



C E L E B R A T E L I F E

Late Night Menu

Appetizers

- CRISPY FRIED CALAMARI** Lemon Aioli 16
- BABY BACK RIBS** Tender, Slow Cooked with House Barbeque Sauce 17
- SOUTHERN FRIED CHICKEN** Boneless Marinated Chicken Breast, Ranch and House Barbeque Sauce 14
- GOAT CHEESE BRUSCHETTA** Grilled Baguette with Goat Cheese, Tomato, Red Onion, Fresh Basil 14
- CAJUN FRIED SHRIMP** Spicy Curry Remoulade 14
- SHRIMP EMPANADA** Coconut Milk, Peppers, Pico de Gallo 16
- SHRIMP QUESADILLA** Melted Mozzarella, Vine Ripe Tomatoes, Basil with Pico de Gallo, Guacamole and Sour Cream 21
- LOBSTER MAC and CHEESE** 22
- BACON MAC and CHEESE** 17

Salads

- CAESAR SALAD** 14
Crisp Romaine Lettuce, Garlic Seasoned Croutons, Creamy Caesar Dressing, Shaved Parmesan Reggiano Cheese
- OUR FAMOUS SESAME CALAMARI SALAD** 24
Asian Greens, Miso Ginger Dressing, Peanut Sauce, Scallions and Sesame Seeds
- HOUSE MADE TURKEY BURGER** 17
Seared Ground Turkey, on Brioche

Burgers/Sandwiches

- All served with your choice of Cheddar, Swiss, Mozzarella 2
Avocado, Bacon, Fried Onion or Fried Egg 4
- CLASSIC DELUXE BURGER** 18
Certified Angus Beef, Lettuce, Red Onions, Pickles, on Brioche served with Steak Fries
- CHOCOLAT BBQ BURGER** 21
Certified Angus Beef, Melted Vermont Cheddar, BBQ Sauce, Apple Wood Smoked Bacon, Onion Rings, Lettuce, Tomatoes on Brioche served with Steak Fries
- CHICKEN PANINI** 16
Grilled Chicken, Mozzarella, Tomatoes, Pesto Sauce, served with Steak Fries
- SHORT RIBS OF BEEF SLIDERS (3)** 22
Aged Cognac Reduction

MARTINIS

- “Red Velvet” Chocolate Martini** Absolut Raspberry, White Chocolate Liqueur, Irish Cream
- Asian Pear** Absolut Pear, Sake, Sour Apple, Peach Schnapps
- Chocolat Covered Strawberry** Vodka, Strawberry Liqueur, Chocolate Liqueur, Chocolate Chip
- Chocolat Martini** Vodka, Chocolate Liqueur & Crème de Cacao
- Chocolat Kiss Martini** Vanilla Vodka, Irish Cream & White Crème de Cacao
- Dark Chocolat Martini** Vodka, White Crème de Cacao, Dark Crème de Cacao & Chocolate Chip
- Classic Martini** Vodka or Gin, Dry Vermouth with Olive or Lemon Twist
- French Kiss Martini** Vodka, Peach Schnapps, Chambord, splash of Cranberry Juice
- Saketini** Vodka, Sake, Blue Curacao

CRAFTED COCKTAILS

- French on 8th Avenue** Gin, Lemon Juice, Champagne
- Blue Chocolat Iced Tea** Rum, Gin, Vodka, Triple Sec, Blue Curacao, Sour Mix
- Mojito** Bacardi Light Rum, Club Soda, Mint Sprigs, Sugar, Lime
- Dark & Stormy** Bacardi Dark Rum & Ginger Beer with Lime
- Tokyo Iced Tea** Rum, Gin, Vodka, Triple Sec, Midori, Sprite
- Harlem Manhattan** Knob Creek Bourbon, Sweet Vermouth
- Classic Margarita** Jose Cuervo Tequila, Fresh Lemon or Lime
- Rum Swizzle** Dark Rum, Gold Rum, Fresh Lime Juice, Pineapple, Orange Juice, Grenadine, Angostura Bitters
- Harlem Bellini** Peach Schnapps, Champagne
- Sparkle Bloom** Prosecco, Campari

Sangria

Chocolat Signature Sangria 12/36

Delicious combination of Seasonal Fruits, Red Wine, Brandy and Triple Sec

Blanca 12/36

Succulent blend Tropical Fruits, White Wine, Brandy and Triple Sec



LIVE. LOVE. LAUGH.

