

TOASTED

COFFEE + KITCHEN

BRUNCH

(WEEKENDS UNTIL 3PM)

TOASTS	
AVO-CA-DAMN	\$6.25
Rye bread, avocado slices, sriracha red, & sriracha green	
BEE YOURSELF	\$5.25
Wheat bread, almond spread, raspberry jam, & sea salt	
COCOA NANNER	\$7.25
Japanese-milk bread, bananas, coarsely chopped chocolate, & sunflower sauce	
COMA-TOAST	\$4.25
Japanese-milk bread, butter, & cinnamon sugar	
DON'T GET SALTY	\$6.25
Country bread, avocado spread, black sea salt, & black pepper	
HONEY I'M HOME	\$5.25
Wheat bread, butter, peanut butter, honey, & sea salt	
IT'S MY JAM	\$5.25
Japanese-milk bread, butter, & raspberry jam with side of peanut butter or almond butter	
PECAN DO IT	\$7.25
Country bread, brie slices, pecans, & avocado-chocolate ganache	
RICOTTA BE KIDDING	\$5.25
Country bread, ricotta-basil spread, & strawberries	
RYE NOT?	\$4.25
Rye bread, cream cheese, volcanic sea salt	
TOAST MA GOATS	\$7.25
Country bread, sweet goat cheese, pear slices, honey drizzle, & pecans	
SMOKEY THE SALMON	\$8.25
Country bread, smoked salmon, peach-mango habanero cream cheese, cucumbers, & onion sprouts	
MOZZA MIA (BRUSCHETTA)	\$7.25
Cherry tomatoes, mozzarella, basil, & balsamic oil over Japanese-milk toast	

FRESH-BAKED BREAD

JAPANESE-MILK, RYE, WHEAT, & COUNTRY	\$4/\$7
Half-loaf or loaf	
PUMPKIN & BANANA-NUT	\$6/\$12
Half-loaf or loaf	

ALL-DAY B.A.E.

Bacon & eggs with queso fresco, avocado slices, & black-bean spread over homemade toast

ALWAYS SUNNY

Grilled sausage, fontina, gouda, cheddar, & oaxaca topped with sunny-side-up eggs over homemade toast

EGGS IN JAIL

Benedict poached egg incarcerated in a circle of bacon & toast with hollandaise sauce (try SPICY with jalapeños, guajillo sauce, & spicy cilantro sauce by request)

A TOAST TO GRAVY

Traditional biscuits & sausage-gravy with two homemade toast slices & no biscuits

CHILI CHILI BANG BANG

Fresh-baked bread smothered in spicy chili con carne & topped with a fried egg

OMELET ME AT IT

Omelet loaded with lightly sautéed spinach, onions, mushrooms, & cheese with homemade toast

SWEET DREAMS ARE MADE OF CHEESE

Grilled-cheese sandwich with melted fontina, gouda, cheddar, & oaxaca

MAMA MIGAS!

Eggs with cheese over tomato sauce, mixed peppers, and tortilla chips

FRENCH MY TOAST

Milk-bread French toast served golden brown with whipped honey butter & maple syrup

WAFFLEY GOOD

Traditional Belgium waffle served with whipped honey butter & maple syrup

SO-FISH-TICATED SALMON

Four-ounce salmon fillet served atop chunky hash potatoes with mixed peppers, spicy guajillo sauce, & spicy cilantro sauce & garnished with a sliced lemon

HOTTIE HOTCAKES

Three home-style pancakes served with whipped honey butter & maple syrup

PORK IT OVER

Two bacon strips, two eggs (your way), & grilled sausage with homemade toast

COCKTAILS

MIMOSA

\$5

MIMOSA CARAFE

\$12

House champagne, St. Germaine elderflower liqueur, & club soda

PROSECCO SPLIT

\$6

LITTLE HOUSE ON THE MARY

\$8

Bloody Mary (try SPICY by request)

MODELO MICHELADA

\$6

ADD-ONS

add egg \$2 | add avocado \$2 | add bacon \$2.50 | add sausage \$2.50 | add tomato \$.50
sub gluten-free bread \$2.25

