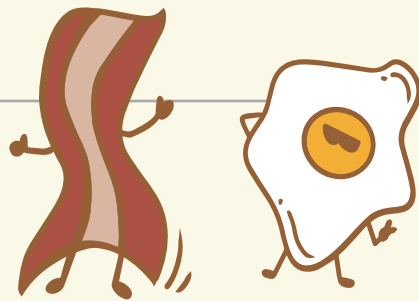




BREAKFAST AND BRUNCH

STARTERS

- FRUIT + YOGURT BOWL 

Greek yogurt, seasonal fruit, honey + granola

\$9
- LOADED HASH BROWN STACK

Hashbrown patties, bacon jalapeño cream cheese, green onion

\$8
- TOASTED BACON

Bacon + spicy Toasted honey

\$8
- PINK HUMMUS 

Chickpea + beet hummus, grilled vegetables, cilantro, olive oil, pistachio + pita bread

\$13

BRUNCH TOAST

Toasted artisanal sourdough topped and served with vinaigrette-dressed mixed greens

- AVOCADO TOAST 

Avo mash, olive oil, bacon + sun-dried tomatoes
Add egg + \$2

\$12
- STRAWBERRY + BASIL TOAST 

Sweet cream ricotta cheese, strawberries, fresh basil, honey, pistachio

\$13
- PROSCIUTTO + PEACHES TOAST 

Sweet cream ricotta cheese, grilled peaches, prosciutto, pecans, honey

\$13
- LOX TOAST 

Bacon jalapeño cream cheese, cold cured smoked salmon, lemon oil, pistachio, pickles

\$16

TRADITIONAL

- WAKEY-WAKEY 

Pancake or waffle, bacon or sausage, eggs any style + home fries

\$13
- THE ALL AMERICAN 

Eggs any style, home fries, choice of two meats (bacon, sausage or ham) + Toasted artisanal sourdough

\$14
- CHICKEN + WAFFLE

Hand-breaded fried chicken, waffle, Toasted mayo, chives

\$15
- ROASTED + TOASTED SKILLET 

Home fries, slow-roasted beef, shredded cheese, gravy, over easy eggs, chives + Toasted artisanal sourdough

\$14
- CLASSIC WAFFLE

With marmalade + maple syrup

\$8
- ADDITIONAL TOPPINGS + \$2/each 

Add Nutella, fresh strawberries, pecans, banana, blueberries, peanut butter or chocolate chips
- PANCAKES

Two pancakes with marmalade + maple syrup

\$7
- ADDITIONAL TOPPINGS + \$2/each 

Add Nutella, fresh strawberries, pecans, banana, blueberries, peanut butter or chocolate chips
- FRENCH TOAST

Brioche bread, cinnamon sugar, sweet cream, powdered sugar + fresh fruit

\$13
- STEAK & EGGS

10oz Ribeye steak topped with a herb butter sauce, two eggs any style, spicy mayo + mixed greens and home fries

\$23
- BACON JAM BURGER

Ground beef, cheddar cheese, bacon jam, caramelized onion, mixed greens, Toasted mayo + French fries

\$16

BREAKFAST SANDWICHES

Choice of home fries or mixed greens with house vinaigrette

- LOADED BAGEL SANDWICH 

Over easy egg, sausage, bacon, hash brown patty, Toasted mayo

\$13
- CHORIZO BAGEL 

Scrambled eggs, chorizo, breakfast sausage, Mozzarella cheese, spicy mayo

\$13
- BREAKFAST PITA 

Pita bread, scrambled eggs, breakfast sausage, bacon jalapeño cream cheese, Toasted mayo

\$13
- PANCAKE TACO 

Pancake, egg patty, bacon, cheese, Toasted mayo

\$13
- NYC BAGEL

Cold cured smoked salmon, cream cheese, tomato + onion

\$13
- BREAKFAST WRAP 

Bacon, scrambled eggs, house guac, mayo, cheese, spring mix + flour tortilla

\$13

SPECIALTIES

- SHAKSHUKA 

House-made chunky tomato + pepper sauce, eggs, bacon + Toasted artisanal sourdough

\$15
- CHILAQUILES 

Over-easy egg, tortilla chips, tomato sauce, pinto beans, onion, crema, queso fresco
Add chicken + \$3

\$13
- BUILD-YOUR-OWN OMELETTE 

Choice of home fries or mixed greens with house vinaigrette. Served with Toasted artisanal sourdough

\$13
- CHOOSE ONE CHEESE

Cheese: white cheddar, goat, mozzarella, American
- CHOOSE ANY TWO VEGGIES

Veggies: bell pepper, onions, tomatoes, mushrooms, roasted corn
- CHOOSE ANY TWO MEATS

