

TOASTS

DON'T GET SALTY	\$6.25
country bread, avocado spread, sea salt, & black pepper (add egg \$2)	
AVO-CA-DAMN	\$6.25
rye bread, avocado slices, sriracha red, & sriracha green (add egg \$2)	
ALL THAT RAZZ	\$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	
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 a 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, & honey drizzle	
RYE NOT?	\$4.25
rye bread, cream cheese, & volcanic sea salt	
TOAST MA GOATS	\$7.25
country bread, sweet goat cheese, pear slices, pecans, & honey drizzle	
SMOKEY THE SALMON	\$8.25
country bread, smoked salmon lox, mango habanero cream cheese, cucumbers, & onion sprouts	
MOZZA MIA (bruschetta)	\$7.25
country bread, cherry tomatoes, mozzarella, basil, & balsamic oil	
(thinner toast upon request)	

ADD - ONS

egg \$2 avocado \$2 tomato \$.50
sautéed mushrooms \$1 sausage \$2.50 bacon \$2.50
sub vegan bread \$0 sub gluten-free bread \$2.25

SANDWICH COMBO

SANDWICH COMBO	\$11
Choose any 1/2 sandwich (excluding Alohog) with either a) daily soup cup, b) side garden salad, or c) fruit medley cup	

BREAKFAST

(SERVED ALL DAY)

ALL-DAY B.A.E.	\$10
bacon & two eggs with queso fresco, avocado slices, & black-bean spread over house-made toast	
ALWAYS SUNNY	\$11
grilled sausage, gouda, cheddar, & swiss topped with sunny-side-up eggs over house-made toast	
EGGS IN JAIL	\$12
benedict poached eggs incarcerated in a circle of bacon & toast with hollandaise (try SPICY with jalapeños, guajillo sauce, & spicy cilantro sauce by request)	
NACHO MAMA!	\$11
eggs scrambled with chorizo, queso fresco, tomatoes, & onions with black-bean spread, avocados, & salsa verde over house-made toast (vegan option upon request)	
A TOAST TO GRAVY	\$9
traditional biscuits & sausage-gravy with two house-made toast slices & no biscuits	
CHILI CHILI BANG BANG	\$11
fresh-baked bread smothered in spicy chili con carne & topped with a fried egg	
OMELET IT BE	\$11
omelet loaded with sautéed spinach, onions, mushrooms, & cheese with house-made toast	
PORK IT OVER	\$12
two bacon strips, two eggs (your way), & grilled sausage with house-made toast	
CHILAQUILES AMIGOS!	\$10
scrambled eggs & tortilla casserole with assorted cheeses, mixed peppers, onions, & green cilantro sauce	
SO-FISH-TICATED SALMON	\$12
four-ounce salmon filet served atop chunky hash potatoes with mixed peppers, spicy guajillo sauce, spicy cilantro sauce, & lemon garnish	
FRENCH MY TOAST	\$9
japanese-milk bread served golden brown with whipped honey butter & maple syrup	
WAFFLEY GOOD	\$9
traditional belgium waffle served with whipped honey butter & maple syrup	
HOTTIE HOTCAKES	\$8
three home-style pancakes served with whipped honey butter & maple syrup	

SANDWICHES

CRAISY CHICK*	\$10
chicken-salad with red onions, diced celery, raisins, chives, & mayo served with lettuce & tomato	
ARU-GOO-LA-LA	\$10
sliced garlic balsamic mushrooms, arugula, tomatoes, & goat-cheese spread	
ALOHOG (open-faced)	\$11
pulled pork with pineapple guajillo bbq sauce, pineapple pico, coleslaw, & avocado dressing over house-made toast	
BEEFCAKE	\$11
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 gouda, cheddar, & swiss	
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	
BACONADO LT	\$10
bacon, lettuce, tomato, avocado, & chipotle mayo	
REU-BEN AROUND	\$11
corned beef, swiss, sautéed red onion, sauerkraut, horseradish pickles, & russian dressing	
(*untoasted by request)	

HEALTHY

(SANS TOAST)

CHICK ME OUT	\$14
roasted half-chicken with lemon sauce and seasonal vegetables	
PICO DE SALMON	\$15
eight-ounce salmon with guajillo marinade served atop seasonal vegetables and topped with mango pico de gallo	

SALADS

CAESAR THE MOMENT	\$8
romaine lettuce, cherry tomatoes, shaved parmesan, caesar dressing, & toasted croutons (add chicken \$4)	
IF LOOKS COULD KALE	\$8
kale, cranberries, tomatoes, onions, pecans, & house dressing (add chicken \$4)	
GARDEN OF EAT IT (side or meal)	\$5/\$8
mixed greens, tomatoes, cranberries, olive oil, goat cheese crumbles, & lemon-zest dressing (add chicken \$4)	
FRUIT OF OUR LABOR	\$5
refreshing medley of seasonal fruits in a cup	

SIDES

SOUP OF THE DAY (cup or bowl)	\$4/\$6
ask about our daily soup offerings	
CHILI CON CARNE WITH TOAST (cup or bowl)	\$6/\$8
chili con carne with your choice of house-made toast	
CHIPS	\$2.75
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	\$2.00

DESSERTS

BREAD PUDDING	\$7
add ice cream (\$1.00)	
CREME BRULÉE	\$7
add ice cream (\$1.00)	
BROWNIE	\$7
with ice cream & chocolate sprinkles	
AFFOGATO	\$5
espresso over ice cream	
ICE CREAM	\$2
two scoops	