

TOAST

KITCHEN & BAR | BREA



BRUNCH DAILY

Vegan Substitutions: Plant-based Just Egg, vegan cheese, vegan hollandaise

CLASSICS

*SIMPLE BREAKFAST /19/ - Two Vital Farms eggs, three slices of hardwood smoked bacon, country potatoes, choice of toast (crossaint +\$4)

*BREAKFAST CROISSANT /16/ - Hardwood smoked ham, hardwood smoked bacon, cheddar cheese, one egg any style, dijon aioli, choice of one side


BREAKFAST BURRITO /20/ - Scrambled eggs, hardwood smoked bacon, sausage, cheddar cheese, hashbrown chips, side of salsa, choice of one side


*BRUNCH BURGER /20/ - 1/2 lb grass-fed beef and pork chorizo patty, hardwood smoked bacon, white cheddar, avocado, sunny side up egg, garlic aioli, brioche bun, choice of one side

*pork chorizo must be cooked well done

BISCUITS & GRAVY /19/ - House made buttermilk biscuits, Southern Ohio sausage gravy, choice of two sides

Chilaquiles

 *CHILAQUILES /18/ - Tortilla chips, choice of tangy tomatillo salsa or smokey red guajillo salsa roja, monterey jack cheese, quesco fresco, onions, cilantro, crema, sunny side up egg, black beans, Spanish rice

 *RIBEYE CHILAQUILES /39/ - 12 oz Ribeye Angus, crispy tortilla chips, one side tangy tomatillo salsa and one side smokey red guajillo salsa roja, monterey jack cheese, quesco fresco, onions, cilantro, crema, two sunny side up eggs, black beans, Spanish rice

MAKE IT GRINGO STYLE [AKA] OWNER STYLE
ADD CHEDDAR CHEESE +3

STEAKS

Ribeyes HAND CUT IN-HOUSE

*COUNTRY FRIED STEAK /28/
Hand pounded in-house 6 oz Teres Major steak, dipped in homemade buttermilk batter, deep fried and smothered in homemade sausage gravy, choice of two sides

*CHIMICHURRI STEAK BREAKFAST /39/
12 oz Ribeye Angus, chimichurri, choice of two sides

*STEAK AND EGGS /39/
12 oz New York Choice Angus, béarnaise sauce, choice of two sides

MAKE THESE A COMBO FOR \$6, ADD TWO REG SIDES

Pancakes & Waffles

CLASSIC /11/ - One giant buttermilk pancake or waffle, butter, maple syrup
(vegan or gluten free by request)

Berry coulis (multi berry sauce) \$3
Whipped cream \$1.25 // Strawberries \$3.50
Chocolate sauce \$1.25 // Chocolate chips \$2.50

CHOCOLATE VELVET /14/ - 100% cacao, cream cheese frosting (pancake only)

PUMPKIN SPICE /14/ - Real pumpkin buttermilk batter, whipped cream, caramel (pancake only)

MAPLE BACON /16/ - Buttermilk pancake or waffle, chopped bacon, house-made maple glaze drizzle

FRENCH TOAST

TWO SLICES OF 1" THICK BRIOCHE

CLASSIC FRENCH TOAST - Half /9/ Full /13/
Powdered sugar and side of butter

Berry coulis (multi berry sauce) \$3
Whipped cream \$1.25 // Strawberries \$3.50
Chocolate sauce \$1.25 // Chocolate chips \$2.50

HOUSE FRENCH TOAST - Half /13.50/ Full /19/
Strawberries, butter cream, powdered sugar, chocolate sauce

STRAWBERRY CHEESECAKE FRENCH TOAST
Half /13.50/ Full /19/
Classic French toast, cheesecake frosting, strawberries, powdered sugar

CHURRO FRENCH TOAST /17/ - Cinnamon sugar, lechera, mini churros, strawberries, powdered sugar

CRUNCH BERRIES STUFFED FRENCH TOAST /19/
Mascarpone cheese, fresh strawberries, Cap'n Crunch, berry coulis, powdered sugar

A GRATUITY OF 18% WILL BE CHARGED FOR PARTIES OF 8 OR MORE.

