

THE
CHOCOLATE
Sanctuary
RESTAURANT LOUNGE
PRIX FIXE

BRUNCH MENU \$20

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

-CHOICE OF STARTER-

Cup of Cocoa-Spiced Butternut Squash Soup

The Sanctuary Chopped Salad

Romaine, field greens, sweet corn, avocado, cocoa-candied bacon, tomatoes, hearts of palm, cheddar cheese, herb-Parmesan crouton, chocolate vinaigrette

Yogurt Parfait

Fresh berries, cacao nib granola

Charcuterie

Assorted fresh cut meats and cheeses, Valrhona chocolate

Chopped Caesar Salad

Romaine, house-made Caesar dressing, anchovy, shaved Parmesan, herb-Parmesan croutons

Shrimp Cocktail (+\$2)

-CHOICE OF ENTRÉE-

Entrees served with potatoes o'brien, cocoa-candied bacon or sausage

Housemade Bagel and Lox

Smoked salmon, capers, cream cheese, red onion, sliced cucumbers, dill

Waffle Pops

3 Waffle Pops served with maple syrup and whipped cream or ask your server for more details on today's featured selections.

Biscuits and Gravy

Cheddar and chive buttermilk biscuits topped with creamy pork sausage gravy

French Toast

Thick sliced French toast topped with powdered sugar accompanied with whipped cream, maple syrup

Omelette or Skillet (includes accompaniments)

Denver (Ham, cheddar cheese, mixed peppers, onions)

Veggie (Mushrooms, mixed peppers, onions, tomatoes)

Caprese (Mozzarella cheese, tomatoes, pesto)

Meat Lover's (Ham, Cocoa-candied bacon, sausage, bacon)

Eggs Benedict

Poached Egg, Fresh Ham, Hollandaise on English Muffin

Steak and Eggs (+7)

6 oz NY strip and 2 eggs your way

-CHOICE OF DESSERT-

Piece of Heaven

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

Beignet

A light and airy semi-sweet chocolate filled doughnut, crème anglaise

Seasonal Dessert

Ask your server for more details on today's featured selection.

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

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BRUNCH

A LA CARTE MENU

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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, Cocoa Candied Bacon 3



BREAKFAST SANDWICHES

CREATE YOUR OWN BREAKFAST SANDWICH 8

CHOICE OF HOUSE MADE BREAD:

Sliced Brioche, English Muffin, Bagel, Cheddar Chive Buttermilk Biscuit

CHOICE OF CHEESE:

Cheddar, Provolone, American

CHOICE OF PROTEIN:

Cocoa-candied Bacon, Sausage, or Mushroom

EGG YOUR WAY:

Scrambled, Fried, Egg Whites

Sanctuary Signature Breakfast Sandwich: 8

Cocoa-candied bacon, fried egg, cheddar cheese on a cheddar chive buttermilk biscuit



SIGNATURE ENTREES

◆ **Chicken Romano** 19

Crispy, lightly breaded chicken breast with baby arugula, tomatoes, fresh mozzarella cheese, cocoa infused balsamic glaze, basil oil

Grilled Cheese and Cup of Soup 10

Cheddar, Swiss, Provolone, and American toasted on house-made brioche

◆ **The Sanctuary Burger*** 14

10 oz steak burger, onion marmalade, cocoa candied bacon, cheddar, mole aioli (contains nuts)

Plant Based Burger 12

White cheddar, lettuce, tomato, pickled onions

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APPETIZERS

Meatballs 12

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

Sticky Pork Ribs 14

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

Fried Brussels Sprouts 10

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

Popcorn Cauliflower 13

Cilantro, scallions, sesame seeds, sriracha aioli



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SANDWICHES

Philly Cheesesteak Sandwich 15

Smoked provolone, caramelized onions, sweet peppers, french bread

✦ **Grilled Chicken Caesar Wrap** 11

Romaine, tomato, avocado, cocoa candied bacon, caesar dressing, warm tortilla wrap

✦ **Roasted Carved Turkey Sandwich** 9

Cocoa candied bacon, lettuce, tomato, avocado, honey mustard, brioche

✦ **Turkey Flatbread Sandwich** 11

Mozzarella, cocoa candied bacon, dark chocolate cherry sauce, flatbread

Grilled Cheese 9

Cheddar, swiss, provolone, and american, brioche

PRIX FIXE OPTION

Choose any 1/2 sandwich or Chicken Romano for **\$15**, served with choice of:

Soup or Salad and

Cocoa spiced potato chips, french fries, cocoa parmesan steak fries, or fresh seasonal fruit

Accompanied with our Signature Chocolate Sanctuary Brownie prepared by our in house pastry team

