

Eggs

Substitute egg whites +2

SMOKED BRISKET HASH* (GF)

Potatoes • red onions • bell peppers • rosemary • 2 up eggs • chipotle cream 19
Add grilled rosemary sourdough 1.5

VEGGIE HASH* (V) (GF) 🌶️

2 up eggs • Brussels • bell peppers • potatoes • mushrooms • black beans • jalapeños • frisee • goat cheese 19
Add grilled rosemary sourdough 1.5

GREEN EGGS NO HAM

Egg whites • asparagus • zucchini • scallions • grilled chicken • chimichurri • fruit 19.5

SHRIMP & GRITS* (GF)

Cheesy grits • Spanish chorizo • up egg 19

ABC HASH* (GF)

Avocados • pork belly • cheddar • potatoes • 2 up eggs • scallions 19
Add grilled rosemary sourdough 1.5

DENVER-ISH SCRAMBLE

Canadian bacon • Portuguese linguica sausage • tomatoes • bell peppers • red onions • cheddar • parmesan truffle potatoes 18

STEAK & EGGS*

10 oz flat iron steak • 2 eggs • parmesan truffle potatoes • roasted tomatoes 27

CLASSIC FRENCH OMELET (V)

Boursin cheese • parmesan truffle potatoes • roasted tomatoes 16
No Modifications

PLAIN JANE*

2 eggs • bacon or Portuguese linguica sausage • parmesan truffle potatoes or fruit • roasted tomatoes 17

THE BREAKFAST SAMMY*

Cheddar • scrambled eggs • smoked turkey • Canadian bacon • brioche bun • parmesan truffle potatoes 20

EGGS IN PURGATORY (V) 🌶️

Sourdough bread bowl • tomato shakshuka sauce • mushroom • feta • up egg • scallions • mint 19

Bennys

All bennys served with parmesan truffle potatoes

SHORT RIB BENNY*

Grilled sourdough • braised short rib • Harissa hollandaise • poached eggs • pickled onions 19

SOUTHERN FRIED CHICKEN BENNY*

Crispy chicken • cheddar cornbread • garlic spinach • béchamel • scallions • poached eggs 19

GOOD OL' BENNY*

English muffin • Canadian bacon • poached eggs • hollandaise 17

BACON BENNY*

English muffin • bacon • grilled asparagus • poached eggs • hollandaise • balsamic reduction 18

CALI BENNY* (V)

English muffin • grilled tomatoes • mashed avocado • poached eggs • nut free pesto hollandaise 18

TOASTED

Brunch Daily Until 3pm

French Toasts

STRAIGHT UP FRENCH TOAST (V) 12

Brioche • bananas • peanut butter • bacon • honey 17.5

ELVIS FRENCH TOAST

CLASSIC MONTE CRISTO

Smoked turkey • brioche • Swiss cheese • jam • powdered sugar 19

FRENCH TOAST COMBO*

French toast • 2 eggs any style • choice of bacon or Portuguese linguica sausage 17

STUFFED FRENCH TOAST (V)

Brioche • fresh berries • mascarpone • vanilla • fresh cream • passionfruit caramel 17.5

(V) = vegetarian 🌶️ = spicy (GF) = gluten-free

All breads delivered fresh daily from Bread & Cie

Luncheon

STEAK SANDWICH*

Caramelized onions • arugula • Dijon • demi glacé • baguette • fries 20.75

SMOKED BRISKET MELT

Sourdough • BBQ sauce • cheddar & mozzarella cheese • fries 17.5

MINI WAGYU BURGERS*

Chipotle aioli • fries 19
Add cheddar +1

THE GRILLED CHEESE (V)

Sourdough • cheddar & mozzarella cheese • fries 15

THE BLT

Mashed avocado • bacon • lettuce • tomatoes • mayo • toasted brioche • fries 16

THE BURGER*

Wagyu beef • bacon • cheddar • red leaf • grilled onions • tomatoes • up egg • brioche bun • fries 21.5

