HARLEM CHOCOLÀT RESTAURANT & BAR

PROSPERITY

Appetizers

CAESAR SALAD *Crisp Romaine Lettuce, Garlic Seasoned Croutons, Creamy Caesar Dressing, Parmesan Cheese* 14

CHOCOLAT HOUSE SALAD *Mixed Greens, Cherry Tomatoes, Orange, Feta Cheese with Blood Orange Vinaigrette* 16

CRISPY FRIED CALAMARI *Lemon Aioli, Marinara Sauce* 19

BABY BACK RIBS Tender, *Slow Cooked with House Barbeque Sauce* 24

SOUTHERN FRIED CHICKEN *Boneless Marinated Chicken Breast, Ranch and House Barbeque Sauce* 18

CRISPY CHICKEN BISCUITS (2) Chili *Maple Pepper Sauce* 18

EMILY'S WILD OR JERK WINGS, *Mango Habanero, BBQ or Honey Pepper Sauce served with Blue Cheese* 19

FISH TACO Flour *Tortillas, Crispy Fried Tilapia, Pico de Gallo, Shredded Lettuce, Avocado Ranch Dressing* 18

CAJUN JUMBO FRIED SHRIMP *Spicy Curry Remoulade* 20

JUMBO LUMP CRAB CAKE Baby *Arugula, Lemon Vinaigrette* 26

SHRIMP TACO Popcorn *Shrimp, Lettuce, Pico de Gallo, Chipotle Aioli* 20

CLASSIC BUTTERMILK BISCUITS (2) *Honey Butter* 12

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Emily's Favorite Cornbread (serves 2) 10
Corn infused with Honey Butter

Chocolat Loves Mac & Cheese

EMILY'S MAC and CHEESE 14
Three Cheeses (Cheddar, Pepper Jack, Monterey Jack)

BACON MAC and CHEESE 16
Three Cheeses (Cheddar, Pepper Jack, Monterey Jack)

SHORT RIB MAC and CHEESE 19
Three Cheeses (Cheddar, Pepper Jack, Monterey Jack)

LOBSTER MAC and CHEESE **MP** *real authentic lobster meat Three Cheeses (Cheddar, Pepper Jack, Monterey Jack)*

SHRIMP MAC and CHEESE 21
Three Cheeses (Cheddar, Pepper Jack, Monterey Jack)

Dinner Salads

add ***Chicken*** *12* **** Salmon*** *18* **** Shrimp 18 * Avocado*** *9*

BEET ARUGULA SALAD Arugula, *Beets, Mixed Greens, Goat Cheese, Pecans,* Creamy *Balsamic Dressing* 25

OUR FAMOUS SESAME CALAMARI SALAD
Asian Greens, Miso Ginger Dressing, Peanut Sauce, Scallions and Sesame Seeds 29

AVOCADO SALAD Baby *Arugula, Avocado, Roma Tomatoes, Red Onions, Citrus Vinaigrette Dressing* 24

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Burgers & Sandwiches

All served with your choice of Cheddar, Swiss, Mozzarella **4** *Avocado, Bacon, Fried Onion or Fried Egg* 8

Chocolat is a farm to table restaurant.
We proudly support American Farms

CLASSIC DELUXE BURGER ***Certified Angus Beef***
Lettuce, Red Onions, Pickles, on Brioche served with Seasoned Fries 23

CHOCOLAT RANCH BURGER *Choice Angus Beef, Ranch, Onion Rings on Brioche served with Seasoned Fries* 25

HOUSE MADE TURKEY/VEGGIE BURGER **Seared** *Ground Turkey on Brioche served with Seasoned Fries* 23

HOUSE MADE SALMON BURGER Sriracha *Aioli, Arugula, Tomato, Red Onion, Avocado on Brioche served with Seasoned Fries* 26

CRISPY FRIED CHICKEN SANDWICH OR *CHICKEN* BURGER
Coleslaw, *Lettuce, Pickles, Chipotle Aioli & Waffle Fries* 20

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Entrees

EMILY'S SWEET SOUTHERN FRIED CHICKEN *with Braised Collard Greens served with choice of Smashed Sweet Potato or Mac & Cheese,* ***Honey*** *Cayenne Pepper Sauce* 29

