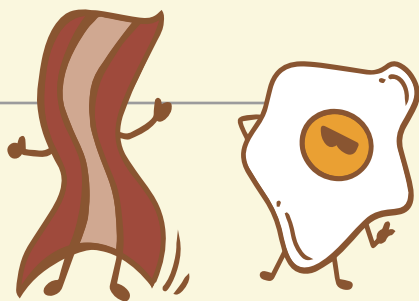


Toasted
Brunch Bar + Café



BREAKFAST AND BRUNCH

STARTERS

FRUIT + YOGURT BOWL 🥞	\$9
Greek yogurt, seasonal fruit, honey + granola	
LOADED HASH BROWN STACK	\$8
Hashbrown patties, bacon jalapeño cream cheese, green onion	
TOASTED BACON	\$8
Bacon + spicy Toasted honey	
PINK HUMMUS 🥞	\$13
Chickpea + beet hummus, grilled vegetables, olive oil, pistachio + pita bread	

BRUNCH TOAST

Toasted artisanal sourdough topped and served with vinaigrette-dressed mixed greens	
AVOCADO TOAST	\$12
Avo mash, olive oil, bacon + sun-dried tomatoes Add egg + \$2	
STRAWBERRY + BASIL TOAST 🥞	\$13
Ricotta cheese, strawberries, fresh basil, honey, pistachio	
PROSCIUTTO + PEACHES TOAST 🥞	\$13
Ricotta cheese cream, grilled peaches, prosciutto, pecans, honey	
LOX TOAST 🥞	\$16
Bacon jalapeño cream cheese, smoked salmon, lemon oil, pistachio, pickles	

TRADITIONAL

WAKEY-WAKEY	\$13
Pancake or waffle, bacon or sausage, eggs any style + home fries	
THE ALL AMERICAN	\$14
Eggs any style, home fries, choice of two meats (bacon, sausage or ham) + Toasted artisanal sourdough	
CHICKEN + WAFFLE	\$15
Hand-breaded fried chicken, waffle, Toasted mayo + maple syrup	
ROASTED + TOASTED SKILLET	\$14
Home fries, slow-roasted beef, shredded cheese, gravy, over easy eggs + Toasted artisanal sourdough	
CLASSIC WAFFLE	\$8
With marmalade + maple syrup	
ADDITIONAL TOPPINGS + \$2/each	
Add Nutella, fresh strawberries, pecans, banana, blueberries, peanut butter or chocolate chips	
PANCAKES	\$7
Two pancakes with marmalade + maple syrup	
ADDITIONAL TOPPINGS + \$2/each	
Add Nutella, fresh strawberries, pecans, banana, blueberries, peanut butter or chocolate chips 🥞	
FRENCH TOAST	\$13
Brioche bread, cinnamon sugar, sweet cream, powdered sugar, marmalade + fresh fruit	

BREAKFAST SANDWICHES

Choice of home fries or mixed greens with house vinaigrette	
LOADED BAGEL SANDWICH	\$13
Over easy egg, sausage, bacon, hash brown patty, Toasted mayo	
CHORIZO BAGEL	\$13
Scrambled eggs, chorizo, breakfast sausage, Mozzarella cheese, spicy mayo	
BREAKFAST PITA	\$13
Pita bread, scrambled eggs, breakfast sausage, bacon jalapeño cream cheese, Toasted mayo	
PANCAKE TACO	\$13
Pancake, egg patty, bacon, cheese, Toasted mayo, maple syrup	
NYC BAGEL	\$13
Smoked salmon, cream cheese, tomato + onion	
BREAKFAST WRAP	\$13
Bacon, scrambled eggs, house guac, mayo, cheese, spring mix + flour tortilla	

