

SINGLE ESTATES, ORIGINS & BLENDS



PAPUA NEW GUINEA

71% Cacao

After harvest, these beans are uniquely smoked. This post-fermentation process imparts incredible flavor; think hickory smoked bacon and aged scotch.

MOHO RIVER

70% Cacao

From the Mayan jungles of southern Belize, this groundbreaking cooperative farms world-class, organic cacao. Notes of raisin, plum and sarsaparilla.

LA RED de GUACONEJO

74% Cacao

This pioneering cooperative farms organic cacao in the northern highlands of the Dominican Republic. Notes of sweet pipe tobacco, cherries and cabernet sauvignon.

BROOKLYN BLEND

73% Cacao

We have brought all of our favorite beans from around the world to create our first house blend. A balanced chocolate with hints of red wine, tobacco and plum.

CONACADO

73% Cacao

Organically farmed and shade grown under the Dominican canopy of banana and citrus trees. Notes of fresh cherries, molasses and strawberries.

SAMBIRANO VALLEY

72% Cacao

This organic cacao is sourced from a single estate in Madagascar's northwest coast. Bold, with notes of blood orange, raspberry and red wine.

SAN MARTÍN

75% Cacao

From the rugged rainforests of northern Peru, this cacao epitomizes elegance. Floral notes are followed by rich plum, orange peel and mint.

BLACK LABEL

73% Cacao

Mast Brothers Chocolate present a limited reserve dark chocolate bar made with cacao from the legenday village of Chuao, Venezuela.

PAIRINGS



STUMPTOWN COFFEE

74% Cacao

Cacao, cane sugar, coffee beans
Freshly roasted, seasonal coffees are put under the stone with our dark chocolate. Buttery texture with crisp notes of fruit and tobacco.

COCOA NIBS

72% Cacao

Cacao, cane sugar, cocoa nibs
Cocoa nibs are delicately roasted, chopped and winnowed cocoa beans. Rustic and refined, a craft chocolate lover's favorite.

HAZELNUTS

74% Cacao

Cacao, cane sugar, hazelnuts, olive oil
Classic Italian pairing. Hazelnuts are grown by our friends at Freddy Guys Filbert Farm and roasted in-house with Frankies Olive Oil.

DRIED CRANBERRY

75% Cacao

Cacao, cane sugar, dried cranberries
From the bogs of Cape Cod, our organic cranberries are wet-picked for harvest. Once dried, they are paired with Peruvian cacao.

PECAN & MAPLE

74% Cacao

Cacao, cane sugar, pecans, maple syrup
We slow roast and caramelize organic, American Native pecans with Crown Maple Syrup from the Catskills.

SERRANO PEPPER

74% Cacao

Cacao, cane sugar, serrano peppers
From the Mexican mountains of Puebla and Hidalgo, these serrano peppers provide bright flavor with a hot and spicy finish.



BLACK TRUFFLE

74% Cacao

Cacao, cane sugar, black truffles, sea salt
The ultimate in earthbound decadence, our black truffles are from the forests of Oregon and our sea salt hails from the coast of Maine.

CROWN MAPLE

75% Cacao

Cacao, maple sugar
Crown Maple Sugar is crafted from the sap of the majestic sugar and red maple trees in the Catskills. This pairing pioneers a new American craft chocolate.

MAINE SEA SALT

72% Cacao

Cacao, cane sugar, sea salt
Our sea salt is from the mystic coast of Maine, created using solar salt houses. This salt puts a magnifying glass to this complex, berry-forward cacao.

VANILLA & SMOKE

72% Cacao

Cacao, cane sugar, vanilla bean
Smoked cacao from Papua New Guinea and bourbon vanilla bean from Madagascar are slowly stone-ground over the course of days and then aged.

ALMONDS & SEA SALT

74% Cacao

Cacao, cane sugar, almonds, olive oil
Organic almonds from the Anderson Farm in California headline this classic. Almonds are roasted in Frankies Olive Oil and seasoned with Maine Sea Salt.