

BEVERAGE

Menu

CAFE KACAO

COCINA LATINA

EST. 2011





At Café Kacao, coffee is more than a beverage. It's a daily ritual.

Our coffee program is built with purpose. Each drink tells a story rooted in heritage, memory, and creativity from Latin American classics reimagined to original creations that reflect our roots and vision.

We honor flavor and culture in every ingredient, not by chasing trends or shortcuts, but by crafting everything with intention.

We make our syrups in house using ingredients we trust: Central american responsibly sourced cacao, toasted spices, and citrus zest. These soulful flavors define our drinks and set us apart.

Coffee is deeply personal to us. It sets the tone for our day, and we hope it does the same for you.

Welcome to Café Kacao.
This is how we start the day.



Café Filtrado
Topeca Santa Ana
Drip coffee



Salted Caramel *Pepita Latte*

Carmalized pepita and sesame crumble, caramel whip cream, salt, espresso, caramel, milk. 7.75
Drink is available as a hot beverage.



Hot *Chocolate Con crema*

Ecuadorian cacao, Colombian cacao, milk, whipped cream, chocolate chips.

- Contains Nuts -



Coffee Mocktails

Signature drinks

ORANGE ZEST MOCHA MOCKTAIL

Single origin Ecuadorian cacao, orange zest, demerara, espresso, crema, shaved colombian cocoa, served chilled. 8

UNDERBERG MOCHA MOCKTAIL

Contains peanuts
Single origin Ecuadorian cacao, espresso, underberg bitters, demerara, vanilla, crema, Colombian cocoa, mint, served chilled. 8



BANANA NUTELLA MOCKTAIL

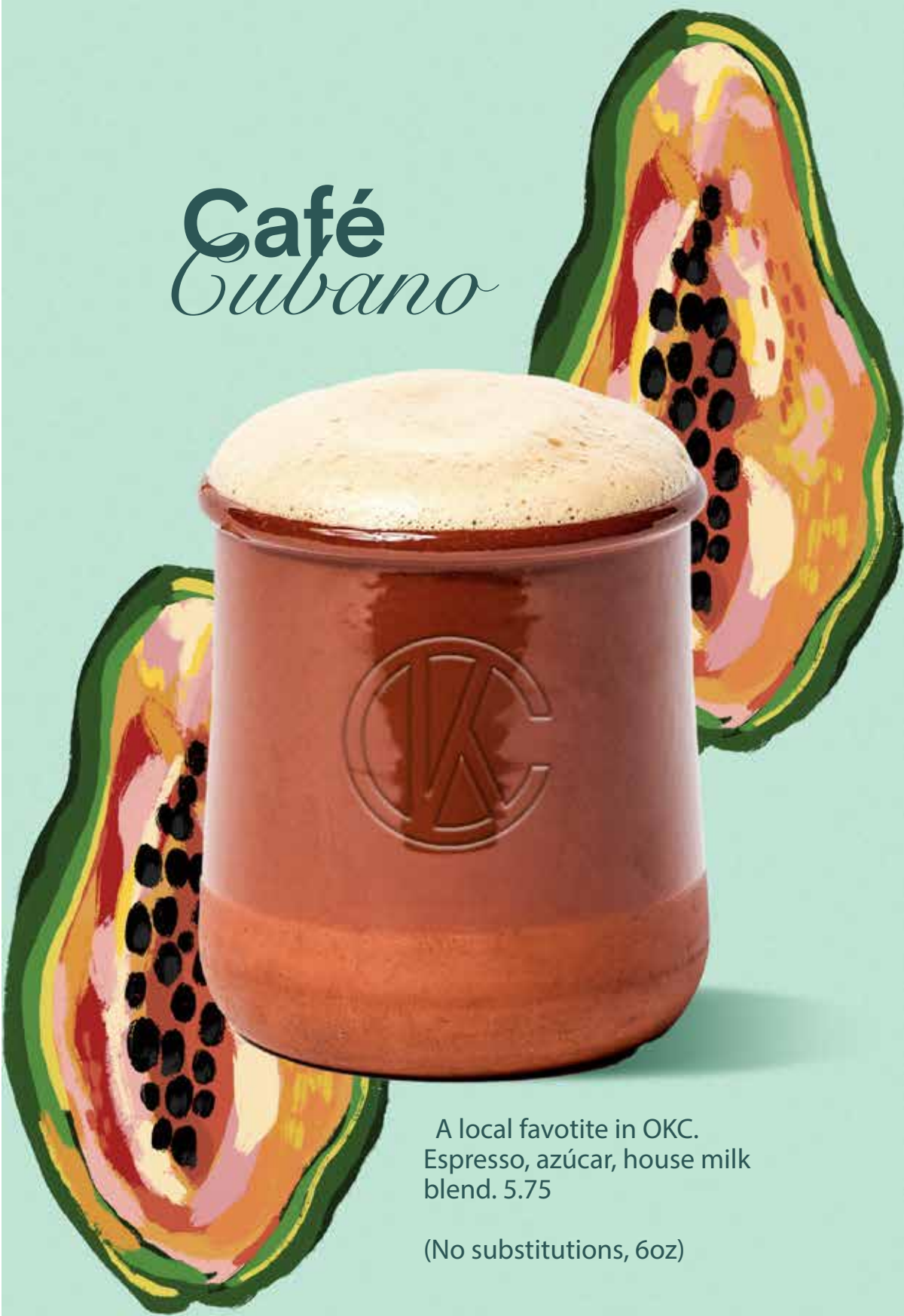
Our current favorite drink!
Espresso, banana oleo sarccharum, nutella, crema, Ecuadorian cacao, colombian cocoa, brulee banana. 8



