



COCOAPLANET TASTING ROOM MENU

CHOCOLATE TASTINGS

CocoaPlanet Chocolate Flights (64% Cacao)

Flight of Five – One each of five flavors – 13

- Salted Caramel
- Deep Dark Truffle
- Vanilla Espresso
- Mandarin Orange
- CocoaMint™

Power Nibble – Mini Flight plus almonds, pistachios and sharp white cheddar cheese – 13

Strawberries & Chocolate – Mini Flight plus organic local strawberries – 13

Mini Flight – two bites each of five flavors – 8

TO SHARE

Charcuterie & Cheese

Three cured meats: Prosciutto, Dry Salami, Calabrese Salami.

Three artisanal cheeses: Cypress Grove Purple Haze (goat), Mitica Camp de Montalban (sheep), Point Reyes Blue (cow)

Served with whole rustic baguette^{GF}, fruit, nuts, Kalamata and Castelvetrano olives – 20

Whole rustic baguette^{GF}, sliced – 7

Castelvetrano Olives – 6

Warmed Almonds – 6

DESSERTS

Edible Dirt – Deep Dark Truffle chocolate pot de crème with chocolate shortbread^{GF} crumble, pumpkin seeds – 9

Chocolate Crème Brûlée – Made with Vanilla Espresso chocolate – 9

Sweet Scoops Vegan CocoaMint™ Ice Cream – 7

Sweet Scoops Vegan Mojito Sorbet – 7

BEVERAGES

Coffee – 3

Espresso – 3

Capuccino – 4

Latte Macchiato – 4

Hot Tea – Harney & Sons Fine Teas – 4

English Breakfast

Black Currant

Hot Cinnamon Sunset

Earl Grey Supreme

Winter White Earl Grey

Chocolate Mint

Paris

Peaches & Ginger

Vanilla Comoro (decaf)

Yellow & Blue (herbal)

African Autumn (rooibos)

Award-Winning CocoaPlanet Hot Chocolate – Steamed milk (lactose free) or almond milk with your choice of CocoaPlanet chocolate – 4

CocoaPlanet Mocha – Steamed milk (lactose free) or almond milk with espresso shot and your choice of CocoaPlanet chocolate – 6

Lorina French Lemon Soda – 5

Hint Water – Blackberry, Cucumber, Pear, Watermelon or Crisp Apple – 4

Hint Fizz – Blackberry or Grapefruit – 4

Fentiman's Ginger Beer – 5

^{GF}This is a gluten-free and peanut free-facility. All of our food items are prepared without wheat, gluten or peanuts.

We accept American Express, Visa, MasterCard and Discover • An 18% service fee will be added to parties of 8 or more

CocoaPlanet Chocolate Factory & Tasting Room • 921 Broadway, Sonoma • (707) 343-7453

Open Friday and Saturday, 12:30 pm to 5:00 pm



RECOMMENDED CHOCOLATE PAIRINGS

Flight of Five Chocolates – one whole chocolate each of five flavors – \$13

Mini Flight of Chocolates – two bites each of five flavors – \$8

Flight of Wines to Pair – Ed’s Red Blend • Meadowcroft Cabernet Franc
 Valley of the Moon Zinfandel • Meadowcroft “All She Wrote” Port Style
 Trentadue “Chocolate Amore” Port Style

1 ounce each – \$16

2 ounces each – \$30

WINE BY THE GLASS

Apéritif	Lillet Blanc – floral, citrus	9
Sparkling	Gloria Ferrer Blanc de Noir, Carneros 2010 (Half Bottle: 375 ml)	20
White	Viluko Sauvignon Blanc*, Mayacamas Mountains, 2014	14
	Idell “Michael Mara Vineyard” Chardonnay, Sonoma Coast, 2014	13
Rosé	Fillmore West Rosé of Pinot Noir, Carneros 2016	11
Red	Meadowcroft Pinot Noir “Cornerstone”, Carneros 2015	15
	Fillmore West Pinot Noir, Carneros 2016	15
	La Chertosa Sangiovese, Sonoma County, 2015	16
	Valley of the Moon Zinfandel, Sonoma Valley 2012	11
	Idell “Oscar” Hamel Vineyards Zinfandel, Sonoma Valley 2013	15
	La Chertosa Reserve Zinfandel, Amador County 2014	16
	“Ed’s Red” Red Blend, Carneros 2012	12
	Samuele's Quarry Red Blend, Amador County 2014	11
	Viluko “Split Rock” Cabernet Sauvignon*, Mayacamas Mountains, 2011	15
	Meadowcroft Cabernet Franc, “Giles Vineyard”, Sonoma Valley 2014	14
Dessert	Meadowcroft “All She Wrote” Port Style, Sonoma County NV	14
	Trentadue “Chocolate Amore” Port Style, Sonoma, 2014	12

BEER

Omission Lager, Portland OR, 4.6% ABV, crafted to remove gluten, 12 oz	6
Carneros Brewing Morena Ale, Carneros, 5.5% ABV, contains gluten, 22 oz	12
Carneros Brewing Carneros IPA, Carneros, 5.8% ABV, contains gluten, 22 oz	12
Stone Delicious IPA, Escondido CA, 7.7% ABV, crafted to remove gluten, 12 oz	7
Samuel Smith Organic Chocolate Stout, Yorkshire, 5% ABV, contains gluten, 12 oz	7

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