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CHICKEN

◆ 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, bacon, mushroom

◆ 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

◆ 14 oz Frenched Bone-In Pork Chop* 25

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

SEAFOOD

◆ Cacao Nib Crusted Salmon 24

Cacao Nib panko citrus zest crust, Israeli cous cous cake, carrot puree, brussel sprouts with cocoa- candied bacon, citrus beurre blanc

Pasta

House Made Pasta

(can be prepared gluten free, upon request)

Pappardelle 22

Mushroom ragu, marinara, chive-ricotta cheese, parmesan

◆ Chicken Marsala 21

Glazed carrots, button mushrooms, heirloom tomatoes, cocoa marsala sauce

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* 14

10 oz steak burger, crispy onion rings, cocoa candied bacon, cheddar, lettuce, tomato, 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
Grilled Asparagus 6
Roasted Rainbow Carrots 6

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

Kids Menu



CHOICE OF ENTRÉE 7.50

PLEASE SELECT ONE:

Two Mini Cheeseburgers

served on soft brioche rolls

Grilled Cheese

Triangle shaped grilled cheese, cheddar and swiss on housemade brioche

Crispy Chicken Strips

3 pieces of hand breaded chicken breast

Mac and Cheese

The cheesiest Mac-n-Cheese ever made

Spaghetti

served with butter or housemade marinara sauce

CHOICE OF SIDE

PLEASE SELECT ONE:

Carrots, garlic mashed potatoes, seasonal vegetables, fresh fruit, french fries, cocoa-parmesan steak fries, or sweet corn

THE
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NON-ALCOHOLIC BEVERAGES

SPECIALTY DRINKS

Hot Chocolate	3.5
Affogato	4.5
Americano	3.5
Cappuccino	4.5
Espresso	3
Espresso Double	4.5
Latte	4.5
Mocha	4.5
Macchiato	4.5

ESPRESSO FLAVORS

Columbie, Ethiopian, Florio,
Mexique, Decaf, Jamacia Blue(+5)

ITALIAN SODAS (*cream upon request) 3

Blueberry	Chocolate	Lavender*
Caramel	Hazelnut	Raspberry
Cherry	Lemon*	Vanilla

MILKSHAKES AND MALTS 5

Banana	Hazelnut	Strawberry
Caramel	Mixed Berry	Vanilla
Chocolate	Oreo	White Chocolate

HOT TEA SERVICE 3.5

Black Tea

Earl Grey
Dark Orange
Dark Chocolate

Decaf Tea

Coconut Frenzy
Roasted Almonds
Love
Peach Punch
Herbal Fusion
Egyptian Peppermint

Green Tea

Fig Green
Sweet Green Oolong

White/Green Tea

Pearlicious

FOUNTAIN BEVERAGES 2.5

Coke	Ginger Ale	Barq's Root Beer
Diet Coke	Pibb Xtra	
Fanta	Sprite	

JUICE AND MORE 2.5

Apple	Whole Milk	Coffee
Cranberry	Skim Milk	Decaf Coffee
Orange	Chocolate Milk	Lemonade



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HAND-CRAFTED COCKTAILS 9.50

The Escape Martini

Van Gogh Chocolate vodka, Godiva Dark Chocolate Liqueur, simple syrup

Truffle Martini

Godiva Dark, Godiva White, Vanilla vodka, a splash of Baileys

Chocolate Cherry Martini

Van Gogh Chocolate Vodka, Cherry Heering and Simple Syrup

Tiramisu

Van Gogh Double Dutch Espresso Vodka, Godiva Chocolate Liqueur, Vanilla Vodka, Half and Half, Cocoa Espresso Streussel

Snickers

Baileys Irish Cream, Creme de Cocoa, Frangelico

German Chocolate Cake

Absolut vodka, amaretto, Creme de Cocoa, chocolate, caramel and toasted coconut

Chocolate Raspberry Mojito

Bacardi Rum, Van Gogh Chocolate vodka, Monin Raspberry syrup, fresh mint, fresh raspberries, and a splash of soda water

Sanctuary Old Fashion

Ballotin Chocolate Whiskey, chocolate bitters, simple syrup, muddled orange, and Luxardo cherry

Sanctuary Manhattan

Tempelton Rye, Carpano Antica Vermouth, bitters, Luxardo cherries

Sunset

Malibu Coconut Rum, Cruzan Rum, Pineapple and Grenadine

French Martini

Vanilla vodka, Chambord, pineapple juice, and simple syrup

Pear Martini

Absolut Pear Vodka, Saint Germain Elderflower Liqueur, fresh lemon, and simple syrup

Pomegranate Martini

Pama pomegranate liqueur, Cointreau, Citroen vodka, lemon juice, grapefruit juice, and orange peel

