

BRUNCH

SNACKS

BELGIAN WAFFLE 11.

buttermilk waffle, fruits & whip cream

TOSTI PANCAKES 10.

pancakes, fruits & warm maple syrup

FRENCH TOAST 11.

challah, fruits & warm maple syrup

OATMEAL 9. (V) (GF)

steel cut vegan oat, honey, fruits & oat milk

GRANOLA 6. (V) (GF) ADD YOGURT 2 / ADD FRUITS 2

TOASTS

AVOCADO TOAST 11.

7 grain, guacamole & sunny-side egg

PROSCIUTTO 13.

sour dough, scrambled eggs, prosciutto with shaved parmesan

SMOKED SALMON 14.

sour dough, scrambled eggs, Norwegian smoked salmon, caper with crème fraiche

EGGS

OMELET BAR 4. build your own omelet, egg sandwich or burrito

custom made by our chef using a selection of the following ingredients:

avocado, guacamole, turkey breast, bacon 3

ham, sausage, goat cheese, feta cheese 2

asparagus, spinach, cheddar, provolone, mozzarella, Swiss 1.5

onion, tomato, roasted red peppers, mushroom 1.

BACON & CHEDDAR SANDWICH 10.

brioche bun, smoked bacon, fried eggs
cheddar and chipotle mayo

TOSTI'S EGG SLIDERS 11.

fried eggs, cheddar, bacon, biscuits & homemade jam

EGGS BENEDICT 13.

tomato, ham, poached eggs, English muffin & hollandaise sauce with salad or home fries

SALMON BENEDICT 16.

salmon, spinach, poached eggs, English muffin & hollandaise sauce with salad or home fries

AVOCADO BENEDICT 15.

guacamole, arugula, feta, poached eggs, English muffin with salad or home fries



CHICKEN & WAFFLE 15.



Soy ginger marinated fried chicken & waffle with homemade Peruvian green sauce

CROQUE MONSIEUR 11.

sour dough, ham, mustard & gruyere cheese

CROQUE MADAME 12.

sour dough, smoked ham, mustard, gruyere cheese, sunny-side egg

ABL T 11.

challah, avocado, smoked bacon, lettuce, tomato and basil mayo

TOSTI'S SANDWICH 10.

brioche bun, scrambled eggs, cheddar
caramelized onions, chives and sriracha mayo

**if you have any food allergies, please let us know*

BRUNCH PLATE

FARMER'S PLATE 11.

biscuits, over easy eggs, gravy & homemade jam

COUNTRY BREAKFAST 13.

two eggs any style, sausage or bacon, home fries & wheat toast

STEAK & EGGS 19.

marinated grilled hanger steak, over easy eggs, home fries & wheat toast

HUEVOS RANCHEROS 13. (GF)

crispy corn tortillas, refried beans, mozzarella, Pico de Gallo, guacamole, sunny side eggs, green salsa on side

LOX PLATE 19.

Norwegian smoked salmon, hard-boiled egg, tomatoes, red onion, cucumbers, capers, crème fraiche & toast

SALAD after 12pm

KALE SALAD 12. Add grilled chicken 4 / Add steak 5 (GF)

kale, avocado chunks, quinoa, cherry tomatoes, shaved parmesan with lemon vinaigrette

BEEF SALAD 11. Add grilled chicken 4 / Add steak 5 (GF)

arugula, mesclun, roasted beet, almond, goat cheese, bacon, roasted red peppers with balsamic vinaigrette

HUMMUS SALAD 13. (V)

cherry tomatoes, cucumbers, radish, chunks avocado, black olives, homemade hummus & warm pita

SANDWICH after 12pm All sandwiches with side salad or French fries

CHICKEN SANDWICH 13.

grilled chicken, lettuce, red onions, tomatoes, bacon & basil mayo

PORTOBELLO SANDWICH 12.

grilled Portobello, basil pesto, spinach, red onions, red peppers & provolone

VEGGIE BURGER 12.

veggie patty, guacamole, arugula, onion, tomato pesto & honey mustard mayo

TOSTI'S BURGER 13. Add bacon 3

beef patty, lettuce, tomatoes, pickle, cheddar, sriracha mayo on a brioche bun

TURMERIC TUNA SANDWICH 12.

croissant, turmeric tuna, red onions, provolone, apple & raspberry compote

TBLT 13.

roasted turkey breast, bacon, lettuce, tomatoes, provolone & chipotle mayo

SIDES

SMOKED BACON 6.

PORK LINKED SAUSAGE 5.

MIXED GREEN SALAD 5.

TOAST – sour dough / wheat 2.

DEVILED AVOCADO 7.

SMOKED MAPLE HAM 5.

TWO EGGS ANY STYLE 4.

HOME FRIES / FRENCH FRIES 5.

SIDE HUMMUS 7. BISCUITS with butter, homemade jam 5.

SIDE PANCAKE 5.

SIDE FRENCH TOAST 6.