WINE LIST

SPARKLING

Cava, Brut Reserva, Mont Marcal, Penedes	14/42
Prosecco, Collalbrigo, Veneto	14/54
Cremant d'Alsace, Paul Zinck, NV	56
Rose Lambrusco, Lusvardi, Emilia Romagna	14/52
Moscato, D'Asti	14/52
Champagne, Montaudon NV	18/92
Champagne Brut, Bruno Paillard, France	135

Pinot Noir, Volnay Burgundy 1er Cru, Pitures	112
Dolcetto d'alba, D.O.C., Aurelio Settimo	79
Blend, "Cercius" Gassier, Cotes du Rhone Villages	14/60
Blend, Bertlan Stehelin, Gigondas Rouge	68
Blend, Salanques, Mas Doix, Priorato	59
Pinot Noir, Mark West Appellation, California	12/48

WHITE

Chardonnay, Jean-Marc Broocard, Chablis Domaine Ste Claire 2013	15/60
Chardonnay, Auxey-Duresses, Leroux, Burgundy	74
Chardonnay, Thomas George, Sonoma	65
Chardonnay, Maison Champy, Meursault	110
Chardonnay, Sonoma Valley	12/48
Sauvignon Blanc, Domaine Andre Neveu,	14/54
Sauvignon Blanc, Tablelands, Martin borough	14/54
Chenin Blanc, Bradgate, West Cape,	12/48
Chenin Blanc, Domaine Pichot, Vouvray	50
Pinot Gris, Paul Zinick, Alsace	16/52
Pinot Grigio, Peter Zemmer, Alto Adige	58
Riesling, Falkenstein, Trentino-Alto Adige, Italy	68
Riesling, Red Newt Cellars, New York	68
Riesling, Dr. Burklin Wolf	14/52
Albarino, Morgadio, Galicia 2010	56
Chardonnay, Mark West Chardonnay,	12/44

ROSE

Blend, Bila-Haut, M. Chapoutier, Cotes du Roussillon	14/49
Pinot Noir, Villa Wolf, Pfalz 2013	52

RED

Cabernet Sauvignon, Noble Tree, Napa Valley	14/56
Cabernet Sauvignon, Vina Cobos, Mendoza	14/62
Cabernet Sauvignon, Chateau Edmus	89
Cabernet Sauvignon, Truchard Vineyards, Napa	58
Malbec, Bodega Vina Cobos, Mendoza,	14/54
Malbec, Reserve, Riglos, Salta	79
Pinot Noir, Montinore Estate, Willamette Valle	14/56
Pinot Noir, Benjamin Leroux, Burgundy, France	15/68
Pinot Noir, Straight Line, Santa Barbara,	69
Pinot Noir, Stermer Vineyard, Lemelson,	87

Chocolat is fully committed to offering our guests the best, freshest and highest quality ingredients

DESSERT MENU

CHOCOLAT MOLTEN LAVA CAKE 10

Moist chocolate cake, deeply enrobed in chocolate, filled with truffle of molten darkness

GODIVA CHOCOLATE CHEESECAKE 10

Rich Godiva cheesecake baked, chunks of milk chocolate mousse & chocolate whipped topping

SEA SALT CARAMEL CHEESECAKE 12

NY Cheesecake and swirl in thick, rich caramel, topped with thin layer of Hershey's caramel, lightly sprinkle with a light dusting of sea salt

NEW YORK CHEESE CAKE 10

MISSISSIPPI MUD PIE 12

Chocolate base crust, cappuccino mousse, cookie crust with chocolate topping,

CHOCOLATE PEANUT BUTTER PIE 10

Graham cracker peanut butter crust, dark chocolate mousse, creamy peanut butter & whipped cream

RED VELVET CAKE 14

Bitter sweet chocolate mousse, 2 layers of krish soaked chocolate sponge cake & chocolate mirror glaze

ICE CREAM 10

Vanilla Ice Cream, Chocolate

CHOCOLAT'S ULTIMATE URBAN POWER BRUNCH

SATURDAYS 10:00 AM - 4:00 PM

SUNDAYS 10:00 AM - 5:00 PM