JERK CHICKEN with *Rice and Peas, Sweet Plantains* 39

PAN ROASTED CHICKEN *with Smashed Garlic Potatoes & Sautéed Spinach* ***OR*** *Rice & Peas 34*

PENNE ALA VODKA *Penne Pasta with Creamy Pink Vodka Sauce, Sweet Peas* 26 **** add Salmon/ Shrimp*** *18* ***or Chicken*** *12*

OUR FAMOUS SLOW BRAISED BEEF SHORT RIBS *Aged Cognac Reduction, Smashed Potatoes, Sautéed Spinach* 46

JAMAICAN OXTAILS with BUTTER BEANS
-Premium Angus Cut-
Mac & Cheese/Plantains **OR** Rice & Peas/ Plantains MP

BBQ BABY BACK RIBS *Mac & Cheese and Cole Slaw* **34**

NEW YORK STRIP STEAK 14oz (*Certified Angus Beef*)
Garlic Smashed Potatoes, Sautéed Spinach, Onion Rings, Herb Butter ***OR Mac & Cheese*** 49

GRILLED LOLLIPOP LAMB CHOPS *(N. Zealand) Smashed Garlic Potatoes* ***OR*** *Sweet Smashed Potatoes, Sautéed Spinach* **MP**

GRILLED SCOTTISH SALMON *Shrimp and Lobster Sauce, Sautéed Kale, Crispy & Smashed Potatoes, Honey Maple 38*

WILD FRESH RED SNAPPER Whole (bone in) *Pan Seared or Fried, Jamaican Escovitch Sauce, Sautéed Spinach, Rice & Peas MP*

SHRIMP & GRITS *Shrimp and Lobster Cream Sauce, Charcoal Grilled Shrimp with Creamy Bacon Cheddar Grits* 38

JUMBO LUMP CRAB CAKES *2 Jumbo Lump Crab Cakes over Sautéed Baby Spinach, Fresh Arugula, Spicy Curry Remoulade* ***MP***

EMILY'S CHICKEN & WAFFLES 30

Red Velvet Waffle & Fried Chicken 34

FRIED CATFISH & WAFFLES 34

Sides
Regular/ Sweet Potato TRUFFLE FRIES 14
*Bacon Cheddar Grits 15 * Steak Fries 10 * Sweet Plantains 10 * Sweet Potato Fries 10 * Sautéed Spinach 11* Thick Bacon/Turkey Bacon 10 * * Smashed Potatoes 10 * Sautéed Kale 10 * Collard Greens (with Smoked Turkey Wings) 12 * Rice & Peas 11*

Thanks for dining with us in World Famous Harlem NYC.
It is our pleasure to serve you.
--Leon Ellis

WINE LIST

HARLEM CHOCOLÀT RESTAURANT & BAR

SPARKLING & ROSE

Rose Rodney Strong, Russian River Valley 2024	45
Prosecco, Benvolio, Italia	52
Prosecco Rose, Sun Goddess, Friuli Venezia Giulia, Italy	55

WHITE

Chardonnay, Josh Cellars	58
Chardonnay, Diatom, Santa Barbara County, 2024	56
Sauvignon Blanc, The Crossings, Marlborough, NZ	48
Sauvignon Blanc, Sun Goddess, Friuli Venezia Gulia, Italy	52
Pino Grigio, Ramato, Sun Goddess, Friuli Venezia Giulia, IT	48
Pino Grigio, Ruffino, Friuli Venezia Giulia, Italy	52

RED

Merlot, Rodney Strong, Sonoma County, 2023	52
Red Blend, Clos De Los Siete Valle Uco, Mendoza, AR	48
Shiraz, Maxwell Silver Hammer, McLaren Vale, Australia	52
Malbec, Antigal Uno, Mendoza, Argentina	54
Pinot Noir, La Crema, Monterey, 2023	42
Pinot Noir, The Calling, Sonoma, 2022	54
Cabernet Sauvignon, Josh Cellars Reserve, NC, CA	52
Cabernet Sauvignon, Serial, Paso Robles, 2021	52
Cabernet Sauvignon, Caymus, 2023	50
Cabernet Sauvignon, Jordan, Alexander Valley, Sonoma	42