GRILLED CHICKEN WRAP

Romaine • bell peppers • feta cheese • Kalamata olives • red onions • Caesar dressing • fries 18.5

Toasts

All toasts served on char-grilled rosemary sourdough bread • Gluten Free Bread +2

AVOCADO (V)

Mashed avocado • chimichurri • arugula • almonds • olive oil 13.5

LOBSTER TOAST

Mashed avocado • lobster • corn • bacon • truffle oil 18.5

SMOKED SALMON* 🌶️

Smoked salmon • eggs • pickled onions • capers • jalapeño cream cheese • dill 17.5

GRILLED VEGGIE TOAST (V)

Goat cheese • egg whites • tomatoes • zucchini • asparagus • piquillo peppers • red onions • balsamic reduction 16

Pancakes

CHOCO CHOCOLATE CHIP CAKES (V)

Chocolate ganache • chocolate chips • cocoa • powdered sugar • fresh cream 13.5

COFFEE CAKE CAKES (V)

Cinnamon • walnuts • streusel topping 13.5

RED VELVET CAKES (V)

Cream cheese frosting • cocoa • powdered sugar 13.5

CRISPY CHICKEN & CAKES 🌶️

Southern fried chicken • buttermilk pancakes • hot sauce syrup • scallions 18

STRAIGHT UP PANCAKES (V) 12

PANCAKES COMBO*

Pancakes • 2 eggs any style • choice of bacon or Portuguese linguica sausage 17



KANAFEE

South of the Border

THE BREAKFAST BURRITO

Scrambled eggs • black beans • potatoes • cheddar • mashed avocado • salsa fresca • lebni cream
Served wet with your choice of red or green salsa 18.5
Add Your Choice of Meat +3: Bacon • Linguica sausage • Barbacoa

CHILAQUILES* 🌶️ (GF)

Salsa verde • corn tortillas • cilantro • 2 up eggs • chipotle cream • beef barbacoa • cotija 18.5

SANTA FE SCRAMBLE 🌶️

Jalapeños • scallions • onions • mozzarella • cilantro • tortilla strips • chipotle sauce • potatoes • roasted tomatoes 16

THE BREAKFAST QUESADILLA

Flour tortilla • scrambled eggs • cheddar • mozzarella • green chiles • beef barbacoa • potatoes • mashed avocado • salsa fresca • lebni cream 16

Greens

TOMATO FETA SALAD (GF) (V)

Tomatoes • feta • cucumbers • Kalamata olives • red wine vinegar • EVOO • red onions • parsley 16

GRILLED WHOLE ROMAINE CAESAR

[(GF) without croutons] 16

BOB'S COBB SALAD (GF)

Romaine • egg • Roma tomatoes • Gorgonzola • avocado • smoked turkey • scallions • bacon • basil ranch 18

THE CHOPPED CHICKEN SALAD (GF)

Lettuce • Roma tomatoes • basil • mozzarella • vinaigrette • choice of sun-dried tomatoes or Kalamata olives 18

BALSAMIC GRILLED CHICKEN SALAD (GF)

Mixed greens • Gorgonzola • walnuts • basil • balsamic vinaigrette 18

GREEK SALAD (GF) (V)

Romaine • spinach • red onions • Kalamata olives • Roma tomatoes • cucumbers • pepperoncinis • feta • vinaigrette 16



MESSY SUNDAE

Desserts

COCONUT PISTACHIO KANAFEE (V)

Shredded phyllo • ricotta & mozzarella cheese • coconut • orange blossom syrup • toasted brioche • topped with pistachios 17

MESSY SUNDAE (GF)

Vanilla bean ice cream • chocolate & caramel sauce • walnuts • whipped cream 15

A 4% surcharge will be added to all guest checks to help cover increasing costs, and in support of the recent increases to minimum wage and benefits for our dedicated Team Members.

