



## Chocolate Maven

### Lunch

*(\$15.00 per person)*

#### **Mon to Fri, choose one + dessert sampler**

Chipotle Chicken Salad - Crisp romaine and organic baby greens with your choice of either grilled free range chicken breast or braised tofu accompanied with avocado, tomatoes, shaved red onion, and queso fresco, tossed with an orange chipotle vinaigrette

Baby kale and arugula salad - Fresh baby kale and arugula with smoked blue cheese, roasted beets, sweet potato, onion and tomatoes with sherry maple vinaigrette.

Seared Chicken Banh Mi Baguette - Siriacha seared organic chicken, fresh honey lime slaw, cucumbers, tomato, serrano chiles, aioli and cilantro on an organic freshly toasted baguette, served with the Maven's hand cut kettle chips and a fresh dill pickle wedge.

Reuben - The classic sandwich made modern with your choice of house made corned beef, smoked turkey, or vegetarian ham, with Swiss cheese, sauerkraut, mustard, and Russian dressing on fresh baked light rye. Served with choice of house made kettle chips, garlic-rosemary fries, coleslaw, or house salad.

#### **\$15 Weekend Brunch, choose one + 1 Dessert Sampler**

Chilaquiles - The quintessential Mexican breakfast. Locally crafted tortilla strips sautéed in red chile topped with 2 organic eggs, queso fresco, avocado, lettuce, locally grown tomatoes and sour cream. Served with organic Yucatan style black beans and cotija cheese

Eggs Benedict - 2 poached organic eggs, Canadian bacon or veggie bacon and hollandaise sauce on a toasted English muffin with The Maven's breakfast smashers.

Blue Corn Pancakes (gluten free) - Blueberry pancakes topped with sweet brown sugar pinon sauce and toasted pine nuts

Peach French Toast - Batter-dipped Challah layered with sweet cream cheese and topped with housemade peach compote

#### **\$15 Per Person High Tea Monday thru Saturday**

### Chocolate Maven

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<http://www.chocolatemaven.com>