

**nightly dinner service**

**tasting combo** including choice of main & side **\$16.00**  
 a la carte plates as priced

*Main* **\$12.00**  
**savory pies**

choice of corn meal pesto shell & fillings+cress+hickory sea salt+cocoa balsamic drizzle  
 choose a flavor:  
 sausage, bacon, & meatball  
 roasted root veggie, pesto, & herbed chevre  
 short rib, stout glazed shallot, point reyes bleu, & roasted tomato

**beer battered fish**

ipa battered swai fish+cress+chile burnt caramel hollandaise+vanilla caper tartar sauce

**brown sugar short rib** *GF*

espresso muscovado braised beef short rib+stout glazed shallot+creamy grits+chive

**mascarpone meatball**

mascarpone filled beef meatball+marinara+basil+black garlic puree+vanilla crostini

**artisan cheese & caramel plate** *GF*

three artisan cheeses+strawberry+apple+chutney+vanilla crostini+chile burnt caramel  
 rainbow carrot in lieu of crostini available upon request

**mushroom & veggie wellington** *V*

mushroom & veggies in flaky phyllo pastry+cress+peppadew+cocoa balsamic drizzle

**roasted chicken pot pie**

chicken, corn, & veggies in pastry basket+black garlic puree+fried sage+cheddar fricco

**crispy quinoa fritter** *V GF*

quinoa & veggie fritter+roasted tomato+polenta+chive+black garlic puree+cocoa mole

**grilled panini**

choice of grilled sandwich on housemade sage focaccia+rainbow carrot+vanilla aioli  
 choose a flavor:

roasted chicken, bacon, & creamy artichoke  
 mascarpone meatball, marinara, & basil  
 bacon, avocado, & roasted tomato  
 portabello, mole, & veggie *V*

*Side* **\$8.00**

**artichoke leek dip** *GF*

creamy gratin of artichoke, leek, & peppadew+rainbow carrot & apple+vanilla crostini  
 gluten free all veggie in lieu of crostini available upon request

**bacon wrapped dates** *GF*

bacon wrapped medjool date+cocoa muscovado glaze+hickory sea salt+cress+chive

**shoestring fries & leek** *GF*

fried shoestring russet potato & leek+serrano sea salt+chive+vanilla aioli+cocoa mole

**garlic parmesan biscuits**

garlic, white chocolate, & parmesan biscuit+blackberry curd+chutney+orange vanilla butter

**beet & green apple salad** *V GF*

baby greens+roasted beet+lavender chevre+candied cocoa nib+vanilla vinaigrette  
 vegan hickory salted avocado in lieu of cheese available upon request

**bleu cheese pecan salad** *V GF*

baby greens+cranberry+point reyes bleu+chile spiced pecan+vanilla vinaigrette  
 vegan hickory salted avocado in lieu of cheese available upon request

**stuffed red pepper** *V GF*

quinoa & veggie stuffed red pepper+chive+cress+hickory salted avocado+cocoa mole

**soup du jour** *V*

housemade seasonal soup of the day+soft poached egg+chive+vanilla crostini  
 vegan hickory salted avocado in lieu of egg available upon request

*Dessert* **\$9.00**

**buttermilk bread pudding**

choice of vanilla custard soaked bread pudding & sauce+creme+vanilla semifreddo  
 choose a flavor:

peaches & cream  
 strawberry chocolate  
 chile burnt caramel cinnaroll

**angelfood & berries**

angelfood+vanilla balsamic strawberry+basil sugar+merlot sea salt+vanilla semifreddo

**egg & bacon cinnaroll**

buttermilk cinnaroll+fried farmhouse egg+maple muscovado bacon+chile burnt caramel

**salted caramel baklava sundae**

pecan, walnut, & almond caramel baklava+serrano sea salt+creme+vanilla semifreddo

**flourless brownie sundae** *GF*

flourless cocoa nib brownie+choice of sauce & topping+creme+vanilla semifreddo  
 choose a flavor:

blood orange chocolate sauce & merlot sea salt  
 strawberry rhubarb & roasted white chocolate  
 chile burnt caramel & smoked almond

**olive oil almond cake** *V GF*

olive oil almond cake+blood orange chocolate sauce+strawberry+salted pecan granola

