

Eggs

Substitute egg whites +2

SMOKED BRISKET HASH*

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

VEGGIE HASH* (V) 🌶️

2 up eggs • Brussels • bell peppers • potatoes • mushrooms • black beans • jalapeños • frisee • goat cheese 17.5
Add grilled rosemary sourdough 1.5

GREEN EGGS NO HAM

Egg whites • asparagus • zucchini • scallions • grilled chicken • chimichurri • fruit 18.5

SHRIMP & GRITS* (GF)

Cheesy grits • Spanish chorizo • up egg 19

ABC HASH*

Avocados • pork belly • cheddar • potatoes • 2 up eggs • scallions 18.5
Add grilled rosemary sourdough 1.5

DENVER-ISH SCRAMBLE

Canadian bacon • Portuguese linguica sausage • tomatoes • bell peppers • red onions • cheddar • parmesan truffle potatoes 17

STEAK & EGGS*

Flat iron steak • 2 eggs • parmesan truffle potatoes • roasted tomatoes 26

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 18

EGGS IN PURGATORY (V) 🌶️

Sourdough bread bowl • tomato shakshuka sauce • mushroom • feta • up egg • scallions • mint 18



EGGS IN PURGATORY

Benny's

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 17

TOASTED GASTROBRUNCH

French Toasts

STRAIGHT UP FRENCH TOAST (V) 12

Brioche • bananas • peanut butter • bacon • honey 17

ELVIS FRENCH TOAST

CLASSIC MONTE CRISTO

Smoked turkey • brioche • Swiss cheese • jam • powdered sugar 18

FRENCH TOAST COMBO*

French toast • 2 eggs any style • choice of bacon or Portuguese linguica sausage 16

STUFFED FRENCH TOAST (V)

Brioche • fresh berries • mascarpone • vanilla • fresh cream • passionfruit caramel 17

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

All breads delivered fresh daily from Bon Breads Baking Co

Sandwiches • Burgers

STEAK SANDWICH*

Caramelized onions • arugula • Dijon • demi glacé • baguette • fries 19

SMOKED BRISKET MELT

Sourdough • BBQ sauce • cheddar & mozzarella cheese • fries 18

MINI WAGYU BURGERS*

Chipotle aioli • fries 18.5
Add cheddar +1

THE GRILLED CHEESE

Sourdough • cheddar & mozzarella cheese • fries 14

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 20

GRILLED CHICKEN WRAP

Romaine • bell peppers • feta cheese • Kalamata olives • red onions • Caesar dressing • fries 16

South of the Border

THE BREAKFAST BURRITO

Scrambled eggs • black beans • potatoes • cheddar • mashed avocado • salsa fresca • sour cream
Served wet with your choice of red or green salsa 18
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

BARBACOA TACOS

Chipotle pesto • pineapple • white cabbage • avocado-tomato salsa • flour or corn tortillas • fries 18

SANTA FE SCRAMBLE 🌶️

Jalapeños • scallions • onions • mozzarella • cilantro • tortilla strips • chipotle sauce • potatoes • roasted tomatoes 15.5

THE BREAKFAST QUESADILLA

Flour tortilla • scrambled eggs • cheddar • mozzarella • green chiles • beef barbacoa • potatoes • mashed avocado • salsa fresca • sour cream 15.5

SHRIMP TACOS

Pico de gallo • avocado • red cabbage • cheddar • cilantro • chipotle pesto sauce • flour or corn tortillas • fries 18.5

Greens

BOB'S COBB SALAD (GF)

Romaine • egg • Roma tomatoes • Gorgonzola • avocado • smoked turkey • scallions • bacon • basil ranch 15

GRILLED WHOLE ROMAINE CAESAR

[(GF) without croutons] 13

THE CHOPPED CHICKEN SALAD (GF)

Lettuce • Roma tomatoes • basil • mozzarella • vinaigrette • choice of sun-dried tomatoes or Kalamata olives 16

BALSAMIC GRILLED CHICKEN SALAD (GF)

Mixed greens • Gorgonzola • walnuts • basil • balsamic vinaigrette 16

Toasts

All toasts served on char-grilled 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 17.5