(V)=vegan (GF) =gluten free

BREAKFAST

(Served from 8am to 4pm)

SNACKS

BELGIAN WAFFLE 11.

buttermilk waffle, fruits & whip cream

TOSTI PANCAKES 10.

pancakes, fruits & warm maple syrup

FRENCH TOAST 11.

challah, fruits & warm maple syrup

OATMEAL 9. (V) (GF)

steel cut vegan oat, honey, fruits & oat milk

GRANOLA 6. (V) (GF) ADD YOGURT 2 / ADD FRUITS 2

TOASTS

AVOCADO TOAST 11.

7 grain, guacamole & sunny-side egg

PROSCIUTTO 13.

sour dough, scrambled eggs, prosciutto with shaved parmesan

SMOKED SALMON 14.

sour dough, scrambled eggs, Norwegian smoked salmon, caper with crème fraiche

CROQUE MONSIEUR 11.

sour dough, ham, mustard & gruyere cheese

CROQUE MADAME 12.

sour dough, smoked ham, mustard, gruyere cheese & sunny-side egg

ABLT 11.

challah, avocado, smoked bacon, lettuce, tomato and basil mayo

EGGS

OMELET BAR 4. *build your own omelet, egg sandwich or burrito*

custom made by our chef using a selection of the following ingredients:

avocado, guacamole, turkey breast, bacon 3.

ham, sausage, goat cheese, feta cheese 2.

asparagus, spinach, cheddar, provolone, mozzarella, Swiss 1.5

onion, tomato, roasted red peppers, mushroom 1

BACON & CHEDDAR SANDWICH 10.

brioche bun, smoked bacon, fried eggs cheddar and chipotle mayo

TOSTI'S SANDWICH 10.

brioche bun, scrambled eggs, cheddar caramelized onions, chives and sriracha mayo

TOSTI'S EGG SLIDERS 11.

fried eggs, cheddar, bacon, biscuits & homemade jam

SIDES

SMOKED BACON 6.

PORK LINKED SAUSAGE 5.

MIXED GREEN SALAD 5.

TOAST – sour dough / wheat 2.

DEVILED AVOCADO 7.

SIDE HUMMUS 7.

SIDE PANCAKE 5.

(V)=vegan (GF) =gluten free

SMOKED MAPLE HAM 5.

TWO EGGS ANY STYLE 4.

HOME FRIES / FRENCH FRIES 5.

BISCUITS with butter, homemade jam 5.

SIDE FRENCH TOAST 6.

LUNCH

(Served from 11:30 am to 4pm)

STARTERS

SOUP OF THE DAY 6.

BEEF CHILI 11. (GF)

MAC & CHEESE 7.

GUACAMOLE & CHIPS 7. (V) (GF)

VEGGIE CHILI 11.

SALAD

KALE SALAD 12. (GF)

Add grilled chicken 4 / steak 5

kale, avocado chunks, rainbow quinoa, cherry tomatoes & shaved parmesan w/ lemon vinaigrette

HUMMUS SALAD 13. (V)

cherry tomatoes, cucumbers, black olives chunks avocado, radish, homemade hummus & warm pita bread

CESAR SALAD 10.

Add grilled chicken 4 / steak 5

Romaine lettuce, hard-boiled egg, parmesan Cheese, toast bread with Cesar dressing

BEET SALAD 11. (GF)

Add grilled chicken 4 / steak 5

arugula, mesclun, beet, bacon, almond, goat cheese & roasted red peppers w/balsamic vinaigrette

GRILLED SALMON SALAD 17.

grilled salmon, romaine, kale, tomatoes, cucumber, red onions, bell peppers, feta cheese, black olives with red vinaigrette.

SALAD NICOISE 13. (GF)

lettuce, spinach, potatoes, green beans, black olives, turmeric tuna, hard-boiled eggs, tomato, anchovy & red wine vinaigrette

SANDWICH *All sandwiches with side salad or French fries*

CHICKEN SANDWICH 13.

grilled chicken, lettuce, red onions, tomatoes, bacon & basil mayo.

TBLT 13.

roasted turkey breast, bacon, lettuce, tomatoes, provolone & chipotle mayo.

VEGGIE BURGER 12.

veggie patty, guacamole, arugula, onion, tomato pesto & honey mustard mayo.

STEAK SANDWICH 15.

marinated hanger steak, mixed greens, red onion, pickles and sriracha mayo.

PORTOBELLO SANDWICH 12.

grilled Portobello, basil pesto, spinach, red onions, red peppers & provolone.

TURMERIC TUNA SANDWICH 12.

croissants, turmeric tuna, red onions, provolone, apple & raspberry compote.

TOSTI'S BURGER 13. *Add bacon 3*

beef patty, lettuce, tomatoes, cheddar, pickle, sriracha mayo on a brioche bun.

BULGOGI ROLL 14.

thin sliced rib eye beef bulgogi, onion, mozzarella, piceo de gallo and chipotle mayo on a toasted roll

SEASONAL CHEF'S SPECIAL

VEGGIE WRAP 12.