Crème Brûlée *Latte*

Espresso, milk, house caramel,
caramelized top layer of
demerara sugar.
7.75

Café *Cubano*



A local favorite in OKC.
Espresso, azúcar, house milk
blend. 5.75

(No substitutions, 6oz)



Nuestras creaciones

Our creations

DULCE MESTIZO

House pistachio butter, cheese whip cream, Ecuadorian cacao, Colombian cacao, espresso, milk, cheesy heaven goodness. 7.75



BANANA NUTELLA LATTE

House banana syrup, nutella, espresso, oat milk, heaven. 7.75



HORCHATA LATTE

Contains peanut and sesame. House horchata syrup, espresso, milk. 7.5

~ *Milk Options* ~

OAT / ALMOND / COCONUT +1

NOW SERVING DECAF ESPRESSO!

Nuestras creaciones

Our creations

UNDERBERG LATTE

Espresso, milk, Ecuadorian cacao, German Underberg bitters, shaved Colombian cocoa. 7.75

ORANGE ZEST LATTE

Espresso, milk, house orange zest, Ecuadorian cacao, shaved Colombian cocoa, orange zest. 7.75

ABUELITA LATTE

Espresso, Mexican cocoa, panela, spices, milk. 7.50

NUTELLA LATTE

Nutella, espresso, milk, heaven. 7.75

CARAMEL LATTE

Espresso, milk, house caramel. 7.50



~ *Milk Options* ~
OAT / ALMOND / COCONUT +1

NOW SERVING DECAF ESPRESSO!

French Toast *Latte*



Espresso, milk, caramel,
house cheese whip
cream, cinnamon toast
crumble, heaven.
7.75

Nuestras creaciones

Our creations

THE HULK

Japanese Matcha, espresso,
vanilla, milk. 7.75



CAFÉ DE OLLA LATTE

Espresso, house
cafe de olla syrup,
milk. 7.50



COCOA & ESPRESSO

Espresso, milk, Ecuadorian
cacao, shaved Colombian
cacao. 7.50



ESPRESSO & BITTERS

Espresso, Ecuadorian
cacao, Underberg
bitters. 6



~ *Milk Options* ~

OAT / ALMOND / COCONUT +1

NOW SERVING DECAF ESPRESSO!