LUNCH SANDWICHES

Choice of home fries or mixed greens with house vinaigrette	
THE “SPACE HAM”	\$14
Artisanal sourdough bread, smoked ham, mozzarella, tomato, mixed greens, spicy mayo	
THE ROASTED	\$16
Artisanal sourdough bread, slow-roasted beef, pickled peppers, Mozzarella, mixed greens, Toasted mayo	
THE CALIFORNIA	\$16
Focaccia bread, pepperoni, grilled chicken, spicy mayo, fresh basil, onion, mozzarella cheese	
THE KOREAN	\$15
Brioche bun, hand-breaded fried chicken, coleslaw, Korean BBQ sauce, Toasted mayo, pickles	
THE SUNNY MADAME	\$14
Smoked ham, over-easy egg, creamy cheese sauce, mixed greens	
THE TOASTED CHEESE	\$12
Artisanal sourdough bread, mixed cheeses, smoked tomato dip	
THE VEGGIE	\$15
Artisanal sourdough bread, grilled vegetables, tofu, house vinaigrette, spicy mayo	
THE TURKEY PESTO 🥞	\$14
Focaccia bread, turkey, mozzarella, tomato, bell pepper, cucumber, spring mix + house-made pesto	
THE BACON CHICKEN RANCH	\$16
Pita bread, grilled chicken, bacon, tomato, lettuce + house-made ranch	

SPECIALTIES

SHAKSHUKA	\$15
House-made chunky tomato + pepper sauce, eggs, bacon bits + Toasted artisanal sourdough	
CHILAQUILES	\$13
Over-easy egg, tortilla chips, tomato sauce, pinto beans, onion, crema, queso fresco Add chicken + \$3	
BUILD-YOUR-OWN OMELETTE	\$13
Choice of home fries or mixed greens with house vinaigrette. Served with Toasted artisanal sourdough	
CHOOSE ONE CHEESE	
Cheese: white cheddar, goat, mozzarella, American	
CHOOSE ANY TWO VEGGIES	
Veggies: bell pepper, onions, tomatoes, mushrooms, roasted corn	
CHOOSE ANY TWO MEATS	
Meats: breakfast sausage, bacon, smoked ham, chorizo	
<i>Recommended by Toasted: Roasted corn, onions, green peppers, mixed cheeses</i>	

SOUPS/SALADS

SOUPS	
CUP \$4	
BOWL \$7	
SMOKED CREAMY TOMATO	
Olive oil, heavy cream, chives, topped with tortilla strips	
CHICKEN CHEDDAR	
Chicken, broccoli, cheddar, bacon, cilantro, croutons, olive oil	
SOUP OF THE DAY	
SALADS	
THE TEX-MEX	\$14
Mixed greens, grilled chicken, pico de gallo, grilled corn, radishes, tortilla strips + spicy dressing	
THE CAESAR	\$10
Mixed greens, Parmesan, crouton crumbles Add chicken + \$3 Add bacon + \$2	
THE HARVEST BOWL	\$13
Quinoa, chickpeas, fried and fresh kale, broccoli, pickled veggies + house vinaigrette Add chicken + \$3 Add prosciutto + \$4 Add bacon + \$2	
THE THAI BOWL (gluten-free) 🥞	\$13
Rice noodles, grilled veggies, Thai sauce, peanuts, cilantro + sesame	

FOOD ALLERGY NOTICE 🥞

Please be advised that our food may contain or come into contact with common allergens, including peanuts, tree nuts, dairy, eggs, wheat, soy, fish, and pork. While we take precautions to safely prepare your meal, cross-contact with allergens may occur during preparation or cooking. If you have a food allergy or dietary restriction, please inform your server before placing your order so we can do our best to accommodate your needs.

Thank you for dining with us.

CAFÉ

We proudly serve Yield brand coffee + tea

UNLIMITED DRIP COFFEE \$4
Yield Coffee’s Machu Pichu blend

ESPRESSO BAR

ESPRESSO \$2.5
2oz

AMERICANO \$3
Espresso + 10oz hot water

CORTADO \$3
Espresso + 2oz milk

CAPPUCCINO \$4
Espresso + 6oz milk + foam

LATTE \$5
Espresso + 10oz milk

ICED MOCHA LATTE \$6
Espresso, dark chocolate, 10oz milk + ice

ICED CARAMEL LATTE \$6
Espresso, caramel, 10oz milk + ice

CARAMEL FRAPPE \$6
Espresso, caramel, milk + blended with ice

ADD ONS \$1
Caramel, Hazelnut, Vanilla, Mocha, Peppermint,
Whole milk alternatives: skim, almond, oat
Add extra espresso shot + \$2