WINES BY THE GLASS

WHITE WINES

Chardonnay	18
Pinot Grigio	18
Riesling	18
Sauvignon Blanc	18
Moscato d' Asti	18

RED WINES

Cabernet Sauvignon	18
Malbec	18
Merlot	18
Pinot Noir	18
Shiraz	18

MARTINIS

"Red Velvet" Chocolate Martini *Absolut Raspberry, White Chocolate Liqueur, Homemade Chocolate Ganache, Grenadine 20*

Asian Pear *Absolut Pear, Sake, Sour Apple, Peach Schnapps 20*

Chocolat Martini *Vodka, Chocolaté Liqueur & Crème de Cacao 20*

Chocolat Kiss Martini *Vanilla Vodka, Irish Cream & White Crème de Cacao 20*

Dark Chocolat Martini *Vodka, White Crème de Cacao, Dark Crème de Cacao & Chocolaté Chip 20*

Classic Martini *Vodka or Gin, Dry Vermouth with Olive, or Lemon Twist 20*

French Kiss Martini *Vodka, Peach of Cranberry Juice 20*

CRAFTED COCKTAILS

French on 8th Avenue *Gin, Lemon Juice, Champagne 19*

Blue Chocolat Iced Tea *Rum, Gin, Vodka, Triple Sec, Blue Curacao, Sour Mix 20*

Mojito *Bacardi Light Rum, Club Soda, Mint Sprigs, Sugar, Lime 19*

Dark & Stormy *Bacardi Dark Rum & Ginger Beer with Lime 19*

Tokyo Iced Tea *Rum, Gin, Vodka, Triple Sec, Midori, Sprite 20*

French Kiss Martini Vodka, Peach Schnapps, Chambord, splash of cranberry juice 20

Harlem Manhattan *Knob Creek Bourbon, Sweet Vermouth 19*

Classic Margarita *Jose Cuervo Tequila, Fresh Lemon or Lime 20*

Rum Swizzle *Dark Rum, Gold Rum, Fresh Lime Juice, Pineapple, Orange Juice, Grenadine, Angostura Bitters 19*

Harlem Bellini *Peach Schnapps, Champagne 20*

Sparkle Bloom *Prosecco, Campari 19*

Sangria

Chocolat Signature Sangria 19/64
Delicious combination of Seasonal Fruits, Red Wine, Brandy and Triple Sec

Blanca 19/64
Succulent blend Tropical Fruits, White Wine, Brandy and Triple Sec

AMSTEL LIGHT	10
BUD LIGHT	10
BUDWEISER	10
SAM ADAMS	10
STELLA	10
COORS LIGHT	10
BLUE MOON	10
COORS	10
CORONA	10
HEINEKEN	10
RED STRIPE	10

CHOCOLAT DRAFT BEER

WELL EARNED PILSNER
HAZY INDIA PALE ALE
LAGUNITA IPA
BLUE MOON
MODELO
BLUE POINT TOASTED LAGER
STELLA ARTOIS
SIERRA NEVADA
ALLAGASH
GUINNESS

Dessert Menu

CHOCOLAT LAVA CAKE 18
Deep chocolate, delicious dark chocolate truffle, vanilla ice cream

HOPE'S JAMAICAN RUM CAKE 14
Made from scratch with 100% overproof Jamaican rum & walnuts on top

RED VELVET CAKE 14
Deep chocolate truffle filling, filled & frosted / tangy cream cheese icing

NY CHEESECAKE 14

CARROT CAKE 14
Fruity & moist /cream cheese frosting/orange carrots/white chocolate drizzle

COLOSSAL CHOCOLATE THUNDER 15
Chocolate piled high/covered w/Hershey's Chocolate icing/Dark Fudge top

VANILLA ICE CREAM 10

Consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions. *If you have any food allergy please speak to your server

18% Gratuity will be added to all parties of 2 or more
Executive Chef: Anthony Williamsons/ Chef de Cuisine: Edson Rendon