*Additions* **as priced**

**cheese:** herbed chevre, aged cheddar, muenster, swiss, point reyes bleu +1.00  
**vanilla semifreddo:** frozen whipped mousse +2.00  
**bacon strip:** muscovado brown sugar glazed +2.50  
**avocado:** hickory salted +2.00

*GF* gluten-free *V* vegan friendly

plates may contain traces of peanut, treenuts, wheat, soy, egg, & dairy.  
**eclipsechocolate.com 619.578.2984**

*Craft Coffee*

**coffee \$3.00**

light roast, free refills

**espresso \$3.00**

two short shots, served straight

**americano \$3.00**

two short shots+hot water

**vanilla cold brew \$5.00**

vanilla bean cold brewed coffee+cubed ice+frothed milk

**cappuccino \$4.50**

two short shots+frothed milk

**latte \$4.50**

two short shots+steamed milk

**carmello:** add choice of housemade syrup +.50

**choose infusion:**

double vanilla bean  
 double dark cocoa  
 burnt caramel  
 spiced chai

*Fresh Brewed Tea*

**whole leaf tea \$3.00**

choice of premium whole leaf, hand blended from rishi tea

**with natural caffeine:**

peach jasmine [white leaf]  
 ginger mint [green leaf]  
 citrus blossom [green leaf]  
 coconut oolong [oolong leaf]  
 blood orange [pu-erh leaf]  
 chocolate chai [black leaf]  
 vanilla bean [black leaf]

**naturally caffeine free:**

apple ginseng [herbal leaf]  
 chamomile lemongrass [herbal leaf]  
 peppermint sage [herbal leaf]  
 spiced chai [rooibos leaf]

**iced:** brewed & chilled with cubed ice +.50

**steamer:** add choice of housemade syrup in steamed milk +1.00

*Drinking Chocolate*

**drinking chocolate \$5.00**

choice of couverture chocolate in steamed milk

**choose infusion:**

orange peel vanilla bean [31% white]  
 salted dulce de leche [35% white]  
 cardamom rose petal [41% milk]  
 chile burnt caramel [38% milk]  
 sea salt caramel [55% dark]  
 double dark cocoa [61% dark]  
 rosemary mint [72% dark]  
 cinnamon masala [85% dark]

**mocha:** add a shot of espresso +.50

**marshmallow:** add two artisan vanilla bean mallows +.50

*Fruit Juice*

**fizzy \$5.00**

choice of muddled fresh herb & fruit puree+sparkling water

**choose infusion:**

pomegranate sage  
 blood orange basil  
 lavender lemon vanilla

**fruit juice \$5.00**

choice of fresh juice infused with vanilla bean+orange slice

**choose infusion:**

orange juice  
 apple juice

*Exotic Cocktails*

**herb muddled cocktail \$10.00**

choice of muddled fresh herb & fruit puree+premium sparkling cava

**choose infusion:**

lavender lemon vanilla  
 blood orange basil  
 pomegranate sage

**barley spirit bloody mary \$10.00**

cocoa mole infused barley spirit+point reyes bleu stuffed olive

*Craft Beer on Tap*

**west coast breweries** in rotation **\$7.00**

**beer float:** add a vanilla semifreddo +3.00

**full pitcher:** four servings for the price of three

*Wine by the Glass*

**west coast vineyards \$8.00-12.00**

**penya, rose:** rich, red raspberry+melon+cherry \$9

**shine, riesling:** slightly sweet, green apple+asian pear \$8

**paso a paso, verdejo:** bright, white peach+kiwi+yellow apple \$8

**annabella, chardonnay:** light, ripe pear+honeydew+creme brulee \$9

**quinta de la rosa, ruby port:** complex, black cherry+smoke+spice \$12

**andrew murray, syrah:** spicy, white pepper+leather+currant \$10

**ventana, pinot noir:** bright, wild cherry+cranberry+cedar \$12

**chasing lions, cabernet:** forward, violet+cassis+licorice \$8

**hullabaloo, zinfandel:** gentle, boysenberry+spice+cola \$9

**full bottle:** four servings for the price of three, additional bottle menu available

**vanilla bean sangria \$7.00**

choice of vanilla bean & fruit infused wine+blackberry+orange slice

**choose infusion:**

white wine  
 red wine