



# TOASTED

COFFEE + KITCHEN

## BRUNCH (WEEKENDS UNTIL 3PM)

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

## FRESH-BAKED BREAD

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

<b>ALL-DAY B.A.E.</b> Bacon & eggs with queso fresco, avocado slices, & black-bean spread over homemade toast	\$10
<b>ALWAYS SUNNY</b> Grilled sausage, fontina, gouda, cheddar, & oaxaca topped with sunny-side-up eggs over homemade toast	\$11
<b>EGGS IN JAIL</b> Benedict poached egg incarcerated in a circle of bacon & toast with hollandaise sauce (try SPICY with jalapeños, guajillo sauce, & spicy cilantro sauce by request)	\$12
<b>A TOAST TO GRAVY</b> Traditional biscuits & sausage-gravy with two homemade toast slices & no biscuits	\$9
<b>CHILI CHILI BANG BANG</b> Fresh-baked bread smothered in spicy chili con carne & topped with a fried egg	\$11
<b>OMELET ME AT IT</b> Omelet loaded with lightly sautéed spinach, onions, mushrooms, & cheese with homemade toast	\$11
<b>SWEET DREAMS ARE MADE OF CHEESE</b> Grilled-cheese sandwich with melted fontina, gouda, cheddar, & oaxaca	\$10
<b>MAMA MIGAS!</b> Eggs with cheese over tomato sauce, mixed peppers, and tortilla chips	\$10
<b>FRENCH MY TOAST</b> Milk-bread French toast served golden brown with whipped honey butter & maple syrup	\$9
<b>WAFFLEY GOOD</b> Traditional Belgium waffle served with whipped honey butter & maple syrup	\$9
<b>SO-FISH-TICATED SALMON</b> Four-ounce salmon fillet served atop chunky hash potatoes with mixed peppers, spicy guajillo sauce, & spicy cilantro sauce & garnished with a sliced lemon	\$12
<b>HOTTIE HOTCAKES</b> Three home-style pancakes served with whipped honey butter & maple syrup	\$8
<b>PORK IT OVER</b> Two bacon strips, two eggs (your way), & grilled sausage with homemade toast	\$12

## COCKTAILS

<b>MIMOSA</b>	\$5
<b>MIMOSA CARAFE</b> House champagne, St. Germaine elderflower liqueur, & club soda	\$12
<b>PROSECCO SPLIT</b>	\$6
<b>LITTLE HOUSE ON THE MARY</b> Bloody Mary (try SPICY by request)	\$8
<b>MODELO MICHELADA</b>	\$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

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

## SIDES

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

## DESSERTS

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



## BEVERAGES

### COFFEE & TEA

Drip Coffee 12oz \$2.50   16oz \$2.75   20oz \$3	Chai Tea Latte 12oz \$3.75   16oz \$4   20oz \$4.25
Slow-Bar Drip Coffee 12oz \$3.50   16oz \$4   20oz \$4.50	Full-Leaf Tea 12oz \$2.50   16oz \$2.75   20oz \$3
Café Con Leche 12oz \$2.75   16oz \$3   20oz \$3.25	

### ESPRESSO

Double Espresso 2oz \$2.50	Flat White 6oz \$3.75
Espresso Macchiato 3oz \$3	Cappuccino 6oz \$3.75
Cortado 4oz \$3.50	Latte 12oz \$3.75   16oz \$4   20oz \$4.25
Americano 12oz \$2.75   16oz \$3   20oz \$3.25	

### ICED DRINKS

Cold Brew Coffee 12oz \$3.75   16oz \$4   20oz \$4.25	Iced Latte 12oz \$3.75   16oz \$4   20oz \$4.25
Nitro Cold Brew 12oz \$4.50   16oz \$5   20oz \$5.50	Iced Chai Tea Latte 12oz \$3.75   16oz \$4   20oz \$4.25
Vietnamese Iced Coffee 12oz \$4   16oz \$4.50   20oz \$5.00	Full-Leaf Iced Tea 12oz \$2.50   16oz \$2.75   20oz \$3
Iced Americano 12oz \$2.75   16oz \$3   20oz \$3.25	

### OTHER

Kombucha Rotating Draft 12oz \$4   16oz \$4.50   20oz \$5	Hot Chocolate 12oz \$4   16oz \$4.50   20oz \$5
Tribal Juice Seasonal Draft 12oz \$8   16oz \$9   20oz \$10	Orange Juice 12oz \$2.50   16oz \$3   20oz \$3.50
Tribal Juice Bottle 12oz \$8	Soda 12oz \$2   16oz \$2.50   20oz \$3
Topo Chico 12oz \$2.50	

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	