SALADS

CAESAR THE MOMENT (ADD CHICKEN \$4)	\$8
Romaine lettuce, cherry tomatoes, shaved parmesan, caesar dressing, & toasted croutons	
IF LOOKS COULD KALE (ADD CHICKEN \$4)	\$8
Kale, cranberries, tomatoes, onions, pecans, & house dressing	
GARDEN OF EAT IT	\$5
Side garden salad of mixed greens, tomatoes, cranberries, olive oil, goat cheese crumbles, & lemon-zest dressing	
FRUIT OF OUR LABOR	\$5
Refreshing medley of seasonal fruits in a cup	

SIDES

SOUP OF THE DAY (CUP/BOWL)	\$4/\$6
Ask about our daily soup offerings	
CHILI CON CARNE WITH TOAST	\$6/\$8
Cup or bowl of chili with your choice of homemade toast	
CHIPS	\$2.50
Original, spicy, or sweet potato	
TOAST BY THE SLICE	\$1.25
Japanese-milk, rye, wheat, & country	
GLUTEN-FREE TOAST BY THE SLICE	\$3.50
PUMPKIN & BANANA-NUT BREAD	\$2

DESSERTS

BREAD PUDDING	\$7
Add ice cream \$1	
CREME BRULÉE	\$7
Add ice cream \$1	
BROWNIE	\$7
With ice cream & chocolate sprinkles	
ICE CREAM	\$2
Two scoops	
AFFOGATO	\$5
Espresso over ice cream	



BEVERAGES

COFFEE & TEA

Drip Coffee
12oz \$2.50 | 16oz \$2.75 | 20oz \$3

Slow-Bar Drip Coffee
12oz \$3.50 | 16oz \$4 | 20oz \$4.50

Café Con Leche
12oz \$2.75 | 16oz \$3 | 20oz \$3.25

Chai Tea Latte
12oz \$3.75 | 16oz \$4 | 20oz \$4.25

Full-Leaf Tea
12oz \$2.50 | 16oz \$2.75 | 20oz \$3

ESPRESSO

Double Espresso
2oz \$2.50

Espresso Macchiato
3oz \$3

Cortado
4oz \$3.50

Americano
12oz \$2.75 | 16oz \$3 | 20oz \$3.25

Flat White
6oz \$3.75

Cappuccino
6oz \$3.75

Latte
12oz \$3.75 | 16oz \$4 | 20oz \$4.25

ICED DRINKS

Cold Brew Coffee
12oz \$3.75 | 16oz \$4 | 20oz \$4.25

Nitro Cold Brew
12oz \$4.50 | 16oz \$5 | 20oz \$5.50

Vietnamese Iced Coffee
12oz \$4 | 16oz \$4.50 | 20oz \$5.00

Iced Americano
12oz \$2.75 | 16oz \$3 | 20oz \$3.25

Iced Latte
12oz \$3.75 | 16oz \$4 | 20oz \$4.25

Iced Chai Tea Latte
12oz \$3.75 | 16oz \$4 | 20oz \$4.25

Full-Leaf Iced Tea
12oz \$2.50 | 16oz \$2.75 | 20oz \$3

OTHER

Kombucha Rotating Draft
12oz \$4 | 16oz \$4.50 | 20oz \$5

Tribal Juice Seasonal Draft
12oz \$8 | 16oz \$9 | 20oz \$10

Tribal Juice Bottle
12oz \$8

Topo Chico
12oz \$2.50

Hot Chocolate
12oz \$4 | 16oz \$4.50 | 20oz \$5

Orange Juice
12oz \$2.50 | 16oz \$3 | 20oz \$3.50

Soda
12oz \$2 | 16oz \$2.50 | 20oz \$3

add double shot \$1.50 | add syrup \$.80 | coffee refill \$1 | iced tea refill \$1

DRIP OPTIONS

GUATEMALA HUEHUETENANGO LA ESPERANZA
Caramelized sugars, cherry acidity, juicy body
Roast Level: Medium

TOASTED BLEND (FRIDAY-SUNDAY 8AM-2PM)
80% Peru Chontali, 20% Ethiopia Yirgacheffe
Roast Level: Medium

FEATURED SLOW-BAR DRIP

RWANDA GAKENKE
Mandarin Orange, Piquant, Syrupy Body
Roast Level: Light Medium

ESPRESSO OPTIONS

PERU CHONTALI
Almond, brown sugar, smooth
Roast Level: Medium

ETHIOPIA GUJI HAMBELA
White grape, peach, floral, lime
Roast Level: Medium

SYRUPS

Vanilla	Mocha
Caramel	Cardamom Rose
Peppermint	Lavender
Maple	