

TOASTED

COFFEE + KITCHEN

BREAKFAST (SERVED ALL DAY)

ALL-DAY B.A.E.	\$10
Bacon & eggs with queso fresco, avocado slices, & black-bean spread over homemade toast	
ALWAYS SUNNY	\$11
Grilled sausage, fontina, gouda, cheddar, & oaxaca topped with sunny-side-up eggs over homemade toast	
EGGS IN JAIL (AVAILABLE UNTIL 3PM)	\$12
Benedict poached eggs 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	\$9
Traditional biscuits & sausage-gravy with two homemade toast slices & no biscuits	
CHILI CHILI BANG BANG	\$11
Fresh-baked bread smothered in spicy chili con carne & topped with a fried egg	
OMELET ME AT IT	\$11
Omelet loaded with lightly sautéed spinach, onions, mushrooms, & cheese with homemade toast	

SANDWICHES

ARU-GOO-LA-LA	\$9
Sliced garlic balsamic mushrooms, arugula, tomatoes, & goat-cheese spread over homemade toast	
ALOHA	\$12
Pulled pork with pineapple guajillo BBQ sauce, pineapple pico, coleslaw, & avocado dressing over homemade toast	
BEEFCAKE	\$12
Fresh-baked roast beef with caramelized onions & parsley with melted fontina, gouda, cheddar, & oaxaca	
SWEET DREAMS ARE MADE OF CHEESE	\$10
Grilled cheese with melted fontina, gouda, cheddar, & oaxaca	
PLUCKING GOOD	\$11
Grilled chicken with chipotle mayo, provolone, lettuce, & tomato	
TALK TURKEY TO ME	\$11
Thin-sliced peppered turkey breast, roasted raspberry chipotle sauce, arugula, Havarti cheese, avocado, salt, & pepper	
THE BRACADO LT	\$10
Bacon, lettuce, tomato, avocado, & chipotle mayo on homemade toast	

HEALTHY (SANS TOAST)

CHICK ME OUT	\$14
Roasted half-chicken with lemon sauce with brussel sprouts, carrots, & onions	
PICO DE SALMON	\$14
Eight-ounce salmon with guajillo marinade served atop seasonal vegetables and topped with mango pico de gallo	

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

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 BREAD & BANANA-NUT BREAD	\$6/\$12
Half-loaf or loaf	

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 BREAD & 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	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 \$4.50 16oz \$5 20oz \$5.50
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 DUKUNDE KAWA

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	