*CONSUMING RAW UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BRUNCH DAILY

Vegan Substitutions: Plant-based Just Egg, vegan cheese, vegan hollandaise

BENEDICTS

SPLIT ENGLISH MUFFIN, TWO POACHED EGGS,
HOLLANDAISE SAUCE

CHOICE OF ONE REGULAR SIDE, ADD 2ND SIDE +3.50

SUBSTITUTE WITH GLUTEN-FREE BREAD

*CLASSIC BENEDICT /19/ - Hickory smoked
shoulder bacon

*FLORENTINE BENEDICT /17/ - Grilled spinach and
tomatoes

*FILET MIGNON BÉARNAISE /30/ - Two 3 oz filet
mignon medium done, béarnaise sauce

*HOUSE BENEDICT /22/ - Hickory smoked shoulder
bacon, avocado mash

*BACON AVOCADO BENEDICT /22/ - Hardwood
smoked bacon (strips), avocado mash

*SANTA BARBARA BENEDICT /25/ - Smoked salmon,
red onion, capers

**Fresh avocado and cold smoked salmon
will reduce temperature of benedict**

*OUR HOLLANDAISE
IS MADE IN-HOUSE

WITH *real* YOLKS, FRESH LEMON
JUICE, SEA SALT & CLARIFIED BUTTER.
GLUTEN FREE. LACTOSE FREE.

AVOCADO TOAST

CHOICE OF ONE REGULAR SIDE

ADD 2ND SIDE REGULAR +3.50 // PREMIUM +4

THE CALI /17/ - Avocado, baby heirloom
tomatoes, lemon juice, cilantro, garlic salt

THE PERFECT AVOCADO /18/ - Avocado, three eggs
any style, hardwood smoked bacon

BACON UP /18/ - Avocado, roma tomatoes, three
slices chopped hardwood smoked bacon, red
onions

*SMOKED SALMON CUCUMBER /23/ - Avocado, 3 oz
smoked salmon, sliced cucumber, red onion,
tomato, cilantro, lemon juice, garlic salt

*SANTA BARBARA /23/ - Smoked salmon, avocado,
fresh dill, capers, red onion

BREAD CHOICE:
WHITE, SOURDOUGH, MULTI-GRAIN, GLUTEN FREE

BREAD BAKED *fresh*
AND DELIVERED DAILY

Three Egg
OMELETTES

CHOICE OF ONE REGULAR SIDE

ADD 2ND SIDE REGULAR +3.50 // PREMIUM +4

VEGGIE /17/ - Cremini mushrooms, spinach,
onions, tomatoes, bell peppers

DENVER /19/ - Ham, onion, bell peppers, Cremini
mushrooms, sharp cheddar cheese

SPANISH /19/ - Bell peppers, tomatoes, onion,
jalapeños, monterey jack cheese, sharp cheddar
cheese, crema

CHORIZO /19/ - Jack cheese, pico de gallo, crema

Sides

COUNTRY POTATOES /5/
ADD CHEESE & JALAPEÑO + 3.5
ADD SAUSAGE GRAVY + 4.75

FRENCH FRIES /5/

HASH BROWN CHIPS /5/
A CRISPY CROSS BETWEEN HASH BROWNS,
FRENCH FRY BITS AND POTATO CHIPS

ADD CHEESE & JALAPEÑO +3.5
ADD SAUSAGE GRAVY +4.75

SEASONAL FRUIT /5/

*CAESAR SALAD /5/
ROMAINE, CREAMY CAESAR DRESSING,
PARMESAN, HOUSE MADE CROUTONS

ARUGULA SALAD /5/
ARUGULA, FRISEE, RADICCHIO MIX, PARMESAN,
MEYER LEMON VINAIGRETTE

TOAST
1 SLICE \$3.25 // 2 SLICES \$4.25

*VITAL FARM ORGANIC EGGS
1 EGG \$ 3.50 // 2 EGGS \$5.50
3 EGGS \$6.50

Premium

VEGAN "JUST EGG" /6/
SCRAMBLED ONLY

HICKORY SMOKED SHOULDER BACON /7/
FOUR SLICES

HARDWOOD SMOKED BACON /7/
THREE SLICES

SAUSAGE /7/
TWO PATTIES

STRAWBERRIES /7/
ADD WHIPPED CREAM +1.25

AVOCADO /7/

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LUNCH MON-FRI 11AM TO CLOSE
SAT-SUN AFTER 4:30PM

SHAREABLES

- PARMESAN GARLIC FRIES 8
Tossed in fresh garlic, grated parmesan cheese, chopped parsley, served with ketchup
- SPICY PICKLED PEPPER FLATBREAD 16
Crispy pepperoni, mozzarella cheese, spicy pickled cherry peppers, parsley, red pepper flakes, and honey drizzle
- CHICKEN PESTO FLATBREAD 17
Pistachio pesto, grilled chicken breast, mozzarella, heirloom cherry tomatoes, arugula, parmesan, balsamic glaze
- GOAT CHEESE TOMATO CROSTINI 17
Almond crusted goat cheese, sundried tomato pesto cream sauce, served in a warm skillet with toasted french bread
- AHI TUNA TARTARE 17
Sashimi grade tuna, spicy ginger soy vinaigrette, avocado mash, wonton chips
- MARGHERITA FLATBREAD 21
Marinara, pistachio pesto, fresh mozzarella cheese, grated parmesan cheese, fresh basil