Salted Caramel *Pepita Latte*

Carmalized pepita and sesame crumble, caramel whip cream, salt, espresso, caramel, milk. 7.75
Drink is available as a hot beverage.



At Café Kacao, we believe that quality ingredients start at the source.

That's why we proudly serve milk from Marak Family Farms, a family-owned dairy in Meeker, Oklahoma.

Their cows are pasture raised, spending their days grazing freely under the Oklahoma sun. This humane and natural approach not only supports animal welfare, it results in rich, creamy milk.

It's a small detail that makes a big difference, and one more way we bring you honest, thoughtfully sourced food and drink straight from the farm to our table.



MARAK FAMILY FARM



Los clásicos *The Classics*

Cortado

Americano



Capuccino

Latte

~ *Milk Options* ~

OAT / ALMOND / COCONUT +1

NOW SERVING DECAF ESPRESSO!

MEXICAN

Cold Brew

A LOCAL FAVORITE

Cold brew, vanilla, cinnamon,
secret spices. 7.75

Our House Nube foam
available upon request.



Cold Brew *with Nube foam*

**Topeca Santa
Santa Ana cold
brew with your
choice of our
delicious house
Nube foam:**

- Horchata Nube Foam
- Cafe De Olla Nube Foam
- Nutella Nube Foam
- Caramel Nube Foam
- Salted Caramel Nube Foam
- Vanilla Nube Foam
- Orange zest Nube Foam
- Underberg Mocha Nube Foam
- Peruvian Cacao Nube Foam
- Pistachio Nube Foam
- Chai Nube Foam



Bebidas sin café

Whitout Coffee

JAPANESE MATCHA LATTE

Matcha, house vanilla,
milk. 7.50



CHAI LATTE

Chai, Milk. 6.75

MATCHA CON QUESO

Matcha, cheese whip cream, vanilla, milk. 7.5

TORTOISE CHAI

Chai, Vanilla, spices. 6.75

LONDON FOG

Rishi Earl Grey tea,
Vanilla, agave, milk. 6.75

Té Rishi

Rishi Tea

CHAMOMILE MEDLEY

Striking the perfect
balance of savory and
floral, the best
chamomile on the market
4.5



EARL GREY SUPREME

Top grade Yunnan
Dianhong black tea
with the essential oil
from real bergamot,
citrus fruits grown in
Calabria. 4.5

Espresso & Agua Tonica

Espresso & Tonic Water



ESPRESSO TONIC

Fever Tree
Tonic, espresso. 7



PINK GRAPEFRUIT TONIC & ESPRESSO

Fever Tree
Grapefruit Tonic,
espresso. 7



LIME & YUZU TONIC & ESPRESSO

Sparkling lime &
yuzu Tonic,
espresso. 7



PINK GRAPEFRUIT TONIC & JAMAICA

Fever tree
Grapefruit Tonic,
hibiscus tea. 7



TONIC & MATCHA

Fever Tree Tonic water, Urban Tea House
Matcha.

Nuevos jugos frescos

New Fresh Juices! 12oz.

- Grapefruit juice 6.5
- Tangerine juice 5
- Blood orange juice 6.5
- Orange juice 5



Aguas frescas

House made beverage



JAMAICA

Sweetened
hibiscus tea
4

HORCHATA

Soaked rice,
cinnamon,
vanilla, nuts,
dairy. 4

Sodas

- Mexican Coca-Cola
- Topo Chico
- Coke Zero
- Tiki para la gente bonita.

Licuados de frutas

Fresh Fruit Smoothies

- Banana
- Chocomilk
- Strawberry

- Mango

Ask your server for additional seasonal options.

Licuados are one of those treats that truly define a Guatemalan experience. Blended fruit drinks can be found most anywhere in Guatemala.



