAST,
HAVARTI CHEESE, QUINN'S RASPBERRY
JAM, SERVED HOT & TOASTED,
WITH FRESH SPINACH

FRENCH DIPPER, 12

ROAST BEEF, PROVOLONE,
HORSERADISH SPREAD, SERVED
WITH HOT AU JUS

GRILLED GARDEN, 11.25

GARLIC CREAM CHEESE,
PARMESAN, SPINACH,
PICKLED PEPPERS

CUBAN, 12

PULLED PORK, CAPICOLA,
PICKLES, MUSTARD, SWISS CHEESE

PAN-SEARED AHI TUNA, 12

GARLIC AIOLI, CAPERS, MIXED
GREENS, ON TOASTED BAGUETTE

DANISH DIPPER, 12

TURKEY, HAM, HAVARTI,
DIJON SPREAD, ROSEMARY
SCENTED AU JUS

REUBEN, 12

TURKEY PASTRAMI, SAUERKRAUT,
RUSSIAN DRESSING, SWISS CHEESE,
MARBLE RYE

SICILIAN, 12

CAPICOLA, SALAMI, HAM,
PROVOLONE, PICKLED PEPPERS,
GARLIC AIOLI

COLD SANDWICHES

[SERVED WITH A SIDE OF HOUSEMADE PASTA SALAD]
[FROM 10:30 DAILY]

AHI TUNA SALAD, 12

MARINATED AHI TUNA, SLICED HARD BOILED EGG, OLIVES,
TOMATO, RED PEPPERS, TOSSED IN CHAMPAGNE VINAIGRETTE,
SERVED ON FRENCH BAGUETTE WITH MIXED GREENS

CHICKEN SALAD CROISSANT, 11.25

DICED CHICKEN WITH LEMON DILL DRESSING, SERVED ON
CROISSANT WITH TOMATO & MIXED GREENS

TURKEY, BACON, RANCH, 12

HOUSE-ROASTED TURKEY, BACON, TOMATO, MIXED GREENS,
RANCH DRESSING

VEGAN VEGGIE, 12

ROSEMARY-ROASTED CAULIFLOWER SPREAD, TOPPED WITH ROASTED
ZUCCHINI, CARROT, RED PEPPER, PICKLED RED ONION,
& ANGEL HAIR CABBAGE

CHICKEN CLUB, 12

BACON JAM, OVEN-ROASTED CHICKEN BREAST, ROASTED RED PEPPER,
AVOCADO, MIXED GREENS

BREAD OPTIONS

French Baguette, Sourdough, Marble Rye, Croissant (Gluten Free, add 1.85)

ADDITIONS

Protein, add 2.85 Cheese, Avocado, Vegetables, Dressing/Glaze, add 1.85

AFTERNOON PLATES

[FROM 3PM - 6:30PM]

CHARCUTERIE PLATTER, 15

CHEF'S CHOICE - ASK ABOUT TODAY'S OFFERINGS

PEAR & GOAT CHEESE TARTINE, 12

GOAT CHEESE SPREAD WITH ANNA'S HONEY & SPICED
PECANS, SERVED WITH FRESH PEAR & WARM NAAN BREAD

NUTS & CHOCOLATE, 10

WARM ROSEMARY CASHEWS WITH HAND DIPPED TRUFFLE & SALTED CARAMEL