

THE
CHOCOLATE
Sanctuary
RESTAURANT • LOUNGE
Dinner Menu

We are committed to using only the freshest ingredients. All breads and sauces are made in house daily.

APPETIZERS

Meatballs 12

Pancetta, prime beef, parmesan, oregano, fresh basil, garlic crostini, marinara

Sticky Pork Ribs 14

Sweet and Spicy Sauce, peanuts, cilantro, chilies, scallions

Roasted Rainbow Carrots 12

Lemon quinoa, sesame tuile, nori dressing

Olives and Almonds "À la Poêle" 9

Marinara, parmesan, garlic crostini

✦ **Fresh Fried Calamari** 12

Parmesan, drizzled with cocoa balsamic, marinara

Popcorn Cauliflower 13

Cilantro, scallions, sesame seeds, sriracha aioli

Ceviche 15

Market fresh fish, sweet peppers, avocado, onions, cilantro, jalapeño peppers, citrus juices

Fire Roasted Baby Eggplant 9

Garlic tahini, bellpepper relish

Fried Brussels Sprouts 10

Sweet chili sauce, crushed pistachios, mint, drizzled with sriracha aioli



SALADS & SOUPS

✦ **Sanctuary Chopped Salad** Full 10 Side 6

Romaine, field greens, sweet corn, avocado, cocoa candied bacon, tomatoes, hearts of palm, cheddar, herb crostini, chocolate vinaigrette

Caesar Salad Full 10 Side 6

Romaine, shaved parmesan, herb parmesan croutons, caesar dressing, anchovy upon request

Spinach and Goat Cheese Salad Full 10 Side 6

Spinach dried cranberries, toasted almonds, seasonal fruit, cocoa spiced fried leeks, lemon poppyseed vinaigrette

✦ **Beet Salad** Full 12 Side 7

Baby arugula, striped beets, goat cheese fritters, pesto, candied walnuts, chocolate vinaigrette, balsamic glaze

✦ **Cocoa Spiced Butternut Squash Soup** Bowl 7 Cup 5

Today's Sanctuary Soup Bowl 7 Cup 5

Salad Enhancements

Chicken 4, Shrimp 8, Salmon 8, Sirloin* 10, Cocoa Candied Bacon 3

FRESH FOOD  FROM SCRATCH

✦ Denotes Sanctuary signature cocoa infused dishes. Some signature dishes can be made without cocoa upon request.
*Advisory: Item contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inform your server of any allergy or dietary restrictions as menu items contain unlisted ingredients.

Parties of 8 or more will have a 20% automatic gratuity added to their check

CHICKEN

Half Roasted Chicken 23

Grilled spring vegetables, garlic-chili crushed potatoes

✦ Mole Chicken 20

Chicken breast, mole sauce (traditional Mexican sauce: chocolate, bread crumbs, nuts, and assorted peppers), spanish rice with sweet corn and carrots, toasted sesame seeds and almonds

BEEF & PORK

8 oz Hanger* 28

Garlic mashed potatoes, bourbon glazed heirloom carrots, peppercorn sauce

6 oz Fillet* 29

Garlic mashed potatoes, asparagus

✦ 12 oz Angus NY Strip* 33

Garlic mashed potatoes, bourbon glazed heirloom carrots, cacao nib chimichurri sauce

✦ Surf & Turf* 32

8 oz NY strip, wild caught shrimp, black pepper asparagus, mashed potatoes, garlic and cacao nib compound butter

14 oz Frenched Bone-In Pork Chop* 25

Garlic mashed potatoes, haricots verts, natural juices, dark chocolate cherry sauce

✦ Stuffed Pork Loin* 27

Mild Italian sausage, cocoa candied bacon, goat cheese, apple riesling sauce, polenta, haricots verts

ENHANCEMENTS

Parmesan Crust	2
Cocoa Espresso Rub	3
Egg	1
Mushroom and Onions	3
4 Grilled Shrimp	8

