

# TOASTED

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All toasts served on grilled rosemary sourdough

### AVOCADO TOAST (V)

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

### SMOKED SALMON TOAST\* 🌶️

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

### LOBSTER TOAST

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

### GRILLED VEGGIE TOAST (V)

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

## SOUTH OF THE BORDER

### BARBACOA TACOS

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

### CHILAQUILES\* 🌶️ (GF)

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

### SHRIMP TACOS

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

### THE QUESADILLA

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

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

## SHAREABLE

### SALT & PEPPER WINGS

Chili flakes • crispy garlic 16.5

### GRILLED OCTOPUS

Linguica sausage • corn • bell peppers • chipotle pesto • spinach • chipotle cream • cilantro 21

### MINI DUCK TACOS\*

Feta • Roma tomatoes • Napa cabbage • lebni • cilantro ranch 21

### CRISP BRUSSELS SPROUTS (V)

Romano • walnuts • balsamic glaze 14

### ROASTED DUCK CHICKPEA HUMMUS (V)

Paprika • parsley • roasted duck • pine nuts • EVOO • grilled herb flatbread 18

### TRUFFLE FRIES

Romano cheese 12

### PORK DUMPLINGS

Cilantro • green onions • Roma tomatoes • ponzu chili sauce 13.5

### SHAKSHUKA BABA GANOUSH (V)

Tahini • paprika • parsley • bell peppers • tomato shakshuka sauce • mint • EVOO • grilled herb flatbread 16

### LEBNI SOFT CHEESE (V)

Zaatar • Roma tomatoes • cucumbers • EVOO • grilled herb flatbread 15.5

## SALAD

### 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

### GREEK SALAD (GF) (V)

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

### BALSAMIC GRILLED CHICKEN (GF)

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

## ENTRÉE

### LOBSTER ORZITTO

Shiitake and crimini mushrooms • garlic • white wine • mascarpone • Romano • truffle oil • parsley 32

### BONE-IN SHORT RIB

Cheesy grits • olive tapenade • baby carrots • basil • mint 29

### GRILLED CHICKEN BREAST (GF)

Tri-color potatoes • Brussels sprouts • balsamic glaze 22

### MINI WAGYU BURGERS\*

Chipotle aioli, served with French fries 19  
Add cheddar +1

### SALMON FILET\*

Red cabbage • Arugula • red onions • cucumbers • cilantro • scallions • ponzu sauce 28

### CHICKEN TEQUILA FETTUCCINE

Linguini • bell peppers • red onions • jalapeños • cilantro • tequila-lime cream sauce 25.5

### THE BURGER\*

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

### FETTUCCINE ALFREDO

Chicken • garlic • Romano • alfredo sauce • fettuccine • Roma tomatoes • parsley 25.5

### STEAK FRITES\*

10oz flat iron steak • truffle fries • demi glacé 30.5

### SEA BASS

Capers • red onions • cherry tomatoes • Parsley • frisée • EVOO 30

### LAMB CHOPS

Grilled with tri-color potatoes • baby carrots • chimichuri 32

## FLATBREAD

All flatbreads served on our crispy artisan crust

### BIANCA

Garlic cream sauce • arugula • mozzarella • Romano cheese • scallions 22

### MARGHERITA

House-made tomato sauce • mozzarella • olive oil • basil 18

### DIAVOLA 🌶️

House-made tomato sauce • mozzarella • linguica sausage • red onions • Kalamata olives • chili flakes • oregano 23

### BRIE CHEESE & TRUFFLE OIL (V)

Shiitake and crimini mushrooms • Brie cheese • truffle oil 21

### PEPPERONI

House-made tomato sauce • oregano 19.5

### GOAT CHEESE

Shiitake and crimini mushrooms • fresh garlic • spinach • red onions • chili oil 23

### GARLIC CHEESE BREAD

Garlic purée • mozzarella • Romano cheese • chili oil • oregano • parsley 18

## DESSERT

### APPLE PIE THIN CRUST PIZZA (GF)

Apples • cinnamon • nutmeg • streusel topping • vanilla bean ice cream • caramel drizzle 17

### 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.

\*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 butter or 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.