Mixed green, carrot, cucumber, avocado, tomato, fresh mozzarella & honey mustard mayo with side salad or French fries

Add veggie chili 3 / hummus 3 / tofu 3

FRESH MOZZARELLA & TOMATO TARTINE 11.

sour dough, basil pesto, spinach, fresh mozzarella, tomato and balsamic reduction

TOSTI'S SIGNATURE BOWLS / BURRITO

VEGGIE BEAN BURRITO 12. (V) Add veggie chili 3 / guacamole 3 / chicken 4 / steak 5
cilantro rice, lettuce, red bean, corn salsa, Pico de Gallo & red salsa on side with side salad or French fries

BIBIM BOWL 15.

Traditional Korean rice dish topped with savory vegetables & eggs garnish with Gochujang on the side
Add tofu 3 / beef bulgogi 4 / steak 5

SANTA FE BOWL 13. Add guacamole 3 / chicken 4 / steak 5

cilantro rice, lettuce, corn salsa, red bean, Pico de Gallo, green pepper, onion, monterey jack cheese & sour cream

SALMON BOWL 19.

Marinade grilled salmon, cilantro rice, quinoa, spinach, mango salsa and sliced almond

GRILLED VEGGIE BOWL 13.

asparagus, Portobello, roasted red peppers, spinach, poached eggs & whole wheat toast

SHRIMP CHILI 15.

chef's special spicy tomato sauce with cilantro rice, pepper, onion and shrimps with cheese

CHICKEN POT PIE 14.

Savory pie filled with cooked chicken, onion, carrot, mushroom, corn & green peas in a creamy sauce

TACOS All tacos with side salad or French fries

CHICKEN TACO 12.

grilled chicken, lettuce, cilantro, Pico de Gallo & sriracha mayo

SPICY SHRIMP TACO 13.

spicy marinated shrimp, lettuce, cilantro, Pico de Gallo, sriracha mayo & sour cream

KOREAN STEAK TACO 14.

Korean style marinated hanger steak, lettuce, red onion, cilantro & chipotle mayo

VEGGIE TACO 11. (V)

portobello mushroom, onion, spinach, roasted red pepper & basil pesto

FISH TACO 12.

fried tilapia, lettuce, cilantro, pineapple salsa, chipotle mayo & sour cream

BYOB - ENJOY BRING YOUR OWN WINE & BEER

20% Gratuity will be added to parties of 6 or more.

Talk of the Town!

Write a review on Yelp or Google and get a FREE small
Chips & Guacamole after you show it to your server. (one free per table)

COFFEE

COFFEE	3.5 / ICED 4
CAFE LATTE	3.95 / ICED 4.75
CAPPUCCINO	3.95 / ICED 4.75
MOCHA	4.25 / ICED 5.5
AMERICANO	(S) 3 (D) 4 / ICED 4.5
ESPRESSO	SINGLE 2 / DOUBLE 3
MACCHIATO	SINGLE 3 / DOUBLE 4
CHAI LATTE	3.95 / ICED 4.75
MATCHA LATTE	4.25 / ICED 5.5
HOT CHOCOLATE	3.75
ADD SHOT	1
ADD ALMOND, OAT MILK	0.5

BEVERAGE

MILK	2.5
CHOCOLATE MILK	3
LEMONADE	4
ORANGE JUICE	4.75
APPLE JUICE	3
HOMEMADE ICE TEA	3.25
ARNOLD PALMER	4.5
EVIAN / FIJI	2.5
PELLEGRINO	2.5
BOYLAN	2.5
GUS	3
CAN SODA	2

SPECIAL DRINK

CHOCOLATE CHAI LATTE	4.25
VANILLA CHAI LATTE	4.25
MINT HOT CHOCOLATE	4.25
BERRY WHITE HOT CHOCOLATE	4.25
WHITE HOT CHOCOLATE	4
HONEY TURMERIC LATTE	4.25
BLACK TEA LATTE 4 / ICED 4.5	

TEA 3.25 / ICED 3.75

ENGLISH BREAKFAST
ORGANIC GREEN
EARL GREY LAVENDER
SWEET GINGER PEACH
SOUTHERN MINT (DECAF)
GOLDEN CHAMOMILE (DECAF)
WHITE PEAR
LIPTON 2.75 / ICED 3.25
FRESH HIBISCUS ICED TEA 3.75

PASTRY

MUFFIN	2.5
CROISSANT	3.5
CHOCOLATE CROISSANT	3.75
BROWNIE	3
RICE CRISPY	3
COOKIE	2
BABY CAKE	2
MINI CUP CAKE	2
BANANA NUT BREAD	3.5
CRANBERRY SCONE	3.5
MACARON	2.5

DESSERT

TIRAMISU	6
CHEESE CAKE	6
TOSTI MATCHA LAVA	6
CHOCOLATE MOUSSE	6
STRAWBERRY PEACH PIE	5.5
PECAN PIE	5.5
KEY LIME CHEESE CAKE	6
PEANUT BUTTER CREAM PIE	5.5

 **SEASONAL SPECIAL DRINK** 

SMOOTHIES 6 **PINK - STRAWBERRY, BLUEBERRY, BANANA**
GREEN - APPLE, SPINACH, BANANA
YELLOW - MANGO, PINEAPPLE, BANANA

FRESH BEET JUICE 6.5