SEAFOOD

✦ Cacao Nib Crusted Salmon 24

Cacao nib panko citrus zest crust, Israeli cous cous with carrots, brussels sprouts and cocoa candied bacon, citrus beurre blanc sauce

✦ Pan-Seared Scallop Risotto 28

Lobster butternut squash risotto, allspice coco rubbed diver scallops

Whole Grilled Branzino 28

Fresh spring salad, navy beans, grilled lemon

Pasta

House Made Pasta

(can be prepared gluten free, upon request)

Papardelle 22

Wild mushrooms, ricotta cheese, parmesan

Spaghetti Carbonara 21

Bacon, sous vide yolk, parmesan cream

Wild Mushroom Polenta 14

Sous vide egg, crispy onions

BURGERS

served with choice of Sanctuary seasoned potato chips, house-made french fries, or baked parmesan steak fries

The Sanctuary Burger* 13

8 oz steak burger, lettuce, tomato, onion rings, cocoa candied bacon, cheddar, mole aioli (contains nuts)

Plant Based Burger 12

White cheddar, lettuce, tomato, pickled onions

SIDES

Garlic Mashed Potato 4
Vegetables Of The Day 6
Mac and Cheese 6
Vegetable Risotto 6
Roasted Rainbow Carrots 6

Grilled Asparagus 6
Crushed Potatoes w/
Garlic Chili butter 8
Lobster Squash
Risotto 10

Brussels Sprouts and Candied Bacon 6
Baked Parmesan Steak Fries 6
Hand-cut French Fries 5
Spanish Rice 6
Israeli Cous Cous 6

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The Last Indulgence

Sanctuary Turtle Mousse Mist 12

Valrhona milk chocolate caramel mousse, salted caramel, chewy dark chocolate pecan brownie, served over a misting display

Slice of Heaven 10

Layers of rich chocolate cake and semi-sweet Valrhona Madagascar chocolate ganache, chocolate buttercream, whipped cream

Beignets 9

Four light and airy semi-sweet chocolate filled doughnuts, mixed berry compote, crème anglaise

GF White Chocolate Crème Brûlée 7

Fresh berries and whipped cream

SPECIALTY COFFEE BEVERAGES

Mocha Cappuccino Espresso, whole milk, foam, dark chocolate 4.5

Sanctuary Hot Chocolate Edelweiss white chocolate, dark chocolate, whole milk 3.5

CAPPUCCINOS

Latte Espresso, whole milk, foam 4.5

Cappuccino Espresso, whole milk, foam 4.5

Macchiato Espresso, whole milk, Monin vanilla syrup and caramel sauce 4.5

Espresso 3

Double Espresso 4.5

FLAVOR ENHANCEMENTS

Caramel, Dark Chocolate, Hazelnut, Vanilla, White Chocolate



Columbie-SWEET & SMOOTH

A high-grown Arabica cultivated in one of the most beautiful coffee-producing regions. A soft, sweet and flavorful cup. Intensity 5

Decaf- LIGHT & AROMATIC

This decaffeinated blend retains all of its aroma and flavor, offering an enjoyable espresso at any moment of the day. Intensity 4

Ethiopian Moka- WILD & FLOWERY

Cultivated in the birth- place of coffee! Light-bodied and delicate with floral aromas and hints of apricot. Intensity 3

Florio- INTENSE & FLAVORFUL

A full-bodied Arabica blend deeply roasted to bring out the fullest flavors. The perfect Italian-style espresso combining sweetness and force. Intensity 8

Jamacia Blue Mountain- AMPLE & OPULENT

Soft, sweet and aromatic flavors. A well balanced, rare and exceptional coffee. This is an exclusive coffee. Intensity 4 (+\$5.00)

Mexique-

This organic, 100% Arabica coffee is grown on the sloped of the Sierras in the south of Mexico. This coffee is gentle, with honey hints, slightly tart and light bodied. Intensity 5

ESCAPE TO  OUR WORLD

Pastry Chef, Hailey Marciniak