# HAPPY HOUR

**3 - 6 PM DAILY**  
**1/2 OFF ALL BELOW ITEMS**

### CRISP BRUSSELS SPROUTS (V)

Romano • walnuts • balsamic glaze 14

### (2) MINI WAGYU BURGERS\*

Chipotle aioli 19  
 Add Gorgonzola or cheddar +1

### GRILLED VEGGIE TOAST (V)

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

### THE QUESADILLA

Flour tortilla • cheddar • mozzarella • green chiles • beef barbacoa • potatoes • avocado mash • salsa fresca • lebni cream 15.5

### SALT & PEPPER WINGS

Chili flakes • crispy garlic 16.5

### TRUFFLE FRIES (V)

Romano cheese 12

### AVOCADO TOAST (V)

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

### PORK DUMPLINGS

Cilantro • green onions • Roma tomatoes • ponzu chili sauce 13.5

### (2) SHRIMP TACOS

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

### ROASTED DUCK CHICKPEA HUMMUS (V)

Tahini • paprika • parsley • duck confit • pine nuts • EVOO • grilled herb flatbread 18

### LEBNI SOFT CHEESE (V)

Zaatar • Roma tomatoes • cucumbers • EVOO • grilled herb flatbread 15.5

### BABA GANOUSH (V)

Tahini • paprika • parsley • bell peppers • tomato shakshuka sauce • mint • EVOO • grilled herb flatbread 16

### (2) BARBACOA TACOS

Chipotle pesto • pineapple • red cabbage • avocado-tomato salsa • flour or corn tortillas • spiced vegetarian beans 18

# SIGNATURE COCKTAILS

## ALL COCKTAILS 14

### APEROL SPRITZ

Aperol • sparkling wine • soda • orange

### ONE IN A MELON

Rum • St. Germain • watermelon juice • lime

### PISCO SOUR

Pisco Quebranta • lime • egg white • Chuncho bitters

### RED MONSTER

House bloody mix • lime • shrimp roasted jalapeño • bacon tajin rim • stuffed olive  
**Pick your spirit:** Vodka • Gin • Tequila

### MARGARITA

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

### ESPRESSO MARTINI

Vodka • Tía Maria • espresso • vanilla

### PAMPLEMOUSSE

Gin • St. Germain • grapefruit juice • lemon juice

### CUCUMBER MORNING

Sauvignon blanc • agave • lime • cucumber • mint • soda

### GREEN MONSTER

Vodka • green bloody mix • shrimp • roasted jalapeño • bacon • stuffed olive • smoked salt rim  
**Pick your spirit:** Vodka • Gin • Tequila

### OLD FASHIONED

Bourbon • simple syrup • bitters • orange • cherry

### TEQUILA MULE

Tequila • lime • ginger beer • bitters

### LAVENDER LADY

Gin • lavender cordial • lime • sparkling wine

### NEGRONI

Gin • Campari • sweet vermouth • orange

### PRICKLY PEAR SOUR

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

### RASPBERRY MARTINI

Vodka • raspberries • agave nectar • lemon

# WINE SELECTIONS

## SPARKLING

**CHANDON, BRUT**, Split -- -- 17

**TOAST**, Jam Cellars, California -- -- 40

**MUMM, BLANC DE BLANCS**, Napa -- -- 52

**ROEDERER ESTATE**, Brut -- -- 70

## CHARDONNAY

**BUTTER**, California 14 19 52

**DAOU**, Paso Robles 15 20 58

**NEYERS**, Carneros 16 22 62

**SONOMA-CUTRER**, Sonoma Valley 17 24 65

**FLOWERS**, Sonoma Valley -- -- 80

**NEWTON, UNFILTERED**, Napa County -- -- 90

**SONOMA-CUTRER LES PIERRES**, Sonoma Valley -- -- 90

## OTHER WHITES

**PINOT GRIS, ETUDE**, Carneros 17 24 65

**RIESLING, MARIETTA**, California 14 19 52

**ROSE, MEOMI**, California 14 19 52

**SAUVIGNON BLANC, DAOU**, Paso Robles 15 20 58

**SAUVIGNON BLANC, JUSTIN**, Paso Robles -- -- 60

**SAUVIGNON BLANC, SINEGAL**, Napa -- -- 72

**SAUVIGNON BLANC, CAKEBREAD**, Napa 24 30 90



## CABERNET SAUVIGNON

**JAM**, California 14 19 52

**DAOU**, Paso Robles 15 20 58

**B.R. COHN**, Sonoma Valley 16 22 62

**UNSHACKLED, PRISONER GROUP**, Napa Valley -- -- 65

**AUSTIN HOPE**, Paso Robles 20 28 75

**DAOU RESERVE**, Paso Robles -- -- 95

**GROTH**, Napa Valley -- -- 105

**CABERNET SAUVIGNON, CAYMUS**, Napa Valley -- -- 135

## OTHER REDS

**MERLOT OBERON**, Napa Valley 17 24 65

**PINOT NOIR, MEOMI**, California 15 20 58

**PINOT NOIR, NINER**, Edna Valley -- -- 88

**RED BLEND, BODYGUARD**, Paso Robles 22 29 80

**RED BLEND, PESSIMIST**, Paso Robles 17 24 65

**RED BLEND, PRISONER**, Napa Valley -- -- 95

**ZINFANDEL, SALDO**, Napa Valley 17 24 65

## 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