Meats: breakfast sausage, bacon, smoked ham, chorizo
- Recommended by Toasted: Roasted corn, onions, green peppers, mixed cheeses

LUNCH SANDWICHES

Choice of home fries or mixed greens with house vinaigrette

- THE “SPACE HAM”

Artisanal sourdough bread, smoked ham, mozzarella, tomato, mixed greens, spicy mayo

\$14
- THE ROASTED

Artisanal sourdough bread, slow-roasted beef, pickled peppers, Mozzarella, mixed greens, Toasted mayo

\$16
- THE CALIFORNIA

Focaccia bread, pepperoni, grilled chicken, spicy mayo, fresh basil, onion, mozzarella cheese

\$16
- THE KOREAN

Brioche bun, hand-breaded fried K-BBQ chicken, coleslaw, Korean BBQ sauce, Toasted mayo, pickles

\$15
- THE SUNNY MADAME 

Smoked ham, sunny side up egg, creamy cheese sauce, mixed greens

\$14
- THE TOASTED CHEESE

Artisanal sourdough bread, mixed cheeses, smoked tomato dip

\$12
- THE VEGGIE

Artisanal sourdough bread, grilled vegetables, tofu, house vinaigrette, spicy mayo

\$15
- THE TURKEY PESTO 

Focaccia bread, turkey, mozzarella, tomato, bell pepper, cucumber, spring mix + house-made pesto

\$14
- THE BACON CHICKEN RANCH

Pita bread, grilled chicken, bacon, tomato, lettuce + house-made ranch

\$16

SOUPS/SALADS

- SOUPS
- CUP \$4
- BOWL \$7
- SMOKED CREAMY TOMATO

Olive oil, heavy cream, chives, topped with tortilla strips
- CHICKEN CHEDDAR

Chicken, broccoli, cheddar, bacon, cilantro, croutons, olive oil
- SOUP OF THE DAY
- SALADS
- THE TEX-MEX

Mixed greens, grilled chicken, pico de gallo, grilled corn, radishes, tortilla strips + spicy dressing

\$14
- THE CAESAR

Mixed greens, Parmesan, crouton crumbles
Add chicken + \$3
Add bacon + \$2

\$10
- THE HARVEST BOWL

Quinoa, chickpeas, fried kale, broccoli, pickled veggies + house vinaigrette
Add chicken + \$3
Add prosciutto + \$4
Add bacon + \$2

\$13
- THE THAI BOWL (gluten-friendly*) 

Rice noodles, grilled veggies, Thai sauce, peanuts, cilantro + sesame
(*Prepared in a shared kitchen, not recommended for Celiac disease.)

\$13

Substitutions or changes are just \$1 each.

FOOD ALLERGY & CONSUMER ADVISORY



Please be advised that our food may contain or come into contact with common allergens, including **peanuts, tree nuts, dairy, eggs, wheat, soy, fish, shellfish, and pork**. While we take precautions when preparing your meal, cross-contact with allergens may occur during preparation, cooking, or service.

If you have a food allergy, sensitivity, or dietary restriction, please inform your server before placing your order so we can do our best to accommodate your needs.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CAFÉ

We proudly serve Yield brand coffee + tea

UNLIMITED DRIP COFFEE	\$4
Yield Coffee’s Machu Pichu blend	
ESPRESSO BAR	
ESPRESSO	\$2.5
2oz	
AMERICANO	\$3
Espresso + 10oz hot water	
CORTADO	\$3
Espresso + 2oz milk	
CAPPUCCINO	\$4
Espresso + 6oz milk + foam	
LATTE	\$5
Espresso + 10oz milk	
ICED MOCHA LATTE	\$6
Espresso, dark chocolate, 10oz milk + ice	
ICED CARAMEL LATTE	\$6
Espresso, caramel, 10oz milk + ice	
CARAMEL FRAPPE	\$6
Espresso, caramel, milk + blended with ice	
ADD ONS	\$1
Caramel, Hazelnut, Vanilla, Mocha, Peppermint, Whole milk alternatives: skim, almond, oat	
Add extra espresso shot + \$2	
SPECIALTY ESPRESSO DRINKS	
TOASTED LATTE	\$6
Espresso, vanilla syrup, milk + Toasted marshmallow	
HOT CINNAMON MOCHA	\$6
DIRTY CHAI	\$6
Chai tea + espresso	
ICED TIRAMISÚ LATTE	\$7
Espresso, tiramisú syrup, coca, milk + vanilla cold foam	
LOTUS BISCOFF LATTE	\$7
Espresso, Biscoff cream, milk, whipped cream + Biscoff cookie	



