

BREAKFAST AND BRUNCH

STARTERS

- FRUIT + YOGURT BOWL 

Greek yogurt, seasonal fruit, honey + granola

\$9
- LOADED HASH BROWN STACK

Hashbrown patties, bacon jalapeño cream cheese, green onion

\$8
- TOASTED BACON

Bacon + spicy Toasted honey

\$8
- PINK HUMMUS 

Chickpea + beet hummus, grilled vegetables, olive oil, pistachio + pita bread

\$13

BRUNCH TOAST

- Toasted artisanal sourdough topped and served with vinaigrette-dressed mixed greens

AVOCADO TOAST

Avo mash, olive oil, bacon + sun-dried tomatoes
Add egg + \$2

\$12
- STRAWBERRY + BASIL TOAST 

Ricotta cheese, strawberries, fresh basil, honey, pistachio

\$13
- PROSCIUTTO + PEACHES TOAST 

Ricotta cheese cream, grilled peaches, prosciutto, pecans, honey

\$13
- LOX TOAST 

Bacon jalapeño cream cheese, cold cured smoked salmon, lemon oil, pistachio, pickles

\$16

TRADITIONAL

- WAKEY-WAKEY

Pancake or waffle, bacon or sausage, eggs any style + home fries

\$13
- THE ALL AMERICAN

Eggs any style, home fries, choice of two meats (bacon, sausage or ham) + Toasted artisanal sourdough

\$14
- CHICKEN + WAFFLE

Hand-breaded fried chicken, waffle, Toasted mayo, chives + maple syrup

\$15
- ROASTED + TOASTED SKILLET

Home fries, slow-roasted beef, shredded cheese, gravy, over easy eggs, chives + Toasted artisanal sourdough

\$14
- CLASSIC WAFFLE

With marmalade + maple syrup

\$8
- ADDITIONAL TOPPINGS + \$2/each 

Add Nutella, fresh strawberries, pecans, banana, blueberries, peanut butter or chocolate chips
- PANCAKES

Two pancakes with marmalade + maple syrup

\$7
- ADDITIONAL TOPPINGS + \$2/each 

Add Nutella, fresh strawberries, pecans, banana, blueberries, peanut butter or chocolate chips
- FRENCH TOAST

Brioche bread, cinnamon sugar, sweet cream, powdered sugar + fresh fruit

\$13
- STEAK SKEWERS

Marinated steak, bacon, onion, bell peppers, spicy mayo + mixed greens and home fries

\$22
- BACON JAM BURGER

Ground beef, cheddar cheese, bacon jam, caramelized onion, mixed greens, Toasted mayo + French fries

\$16

BREAKFAST SANDWICHES

- Choice of home fries or mixed greens with house vinaigrette

LOADED BAGEL SANDWICH

Over easy egg, sausage, bacon, hash brown patty, Toasted mayo

\$13
- CHORIZO BAGEL

Scrambled eggs, chorizo, breakfast sausage, Mozzarella cheese, spicy mayo

\$13
- BREAKFAST PITA

Pita bread, scrambled eggs, breakfast sausage, bacon jalapeño cream cheese, Toasted mayo

\$13
- PANCAKE TACO

Pancake, egg patty, bacon, cheese, Toasted mayo, maple syrup

\$13
- NYC BAGEL

Cold cured smoked salmon, cream cheese, tomato + onion

\$13
- BREAKFAST WRAP

Bacon, scrambled eggs, house guac, mayo, cheese, spring mix + flour tortilla

\$13

LUNCH SANDWICHES

- Choice of home fries or mixed greens with house vinaigrette

THE “SPACE HAM”

Artisanal sourdough bread, smoked ham, mozzarella, tomato, mixed greens, spicy mayo

\$14
- THE ROASTED

Artisanal sourdough bread, slow-roasted beef, pickled peppers, Mozzarella, mixed greens, Toasted mayo

\$16
- THE CALIFORNIA

Focaccia bread, pepperoni, grilled chicken, spicy mayo, fresh basil, onion, mozzarella cheese

\$16
- THE KOREAN

Brioche bun, hand-breaded fried chicken, coleslaw, Korean BBQ sauce, Toasted mayo, pickles

\$15
- THE SUNNY MADAME

Smoked ham, over-easy egg, creamy cheese sauce, mixed greens

\$14
- THE TOASTED CHEESE

Artisanal sourdough bread, mixed cheeses, smoked tomato dip

\$12
- THE VEGGIE

Artisanal sourdough bread, grilled vegetables, tofu, house vinaigrette, spicy mayo

\$15
- THE TURKEY PESTO 

Focaccia bread, turkey, mozzarella, tomato, bell pepper, cucumber, spring mix + house-made pesto

\$14
- THE BACON CHICKEN RANCH

Pita bread, grilled chicken, bacon, tomato, lettuce + house-made ranch

\$16

SPECIALTIES

- SHAKSHUKA

House-made chunky tomato + pepper sauce, eggs, bacon bits + Toasted artisanal sourdough

\$15
- CHILAQUILES

Over-easy egg, tortilla chips, tomato sauce, pinto beans, onion, crema, queso fresco
Add chicken + \$3

\$13
- BUILD-YOUR-OWN OMELETTE

Choice of home fries or mixed greens with house vinaigrette. Served with Toasted artisanal sourdough

\$13
- 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
- Recommended by Toasted: Roasted corn, onions, green peppers, mixed cheeses

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

Mixed greens, grilled chicken, pico de gallo, grilled corn, radishes, tortilla strips + spicy dressing

\$14
- THE CAESAR

Mixed greens, Parmesan, crouton crumbles
Add chicken + \$3
Add bacon + \$2

\$10
- THE HARVEST BOWL

Quinoa, chickpeas, fried and fresh kale, broccoli, pickled veggies + house vinaigrette
Add chicken + \$3
Add prosciutto + \$4
Add bacon + \$2

\$13
- THE THAI BOWL (gluten-free) 

Rice noodles, grilled veggies, Thai sauce, peanuts, cilantro + sesame

\$13

Switch it up your way! Substitutions or changes are just \$1 each.

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	
ICED TIRAMISÚ LATTE	\$7
Espresso, tiramisú syrup, coca, milk + vanilla cold foam	



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

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	

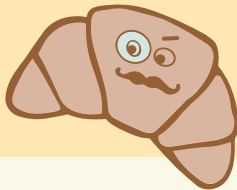
ORGANIC LOOSE TEAS

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

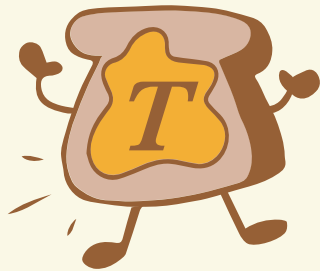
TOASTED MIMOSA	
Juice + Prosecco	
Select juice: orange, peach, mango, cranberry	
GLASS	\$8
CARAFE	\$25
SUNRISE MIMOSA	
OJ, Prosecco, grenadine	
GLASS	\$9
CARAFE	\$28
APEROL SPRITZ	\$10
Aperol, sliced orange + Prosecco	
BERRY MOJITO	\$12
Rum, mint, lime, berries	
BLOODY MARY	\$12
Vodka, house-made tomato 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	

Switch it up your way! Substitutions or changes are just \$1 each.