Elderflower Aperitif

Sparkling Moscato D'Asti, St. Germain, and fresh raspberry

Washington Apple Mule

Crown Royal, sour apple pucker, ginger beer, a splash of cranberry

Vesper

Kettle One, Hendricks, and Lillet



SPARKLING AND BLUSH

	GLASS	BOTTLE
Mionetto Prosecco (187mL), Treviso, Italy	8	
Mionetto Prosecco (750ml), Treviso, Italy		42
Mionetto Rose, Treviso, Italy	12	42
Veuve Clicquot "Brut", Champagne, France		100
Laurent Perrier "Rose", Champagne, France		150
Vivalda "Nettare" Moscato D'Asti, Tuscany, Italy	10	35

WHITE

Oyster Bay Sauvignon Blanc, Marlborough, New Zealand	9	32
Brassfield Sauvignon Blanc, Clearlake Oaks, California	10	35
Terre Gaie "Claris" Pinot Grigio, Veneto, Italy	8	28
Santa Margherita Pinot Grigio, Valdadige, Italy	14	49
Robert Mondavi "Private Selection" Chardonnay, Acampo, California	7	25
Duckhorn "Decoy" Chardonnay, Sonoma County, California	12	42
Jam Cellars Butter Chardonnay, Lodi, California	12	42
Kung Fu Girl Riesling, Clumbia Valley, Washington	8	28
Buehler White Zinfandel, Napa Valley, California	9	32

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RED

	GLASS	BOTTLE
Block Nine “Caiden’s Vineyard” Pinot Noir, Napa, California	9	32
Meiomi Pinot Noir, St. Helena, California	12	42
The Velvet Devil Merlot, Quincy, Washington	8	28
Duckhorn “Decoy” Merlot, Sonoma County, California	12	42
Peirano Estate Cabernet Sauvignon, Lodi, California	9	32
Smith & Hook Cabernet Sauvignon, Central Coast, California	13	46
Federalist Cabernet, Lodi, California	13	46
Joel Gott Cabernet Sauvignon, Napa Valley, California	12	42
Villa Calcinaia “Cappone” Chianti Classico, Italy	11	39
J-Lohr Syrah, Paso Robles, California	10	35
Graffigna Malbec, Argentina	8	28
Rutherford Hill “Barrel Select” Red Blend, Napa Valley, California	12	42
Trapiche Oak Cask Red Blend, Mendoza, Argentina	8	28
Beran Zinfandel, Rutherford, California	10	35
Barossa Valley Shiraz, Barossa Valley, Australia	9	32



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AFTER DINNER

	GLASS	BOTTLE
Dow's 10 Year Tawny Port (3 oz pour)	10	
Dow's 20 Year Tawny Port (3 oz pour)	13	
Dow's 30 Year Tawny Port (3 oz pour)	24	
Dow's 40 Year Tawny Port (3 oz pour)	36	
100 Years of Dow's (3/4 oz of the 10, 20, 30 & 40)	30	
Mer Soleil "Late Harvest" Viognier , Santa Lucia Highlands, California		40
Trentadue "Chocolate Amore" , Alexander Valley, California	8	36
Inniskillin Vidal Icewine , Niagara, Canada		55
Cocoa di Vine Chocolate , Florida	8	36
Draft Beer		
Revolution Anti-Hero (6.7%) Indian Pale Ale crispy, clean, bitter, citrus and floral notes		6
Leinenkugel's Oktoberfest (5.1%) Märzen-style toasted malt flavor and subtle, spicy hop notes		6
Krombacher (4.8%) Pilsner clean, crisp, malty		6
Craft Bottle Beer		
Great Lakes Eliot Ness (6.15%) Amber Lager smooth & malty		5
Daisy Cutter (5.2%) Indian Pale Ale blended pine, citrus, papaya, mango, biscuit, dry		5
Vandermill Totally Roasted (6.8%) Cider cinnamon, pecan, vanilla		7
Lagunitas Indian Pale Ale (6.2%) white wine, gooseberry, lemon grass, pineapple, melon		5
Merlin Nitro Milk Stout (5.5%) full body, smooth, creamy, oat, cocoa, coffee		6
St. Archer Gold (4.2%) Lager light bodied, crisp, dry finish		5
Imports/Non-Alcoholic		
Peroni Nastro Azzurro (5.1%) Lager		5
Krombacher NA Weizen		5

DESSERT

- Grasshopper** 10
Crème de Menthe, White Crème de Cacao, Homemade Vanilla Ice Cream
- Pink Squirrel** 10
Crème de Noyaux, White Crème de Cacao, Homemade Vanilla Ice Cream
- Brandy Alexander** 10
Christian Brothers Brandy, Dark Crème de Cacao, Homemade Vanilla Ice Cream
- Chocolate Beer Float** 10
Chocolate Beer, Monin Dark Chocolate sauce, Homemade Vanilla Ice cream
- Tumbleweed** 10
Kahlua, White Creme de Cacao, Homemade Vanilla Ice Cream