SMOKED SALMON* 🌶️

Smoked salmon • eggs • pickled onions • capers • jalapeño cream cheese • dill 16.5

GRILLED VEGGIE TOAST (V)

Goat cheese • egg whites • tomatoes • zucchini • asparagus • piquillo peppers • red onions • balsamic reduction 15

Pancakes

CHOCO CHOCOLATE CHIP CAKES

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 17.5

STRAIGHT UP PANCAKES (V) 12

PANCAKES COMBO*

Pancakes • 2 eggs any style • choice of bacon or Portuguese linguica sausage 16



KANAFEE

Desserts

COCONUT PISTACHIO KANAFEE (V)

Shredded phyllo • ricotta & mozzarella cheese • coconut • orange blossom syrup • toasted brioche • topped with pistachios 16

MESSY SUNDAE (GF)

Vanilla bean ice cream • chocolate & caramel sauce • walnuts • whipped cream 13.5



MESSY SUNDAE

*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 13

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

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

ESPRESSO MARTINI

Vodka • coffee liqueur • espresso • vanilla

APEROL SPRITZ

Aperol • sparkling wine • soda • orange

TEQUILA MULE

Tequila • lime • ginger beer • bitters



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

Flaming Coffee

All Flaming Coffees 16

IRISH COFFEE

Hot coffee • Irish whiskey • caramelized
sugar • whipped cream

SPANISH COFFEE

Coffee • Martel cognac • Kahlua •
caramelized sugar • whipped cream



Drinks

MILK 3 SODA 4

ORGANIC ICED TEA 4

Black or Passionfruit

BOTTLED WATER 5

Still or Sparkling (500mL)

ORGANIC HOT TEA 3.5

Earl Grey • English Breakfast
Jasmine Green • Chamomile

Coffee Bar

CAFE LATTE 4.5

CHAI LATTE 5.5

Iced or Hot

CAFE AMERICANO 3

BOTTOMLESS DRIP COFFEE 4

Decaf or Regular

Serving Italian LaVazza Coffee

Milk Options:

Whole • Non-fat • Almond

Add Flavor + 1

Vanilla • Caramel

CAPPUCCINO 4.5

ESPRESSO

Single 2.5 Double 4

NITRO COLD BREW 5

HAMMERHEAD 4

Drip coffee with a shot of espresso

Bellini's

Made with Cupcake Prosecco & fruit puree • All Bellinis 11

WHITE PEACH

PARADISE PEAR

BLOOD ORANGE

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 • bacon
roasted jalapeño
tajin rim • stuffed olive 14



Juicy

Small 4 • Large 7

ORANGE • GRAPEFRUIT • APPLE

Bubbles

PROSECO, CUPCAKE VINEYARDS SPLIT 10

PROSECO, CUPCAKE VINEYARDS 40

SPARKLING, TOAST, JAM CELLARS 40

Wine

6oz 9oz

CHARDONNAY 10 14 34

Butter, Jam Cellars, Napa

SAUVIGNON BLANC 12 16 43

Kim Crawford, New Zealand

CABERNET SAUVIGNON 10 14 38

JAM, JAM CELLARS, NAPA

Beer

STELLA ARTOIS 6.5
(Pilsner, ABV 5%)

MODELO 6.5
(Mexican Lager, ABV 4.4%)

BLUE MOON 6.5
(Belgian Wheat Ale, ABV 5.4%)

STONE IPA 7.5
(IPA, ABV 6.9%)

Loyalty Rewards

DINE

Dine at Toasted Gastrobrunch or Sammy's Restaurant & Bar.

EARN

Receive 1 point for every dollar spent. The more you dine, the more you earn.

REDEEM

Take \$10 OFF for every 250 points redeemed.

SIGN UP WITH YOUR SERVER TODAY!

TOASTED

GASTROBRUNCH

KIDS 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 7.5

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

(V) = vegetarian **(GF)** = gluten-free

*Eating undercooked meat/seafood may increase risk of food borne illness, especially if you have certain medical conditions. Toasted Gastrobrunch 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. Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant

Tstd NV 01-01-23