- BLISTERED GARLIC GREEN BEANS 9
Sautéed with minced garlic, butter, red pepper flakes, toasted sesame seeds, served with grilled lemon
- GARLIC SHRIMP 15
Roasted shrimp, cherry tomatoes, garlic butter, white wine, red pepper flakes, parsley, served with toasted baguette and a grilled lemon
- SHORT RIB LOADED FRIES 15
Crispy french fries topped with shredded braised short rib, melted shredded jack cheese, pico de gallo, chipotle aioli, avocado salsa, sliced jalapeños, cilantro
- BRAISED SHORT RIB TACOS 16
Three tacos, chipotle aioli, avocado salsa, pickled red onions, pico de gallo, cilantro, on a cheese crusted corn tortilla
- CHARCUTERIE BOARD 23
Artisanal cheeses, cured meats, fruit, nuts, toasted bread and accompaniments

SOUP & SALAD

CHICKEN BREAST 7 | SHRIMP 12 | SALMON 12

- TOMATO BISQUE 12
House made creamy tomato bisque, topped with fresh parsley, served with toasted cheese bread for dipping
- SPICY THAI 15
Chopped romaine, radicchio, red bell pepper, cucumbers, shaved carrots, red cabbage, mint, parsley, cilantro, black sesame seeds, crispy wonton strips and crushed almonds, tossed in our spicy ginger soy vinaigrette
- STACKED CAESAR 15
Little gem lettuce, parmesan cheese, bread crumbs, lemon zest
- MEDITERRANEAN CHOPPED 15
Chopped, radicchio, pearl couscous, red onion, kalamata olives, cherry tomatoes, bell peppers, cucumbers, mint, parsley, cilantro, tossed in our red wine vinaigrette, topped with crumbled feta cheese, served with crispy homemade pita chips

BURGERS & SANDWICHES

- CLASSIC SMASH 16
Smashed double beef patties*, cheddar cheese, lettuce, tomato, pickle, red onion, and special sauce on a toasted brioche bun
- MUSHROOM SMASH 18
Smashed double beef patties*, gruyere, lettuce, tomato, garlic aioli, grilled onions, sautéed mushrooms on toasted brioche bun
- SUNDRIED TOMATO CHICKEN SANDWICH 17
Chicken breast, sundried tomato aioli, smoked gouda cheese, spinach, tomato, balsamic glaze, on toasted cheese sourdough
- EL DIABLO SMASH 16
Smashed double beef patties*, white cheddar, diced roasted jalapenos, tomato, red onion, pickles, and charred serrano aioli on a toasted brioche bun
- SHORT RIB GRILLED CHEESE 17
Braised shredded short rib, grilled onions, garlic aioli, white cheddar, and arugula on toasted cheese sourdough, served with a side of demi for dipping
- RIBEYE SANDWICH 23
8 oz ribeye*, sautéed mushrooms, crispy fried onion strings, arugula, white cheddar cheese and garlic aioli on a toasted baguette

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Tipsy Barista

YOUR MORNING COFFEE, SPIKED!

IRISH COFFEE /14/

Irish Whiskey, Italian Lavazza coffee, whipped cream, nutmeg, simple syrup

ESPRESSO MARTINI /14/

Vodka, Borghetti espresso liqueur, cold brew, simple syrup

ITALIAN OLD FASHIONED /14/

Bourbon, Borghetti espresso liqueur, chili liqueur, Angostura bitters

HORCHATA MATCHA MARTINI /14/

Vodka, RumChata, matcha (can also be made iced)

ICED HORCHATA COLD BREW /14/

RumChata, nutmeg, cold brew, whipped cream

GIRL SCOUT /14/

Licor 43, espresso, toasted marshmallow

LOW ABV

MIMOSAS

HOUSE CLASSIC MIMOSAS

GLASS /8/ BRUT OR ROSE BUBBLY BOTTLE /25/

Choice of one: Orange, cranberry, grapefruit

Speciatty Mimosas

GLASS /12/

PIÑA COLADA · PEACH · STRAWBERRY · HIBISCUS

PRICKLY PEAR · LYCHEE GRAPEFRUIT

MARGARITAS

CLASSIC /11/

Choice of house tequila or Mezcal, fresh lime, agave, chili or salt rim

Elevate to Caddy +3

Flavored Margaritas

WATERMELON · STRAWBERRY · HIBISCUS

PRICKLY PEAR · PINEAPPLE

Make it spicy!

