

# 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: Peruvian and Colombian 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*



# Coffee Mocktail

## *Signature drinks*

### **ORANGE ZEST MOCHA MOCKTAIL**

Single origin  
Peruvian cocoa,  
orange zest,  
demerara, espresso,  
crema, shaved  
colombian cocoa,  
served chilled.

8

### **UNDERBERG MOCHA MOCKTAIL**

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



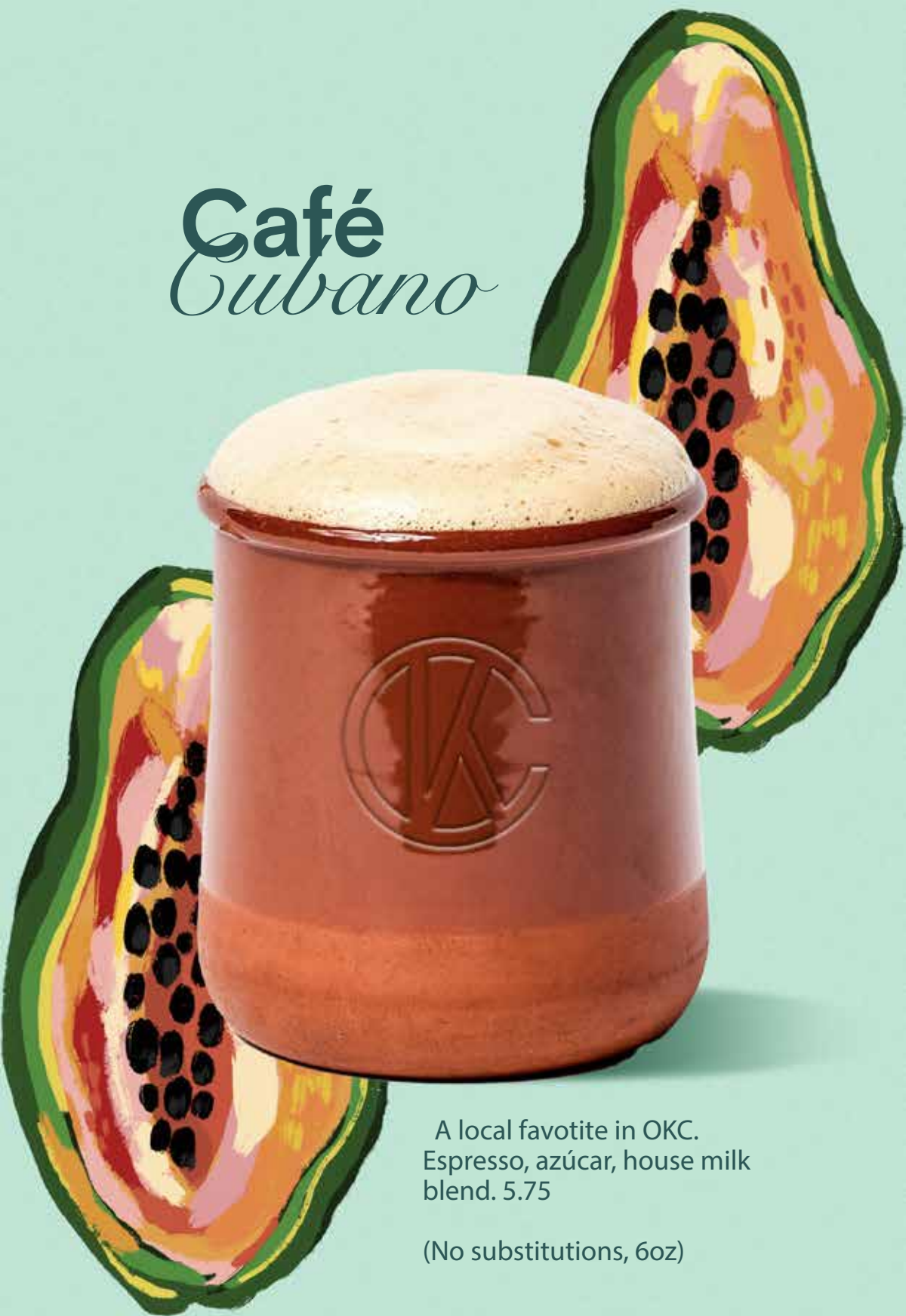
### **BANANA NUTELLA MOCKTAIL**

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

8



# 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, Peruvian 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!**





# Crème Brûlée *Latte*

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

7.75

People  
MAGAZINE

travel  
CHANNEL

Southern Living

FEATURED IN  
PRENSA LIBRE

VOTED TOP 100 PLACES  
TO EAT IN THE  
USA 2020  
2021, 2023, 2024

yelp



# Nuestras creaciones

## *Our creations*

### UNDERBERG LATTE

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

### ORANGE ZEST LATTE

Espresso, milk, house orange zest, Peruvian 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

Contains peanuts  
Espresso, milk, Peruvian  
cacao, shaved Colombian  
cacao. 7.50



### ESPRESSO & BITTERS

Espresso, Peruvian  
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 with unmatched flavor.

You'll find Marak milk in many of our espresso drinks and house-made recipes. 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 your table.



MARAK FAMILY FARM



# Los clásicos *The Classics*

*Cortado*

Americano



Capuccino

*Latte*

~ *Milk Options* ~

OAT / ALMOND / COCONUT +1

NOW SERVING DECAF ESPRESSO!



# Hot *Chocolate*

Peruvian and Colombian  
cacao, milk, whipped  
cream, chocolate chips.



# MEXICAN

## Cold Brew

A LOCAL FAVORITE

Cold brew, vanilla, cinnamon,  
secret spices. 7

**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





# Bebidas sin café

## *Whitout Coffee*

### JAPANESE MATCHA LATTE

Matcha, house vanilla,  
milk. 7.50



### CHAI LATTE

Chai, Milk. 6.75

### 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*



### **HORCHATA**

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

### **JAMAICA**

Sweetened  
hibiscus tea  
**4**



---

## **Sodas**

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

# Licuados de frutas

## *Fresh Fruit Smoothies*

- Banana
- Papaya
- Chocomilk
- Strawberry
- Mango
- DragonFruit
- Mamey Sapote

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





# COCKTAIL *Menu*



People  
MAGAZINE

travel  
CHANNEL

Southern Living

FEATURED IN  
PRENSA LIBRE

VOTED TOP 100 PLACES  
TO EAT IN THE  
USA 2020  
2021, 2023, 2024

yelp

# French Toast *Rum Latte*

Zacapa 23 rum,  
milk, espresso,  
carmel, 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, liquor 43,  
Topeca signature  
espresso. **12**



## CARAJILLO

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

## AGUARDIENTE

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



# Nixta *Spritz*

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.



# 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

**\$4 small / \$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.

# CAFE KACAO

COCINA LATINA

EST. 2011

Press here too  
see our food menu.