SIDES

HOUSE MAC + CHEESE	\$5
MIXED GREEN SALAD	\$4
HASH BROWN PATTY	\$4
HOME FRIES	\$4
FRENCH FRIES	\$4
GRILLED VEGGIES	\$5
THICK-SLICED BACON	\$6
BREAKFAST SAUSAGE	\$5
SMOKED HAM	\$5
TWO EGGS ANY STYLE	\$5
ARTISANAL SOURDOUGH TOAST	\$2
SEASONAL FRUIT MIX	\$4
JALAPEÑO CREAM CHEESE	\$4

BEVERAGES

BERRY LEMONADE	\$5
Classic lemonade, house-made berry marmalade	
MILK	\$4
ICED TEA	\$4
APPLE JUICE	\$4
JUICE	\$4
Orange, cranberry or mango	
SOFT DRINKS	\$4

SMOOTHIES

STRAWBERRIES + CREAM	\$7
Strawberries, yogurt + vanilla	

FRESH JUICES

SUPER GREENS	\$5
Orange juice, kale, cucumber, green apple	
SUNNY VIBES	\$5
Orange juice, pineapple, rosemary	
PARADISE	\$5
Mango juice, strawberry, banana, mint	

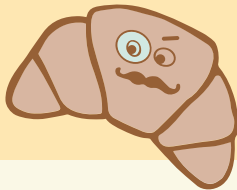
ORGANIC LOOSE TEAS

EARL GREY	\$4
Black tea with Bergamont essential oil	
PREMIUM GREEN	\$4
Classic green tea	
RED BUSH TEA	\$4
Floral, blueberry	
CRANBERRY ORANGE	\$4
Honey, orange citrus, cranberry	
MATCHA LATTE	\$6
CHAI	\$4
Warm spices, orange, cinnamon, clove	
SPECIALTY TEA DRINKS	
ICED STRAWBERRY MATCHA LATTE	\$6
Matcha tea with house-made marmalade + milk	
CHAI LATTE	\$5
Chai + milk	
GINGER INFUSION	\$4
Ginger, lime, mint, honey	

THE BAKERY

TOASTED COOKIE	\$4
COFFEE CAKE	\$4
SCONE	\$5
CINNAMON ROLL	\$6
ASK FOR SEASONAL PASTRIES	

Visit our bakery display and select from the freshest baked goods available!



“LET’S GET TOASTED” COCKTAILS

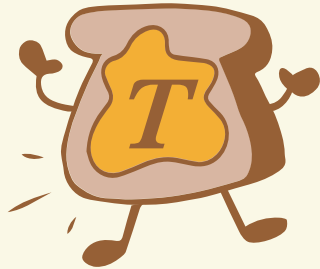
TOASTED MIMOSA	
Juice + Prosecco	
Select juice: orange, peach, mango, cranberry	
GLASS	\$8
CARAFE	\$25
SUNRISE MIMOSA	
OJ, Prosecco, grenadine	
GLASS	\$9
CARAFE	\$28
APEROL SPRITZ	\$10
Aperol, sliced orange + Prosecco	
BERRY MOJITO	\$12
Rum, mint, lime, berries	
BLOODY MARY	\$12
Vodka, house-made tomato juice	
ESPRESSO MARTINI	\$12
Espresso, Kahlua, vodka	

SIGNATURE COCKTAILS

SCARLET WITCH	\$12
Mezcal, hibiscus syrup, Rosemary + tajin	
TROPICAL GLOW	\$12
Gin, passion fruit, ginger, tonic water	
OAXACA OLD FASHIONED	\$12
Tequila, mezcal, spiced bitters, agave, chili salt	
MONKEY BLISS	\$12
Whiskey, natural banana essence, coffee, bitter chocolate	
PEACH FIZZ	\$12
Vodka, peach liquor, cranberry juice + sparkling water	

BEER + WINE

DRAFT BEER	\$7
Yuengling, Heineken, Blue Moon, Stella Artois, Rhinegeist Truth, Modelo, Bud Light, Michelob Ultra	
WINE	\$8
Cabernet Sauvignon, Merlot, Moscato, Pinot Grigio, Chardonnay, White Zinfandel	



FOR TINY TOASTS

Choice of beverage included: soft drink, milk or juice

MINI WAKEY-WAKEY	\$7
Pancake, bacon or sausage, egg any style	
CHICKEN + FRIES	\$7
Hand-breaded fried chicken + fries	
MAC + CHEESE	\$7
House mac + cheese, seasonal fruit	

Substitutions or changes are just \$1 each.