JALAPENO INFUSED TEQUILA & CHILI RIM

Brunch COCKTAILS

APEROL SPRITZ /13/

Aperol, Prosecco, soda water, orange slice, rosemary sprig

PALOMA ROSA /14/

Tequila Blanco, mezcal, grapefruit juice, agave, lime, soda water, chili rim

PRICKLY PEAR SOUR /14/

Bourbon, egg white*, fresh lemon juice, prickly pear

ROSÉ THE HARD WAY /16/

Tequila, sparkling rosé, rose, lime, lemon, rose water

THE BOUJEE VIOLET /16/

Empress 1908 Gin, lemon, lavender syrup, soda water, glitter, edible flower

THE SECOND SUN /16/

Cucumber vodka, prosecco, lime, peach, elderflower

GOOD THYMES /16/

Gin, lime, blueberries, thyme

MICHELADA /9/

Choice of Modelo Especial or Golden Road Mango Cart, house mix, lime, chili rim

BLOODY MARY OR MARIA /14/

Choice of vodka or tequila, house Bloody Mary mix, lime, garnished with cornichon, onion, green olive, celery, bacon

SUBSTITUTE KURVBALL BBQ WHISKEY +1

STRAWBERRY CUCUMBER BASIL GIMLET /14/

House cucumber infused vodka, strawberry, agave, lime, basil

PEAR PRESSURE /16/

Pear vodka, lime, a splash of tonic

HERB YOUR ENTHUSIASM /16/

Tequila with a special blend of herbs, lime, jalapeño, pineapple, agave

PIGGY BLINDERS /16/

Bacon fat-washed bourbon, Angostura bitters, orange bitters, smoked

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BUBBLY

WYCLIFF BRUT, CALIFORNIA
Glass 8 / Bottle 25

WYCLIFF ROSE, CALIFORNIA
Glass 8 / Bottle 25

LA MARCA PROSECCO, ITALY
Glass 11 / Bottle 38

VEUVE CLICQUOT BRUT FRANCE
154 Bottle

VEUVE CLICQUOT BRUT ROSE, FRANCE
162 Bottle

DOM PERIGNON, VINTAGE 2010, FRANCE
599 Bottle

BEER

16 OZ GLASS

MICHELOB ULTRA	7
MODELO ESPECIAL	7
GOLDEN ROAD MANGO CART	7
FABLE BLONDE	8
MISSION BREWING WAVES OF HAZE	8
BREWERY X SLAP & TICKLE	8
BREWERY X HUCKLEBERRY SELTZER	8

Kids Menu

STRICTLY KIDS 12 & UNDER, DAILY

*CLASSIC BREAKFAST /9/ - Two slices of bacon, one egg, potatoes, toast

*NUTELLA BREAKFAST /10/ - Two slices of bacon, 1 egg, potatoes, Nutella toast

KID FRENCH TOAST /9/ - 1 slice, powdered sugar

CHICKEN FINGERS /8/ - Three chicken tenders, French fries

Desserts

CHERRY RICOTTA CHEESECAKE	9
CARROT CAKE	10
CHOCOLATE CAKE	12
BANANA COOKIE BUTTER PIE	13

BEVERAGES

LEMONADE 8oz /3.5/ 16oz /5.5/ 32oz /6.5/
Regular, Cucumber, Strawberry, Pear, Rose,
Peach, Elderflower

HOUSE FAVORITE

FLYING UNICORN "TEA LEMONADE" /6.5/
Blue Butterfly Pea Flower ice tea

*changes from vibrant blue to pink with
a shot of lemonade*

COCONUT ORANGE JEALOUS /7.75/
Coconut milk, orange juice, sugar cane, a splash of key
lime, shaken over ice

FOUNTAIN DRINKS /4.25/
Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale

JUICE Kids 8oz /3.5/ 16oz /5.5/ 32oz /8.5/
Orange, Apple, Cranberry

SPARKLING OR STILL WATER /8/

COFFEE + Lattes

MILK SUBSTITUTION: OAT MILK +.75

COFFEE /4.25/ - Italian Lavazza

ESPRESSO Single /3.5/ Double /4/ Triple /5/

CAFFÈ LATTE /6/

FLAVORED LATTE /6.5/ - Hazelnut, French Vanilla,
Caramel or Mocha (topped with whipped cream)

LAVENDER OR ROSE LATTE /6.5/ - Garnished with
rose petals or lavender

MEXICAN MOCHA /6.5/ - Two shots of espresso,
Abuelita chocolate, whipped cream

TEA + Milk

MILK SUBSTITUTION: OAT MILK +.75

ICED TEA /4.25/
Unsweetened Black Tea

HOT TEA /4.25/
English Breakfast, Organic Jasmine Green,
Sencha, Moroccan Mint, Earl Grey

MILK /3.5/ - Add chocolate +.75

HOT CHOCOLATE /5.5/
Steamed choclolate milk, whipped cream,
chocolate syrup

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