Tstd OS Br 01-01-23



EGGS IN PURGATORY

Tstd OS Br 11/26/22

*Eating undercooked meat/seafood may increase risk of food borne illness, especially if you have certain medical conditions. Toasted is committed to providing locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fat and is created using fresh and natural ingredients. Our chicken is fresh & natural with no artificial flavors, chemicals, preservatives, or hormones. **IMPORTANT INFORMATION ABOUT OUR GLUTEN - FREE MENU:** Our Chef has trained all kitchen staff on gluten-free preparation in regards to cross contamination. Our chefs are diligent when preparing gluten-free items and aware of the dangers of cross contamination. Although the staff is informed and properly trained, there is always the possibility of cross contamination due to the fact that we are not a gluten-free establishment. Please mention to your server if you have gluten-sensitivities, so the kitchen staff may be alerted.

Morning Wood

ALL COCKTAILS 14

ONE IN A MELON

Rum • St. Germain
watermelon juice • lime

PISCO SOUR

Pisco Quebranta • lime
egg white • Chuncho bitters

LAVENDER LADY

Gin • lavender cordial
lime • sparkling wine

MARGARITA

Tequila • agave • Triple Sec • lime
juice • salt rim

CUCUMBER MORNING

Sauvignon blanc • agave • lime
cucumber • mint • soda

PAMPLEMOUSSE

Gin • St. Germain • grapefruit juice
lemon juice

PRICKLY PEAR SOUR

Pisco Quebranta • prickly pear puree
lime • egg white • Chuncho bitters

OLD FASHIONED

Bourbon • simple syrup • bitters •
orange • cherry

ESPRESSO MARTINI

Vodka • coffee liqueur • espresso • vanilla

APEROL SPRITZ

Aperol • sparkling wine • soda • orange

NEGRONI

Gin • Campari • sweet vermouth • orange

TEQUILA MULE

Tequila • lime • ginger beer • bitters

RASPBERRY MARTINI

Vodka • raspberries • agave nectar •
lemon



Mimosas

LAVENDER LEMONADE

Lavender cordial • lemon
sparkling wine 11

CREAMSICLE

Orange • vanilla
sparkling wine 11

MIMOSA

Classic 9

HIBISCUS

Hibiscus simple & flower
sparkling wine 11

PRICKLY PEAR

Prickly pear puree
sparkling wine 11

BOTTOMLESS

Classic 25

Bellini's

Made with Cupcake Prosecco & fruit puree • All Bellinis 11

WHITE PEACH

PARADISE PEAR

BLOOD ORANGE

Wine Time

SPARKLING

CHANDON, BRUT, Split

TOAST, Jam Cellars, California

MUMM, BLANC DE BLANCS, Napa

ROEDERER ESTATE, Brut

CHARDONNAY

BUTTER, California

DAOU, Paso Robles

NEYERS, Carneros

SONOMA-CUTRER, Sonoma Valley

FLOWERS, Sonoma Valley

NEWTON, UNFILTERED, Napa County

SONOMA-CUTRER LES PIERRES, Sonoma Valley

OTHER WHITES

PINOT GRIS, ETUDE, Carneros

RIESLING, MARIETTA, California

ROSE, MEOMI, California

SAUVIGNON BLANC, DAOU, Paso Robles

SAUVIGNON BLANC, JUSTIN, Paso Robles

SAUVIGNON BLANC, SINEGAL, Napa

SAUVIGNON BLANC, CAKEBREAD, Napa

Wine	Price	Price	Price	Wine	Price	Price	Price
CABERNET SAUVIGNON	14	19	52	JAM, California	14	19	52
DAOU, Paso Robles	15	20	58	DAOU, Paso Robles	15	20	58