SPECIALTY ESPRESSO DRINKS

TOASTED LATTE \$6
Espresso, vanilla syrup, milk + Toasted marshmallow

HOT CINNAMON MOCHA \$6

DIRTY CHAI \$6
Chai tea + espresso



SIDES

HOUSE MAC + CHEESE \$5

MIXED GREEN SALAD \$4

HASH BROWNS \$4

HOME FRIES \$4

FRENCH FRIES \$4

GRILLED VEGGIES \$5

THICK-SLICED BACON \$5

BREAKFAST SAUSAGE \$5

SMOKED HAM \$5

TWO EGGS ANY STYLE \$4

ARTISANAL SOURDOUGH TOAST \$2

SEASONAL FRUIT MIX \$4

JALAPEÑO CREAM CHEESE \$4

BEVERAGES

BERRY LEMONADE \$5
Classic lemonade, house-made berry marmalade

MILK \$4

ICED TEA \$4

APPLE JUICE \$4

JUICE \$4
Orange, cranberry or mango

SOFT DRINKS \$4

SMOOTHIES

MANGO + PASSION FRUIT \$7
Mango, passion fruit + yogurt

STRAWBERRIES + CREAM \$7
Strawberries, yogurt + vanilla

FRESH JUICES

SUPER GREENS \$5
Kale, cucumber, green apple

SUNNY VIBES \$5
Orange, pineapple, rosemary

PARADISE \$5
Mango, strawberry, banana, mint

ORGANIC LOOSE TEAS

EARL GREY \$4
Black tea with Bergamont essential oil

PREMIUM GREEN \$4
Classic green tea

RED BUSH TEA \$4
Floral, blueberry

CRANBERRY ORANGE \$4
Honey, orange citrus, cranberry

MATCHA LATTE \$6

CHAI \$4
Warm spices, orange, cinnamon, clove

SPECIALTY TEA DRINKS

ICED STRAWBERRY MATCHA LATTE \$6
Matcha tea with house-made marmalade + milk

CHAI LATTE \$5
Chai + milk

GINGER INFUSION \$4
Ginger, lime, mint, honey

THE BAKERY

TOASTED COOKIE 🍪 \$4

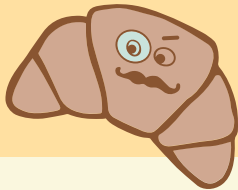
COFFEE CAKE \$4

SCONE \$5

CINNAMON ROLL \$6

ASK FOR SEASONAL PASTRIES

Visit our bakery display
and select from the freshest
baked goods available!



“LET’S GET TOASTED” COCKTAILS

TOASTED MIMOSA
Juice + Prosecco

Select juice: orange, peach, mango, cranberry

GLASS \$8

CARAFE \$25

SUNRISE MIMOSA
OJ, Prosecco, grenadine

GLASS \$9

CARAFE \$28

APEROL SPRITZ \$10
Aperol, sliced orange + Prosecco

BERRY MOJITO \$12
Rum, mint, lime, berries

BLOODY MARY \$12
Vodka, house-made tomato juice

ESPRESSO MARTINI \$12
Espresso, Kahlua, vodka

SIGNATURE COCKTAILS

SCARLET WITCH \$12
Mezcal, hibiscus syrup, Rosemary + tajin

TROPICAL GLOW \$12
Gin, passion fruit, ginger, tonic water

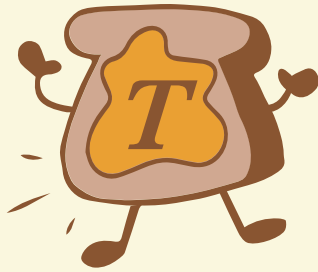
OAXACA OLD FASHIONED \$12
Tequila, mezcal, spiced bitters, agave, chili salt

MONKEY BLISS \$12
Whiskey, natural banana essence, coffee, bitter chocolate

BEER + WINE

DRAFT BEER \$7
Yuengling, Heineken, Blue Moon, Stella Artois,
Rhinegeist Truth, Modelo, Bud Light, Michelob Ultra

WINE \$8
Cabernet Sauvignon, Merlot, Moscato, Pinot Grigio,
Chardonnay, White Zinfandel



FOR TINY TOASTS

Choice of beverage included: soft drink, milk or juice

MINI WAKEY-WAKEY \$7
Pancake, bacon or sausage, egg any style

CHICKEN + FRIES \$7
Hand-breaded fried chicken + fries

MAC + CHEESE \$7
House mac + cheese, seasonal fruit