COCKTAIL *Menu*



Lorem ipsum

French Toast *Rum Latte*

Zacapa 23 rum,
milk, espresso,
caramel, house
cheese whip
cream, cinnamon
toast crumble
heaven. 12



Cockteles de Café

Coffee Cocktails

HORCHATA RUM LATTE WITH PEANUTS

Zacapa 23 aged
rum, espresso,
horchata syrup,
milk. **12**

CAFÉ IRLANEDES

Tullamore Dew
Irish whiskey,
coffee, demerara,
whipped cream. **12**



Horchata Espresso *Martini**

*CONTAINS PEANUTS

Prairie wolf vodka, maggie's
farm coffee liqueur, horchata,
cream, Colombian chocolate.

11



KACAO CARAJILLO

Mi Campo
Tequila, liqour 43,
Topeca signature
espresso. **12**



CARAJILLO

Liqour 43, Topeca
signature espresso. **12**

AGUARDIENTE

Mi Campo Tequila, Liqour
43, simple Topeca Santa
Ana drip coffee. **12**



MARGARITA

La Gritona Reposado
Tequila, Cointreau, lime,
agave nectar. 12



La *Gritona* Tequila

Crafted in the highlands of Jalisco with 100% blue agave, slow roasted, distilled, and aged in reused American whiskey barrels & bottled in recycled glass.

Founded and owned by **Melly Barajas Cárdenas**, the distillery is staffed entirely by women.

This intentional choice makes La Gritona one of the few tequila brands created and operated solely by women.

Nixta *Corn Liqueur*

Nixta Licor de Elote is a Mexican corn liqueur made from a base of tender, ancestral cacahuazintle (kaka • wha • SINT • lay) maize, grown in the high valleys and foothills of the Nevado de Toluca volcano.

Nixta is produced at the Destilería y Bodega Abasolo, where they honor the Mexican culture of corn and the ancestral craft of nixtamalization, a 4,000 year old Mesoamerican cooking technique that uncovers the deepest flavors and aromas of maize.

Nixta *Spritz*

Nixta Corn Liqueur,
Amaro montenegro,
lemon, seltzer, orange
expression. 11



Cervezas *Beers*

FAMOSA GUATEMALAN LAGER

Introducing Famosa Lager, one of Guatemala's most iconic beers. Crisp, smooth, and refreshingly balanced, Famosa has been a staple in Guatemalan celebrations for generations. It's more than just a beer it's a taste of home.

Now proudly served at Café Kacao.



WE ALSO HAVE: DOS EQUIS & MODELO

Cockteles tardios

Brunch Cocktails

MIMOSA

\$7 grande

Bubbles and choice of Juice:

Orange, Hisbiscus, Grapefruit, Tangerine, Blood orange.

BLOODY MARIA

Tequila or Vodka, house mix, tabasco, pickled vegetable. **8**



FERNANDO

Argentina's go to cocktail
Fernet-Branca menta,
coca cola, lemon. **11**

MICHELADA (RED BEER)

A michelada is Mexico's take
on a bloody mary.
Mexican cerveza, spices,
lime, Clamato mix. **7**

Cocteles de la casa

House Cocktails

GARIBALDI

Fluffy orange juice,
campari, cantaloupe
syrup. **10**



LA CASA VERDE

Plantation 3 star rum,
cantaloupe, lemon,
mint, cucumber bitters.
10



AGUASCALIENTES

Mi campo tequila, lime,
guajillo and chile de
árbol syrup, habanero
tincture, taijín rim
10



Los clásicos

Latin american classics

PALOMA

Mi campo tequila,
fresh grapefruit, lime,
topo chico **11**



MARGARITA

La Gritona Reposado
Tequila, Cointreau
lime, agave nectar. **13**



Try with Jamaica,
Tangerine, Grapefruit
Blood orange.

Cockteles tardios

Mojito



MOJITO

Plateray 3 stars Rum,
lime, azucar, mint, club
soda. 12

JAMAICA MOJITO

Plateray 3 stars Rum,
Jamiaca, Passion fruit
Chinola, lime, azucar,
mint, club soda. 12