B.R. COHN, Sonoma Valley	16	22	62	B.R. COHN, Sonoma Valley	16	22	62
UNSHACKLED, PRISONER GROUP, Napa Valley	--	--	65	UNSHACKLED, PRISONER GROUP, Napa Valley	--	--	65
AUSTIN HOPE, Paso Robles	20	28	75	AUSTIN HOPE, Paso Robles	20	28	75
DAOU RESERVE, Paso Robles	--	--	95	DAOU RESERVE, Paso Robles	--	--	95
GROTH, Napa Valley	--	--	105	GROTH, Napa Valley	--	--	105
CABERNET SAUVIGNON, CAYMUS, Napa Valley	--	--	135	CABERNET SAUVIGNON, CAYMUS, Napa Valley	--	--	135
OTHER REDS				OTHER REDS			
MERLOT OBERON, Napa Valley	17	24	65	MERLOT OBERON, Napa Valley	17	24	65
PINOT NOIR, MEOMI, California	15	20	58	PINOT NOIR, MEOMI, California	15	20	58
PINOT NOIR, NINER, Edna Valley	--	--	88	PINOT NOIR, NINER, Edna Valley	--	--	88
RED BLEND, BODYGUARD, Paso Robles	22	29	80	RED BLEND, BODYGUARD, Paso Robles	22	29	80
RED BLEND, PESSIMIST, Paso Robles	17	24	65	RED BLEND, PESSIMIST, Paso Robles	17	24	65
RED BLEND, PRISONER, Napa Valley	--	--	95	RED BLEND, PRISONER, Napa Valley	--	--	95
ZINFANDEL, SALDO, Napa Valley	17	24	65	ZINFANDEL, SALDO, Napa Valley	17	24	65

Coffee Bar

CAFE LATTE 4.5

Serving Italian LaVazza Coffee

CAPPUCCINO 4.5

CHAI LATTE 5.5

Iced or Hot

Milk Options:

Whole • Non-fat • Almond

ESPRESSO

Single 2.5 Double 4

CAFE AMERICANO 3

Add Flavor + 1

Vanilla • Caramel

HAMMERHEAD 4

BOTTOMLESS DRIP COFFEE 4

Decaf or Regular

Drip coffee with a shot of espresso

Beer

BALLAST POINT SCULPIN

(IPA, ABV 7%) San Diego, CA

8

BUD LIGHT

(Lager, ABV 5%) St. Louis, MO

6.5

STELLA ARTOIS

(Pilsner, ABV 5%) Belgium

6.5

BLUE MOON

(Blegian Wheat Ale, ABV 5.2%) Denver, CO

7.5

FIRESTONE WALKER 805

(Blonde Ale, ABV 4.7%) Paso Robles, CA

7

HEINEKEN ZERO

Non-alcoholic Lager

6.5

MODELO ESPECIAL

(Mexican Lager, ABV 4.4%) Mexico

6.5

WHITE CLAW HARD SELTZER

(12oz, ABV 5%) Assorted Flavors

7.5

Drinks

MILK 3 SODA 4

BOTTLED WATER 5

Still or Sparkling (500mL)

ORGANIC ICED TEA 4

Black or Passionfruit

ORGANIC HOT TEA 3.5

Earl Grey • English Breakfast
Jasmine Green • Chamomile

Juicy

Small 4 • Large 7

ORANGE • GRAPEFRUIT • APPLE



Bloody's

Pick your spirit: Vodka • Gin • Tequila

GASTROBRUNCH MARY

House bloody mix
stuffed olive • lemon
celery • house rim 13

GREEN MONSTER

Vodka • green bloody mix • shrimp
roasted jalapeño • bacon
stuffed olive • smoked salt rim 14

RED MONSTER

House bloody mix • lime • shrimp
roasted jalapeño • bacon
tajin rim • stuffed olive 14

TOASTED

KIDS BRUNCH MENU

MINI ME PLATE (GF)

2 eggs • bacon • fruit 8.5

TINY FRENCH TOAST (V)

Powdered sugar • whipped butter • maple syrup 6.5

SOLO PANCAKE (V) 3

GRILLED CHEESE (V)

Sourdough bread • cheddar & mozzarella • choice of fries or carrot sticks 7.5

QUESADILLA (V)

Cheddar & mozzarella • fries 8

MINI CHEESEBURGER SLIDERS

Cheddar cheese • choice of fries or carrot sticks 9.5

MUG OF ICE CREAM (V) (GF)

Chocolate or caramel sauce • whipped cream 5

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