

E a t

Gastro Pub Sliders. (3) Tillamook Cheddar / Tomato Jam / Caramelized Onion	9
Ahi Tacos. Ginger-Soy / Smoked Chili ~ Cardamom Cream / Jicama Slaw / Molcajete Salsa	11
Frito Pie. Ranchero Chili / Fresh Pintos / Chili Verde / Aged White Cheddar / Tomato / Cilantro	8
The Toast Fries. Hand-Cut / Twice Blanched / Sweet Soy Ketchup / Dill Ranch / Mucky Duck Mayo	7
Blue Ribbon Mussels. P.B.R. / Smoked Tomatoes / Garlic Butter / Herbs / Grilled Sun-dried Baguette	12
Cheese Plank. Artisan Cheeses / Seasonal Fruits / Nuts / Water Crackers / Grilled Baguettes	14

G o o d

*Crazy Granny. Grannys / Maytag / Beets / Sweet Georgia Nuts / Chicken / Arugula / Mustard Vin	12
Bistro. Candied Pecans / Applewood Bacon / Goat Cheese / Spinach / Roasted Pepper / Citrus Vin	12
Pierce Street. Ahi / Cucumber / Tomato / Portabella / Beets / Sun Dried Tomato Vin / Feta	14

F o o d

Chicken & Waffle. Natural Chicken / Cilantro Corn Waffle / Seasonal Fruit Compote / North Carolina Slaw Red's Mashed	14
The Mile High Enchiladas. Layered Mexi-Town Tortillas / Tofu / Pepper Jack / Feta / Grilled Vegetables House Made Pablano Cream Sauce / Mexican Rice / Black Beans	11
*Ventura Burger. 6oz Turkey Burger / Tillamook Cheddar / Guacamole / Tomato / Jicama Slaw / Black Bean Spread / Chared Tomato Salsa and Fresh Tortilla Chips	11
*Carnitas. Pablano Pulled Pork / Green Onion / Cilantro Corn Waffle / Cardamom Cream / Jicama-Jalapeno Slaw	14
*Latino Yard Bird. Skewered-Grilled Natural Chicken / Confetti Rice / Serrano Mango Salsa / Chili-Basil Oil	16
The Big Wang. Ginger-Chili Glazed Salmon / Sticky Rice Cake / Coconut Curry Sauce / Braised Bok Choy	19
*Deuce Deuce. Guinness Maple Brined Double Pork Chop / Grain Fed / Sweet n' Tangy Braised Cabbage Italian Melba Raspberry Essence / Pecan Brittle	19
*Regular Joe. All Natural Black Angus / Choice of Cheese (Cheddar, Pepper Jack, Provolone, Swiss) Lettuce / Tomato / Red Onion	10
Got a have em' Bleu Cheese, Caramelized Onions, Sautéed Mushrooms, Grilled Onion, Green Chili, Charred Tomato Salsa	\$.75
Got a have em' Guacamole, Bacon	\$ 2
*Burger Madame. All Natural Black Angus / Onion / Tomato / Smoked Gouda / Ramesco / Fried Egg / Arugula	12
*The Joint. All Natural Black Angus / Blue Cheese Stuffing / Basil Aioli / Sweet Soy Ketchup Crispy Onions / Sweet Carrots	14
Kettle Chip Whitefish. Encrusted Whitefish / North Carolina Slaw / Pickle n' Dill Rice / Old Bay Aioli	16
Pasta Rigate. Spinach / Pine Nuts / Onions / Roasted Red Pepper Pinot Grigio Sauce / Garlic / Parmesan Cheese	13
*The Woodward. All Natural Black Angus Ribeye / Maytag Compound Butter / Frites Madeira Steak Sauce / Portabellas / Grilled Red Onions	26

***All of the Poultry, Beef & Pork Served at Toast are *Certified All Natural* and are Free of Hormones, Antibiotics and Steroids !!!!**

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-born illness. 3/09

Grape

WHITE

chardonnay—Napa Landing, CA—7 / 26

Who says you need to spend \$\$\$ for a great chard?

chardonnay—Villa Mt. Eden, Bien Nacido, CA—10 / 37

Juicy, ripe fruit, butterscotch and “toast”

chardonnay—Bennett Family, Russian River, CA—12 / 45

Owner’s favorite!! LOVE IT!

chardonnay—St. Francis, Sonoma, CA—36

Citrus, melon, vanilla. . . worth getting the bottle!

chardonnay—Cakebread Cellars, Napa, CA—65

Delicious.

chardonnay—Joseph Drouhin, Saint Veran, FR—30

Steely, the classic French chardonnay.

sauvignon blanc—Casa Lapostolle, Rechal Valley, CH—8 / 32

Crisp acidity, citrus-to the point.

sauvignon blanc—Elizabeth Spencer, Napa, CA—38

What happens when farmers make wine.

pinot gris—King Estate, OR—10 / 37

Oregon’s answer to the “Old School Grigio”

riesling—Paul Zinck “Portrait”, Alsace, FR—8 / 32

The Alsatian Sensation.

torrontes—Tamari, Mendoza, ARG—7 / 26

The new “hip thing”. Staff Favorite!

petit courbu—Boucas Blanc, Madiran, FR—7 / 26

With seafood and salads . . .yummy.

rose—Angoves Nine Vines, AU—24

Girly, sexy, not your mother’s white zin.

jacquere—Pierre Boniface Apremont, Savoie, FR—36

Bright acidity, lush texture, grassy aromas, minerality.

moscato—San Silvestro Moscato d’Asti, Piedmonte, IT—36

Ladies. . .the only way to have a power lunch.

dessert—Burmester Port, PT—8 / 36

dessert—Chateau d’Orignac, FR—10 / 60

SPARKLING

Il Follo Prosecco di Valdobbiadene, IT—7 / 28

Banfi “Rosa Regale” (1/2 Bottle)—40

Vin Mousseaux Rose, Burgundy, FR—55

Prosecco, Lunetta, IT—30

Cava, Juve y Camps, SP—38

Mumm Cuvee “Blanc de Noir,” Napa, CA—49

Montaudon, Champagne, FR—65

Moet & Chandon “White Star,” Champagne, FR—75

Veuve Cliquot, Champagne, FR (1/2 Bottle)—42

Dom Perignon, Champagne, FR—180

Krug “Grand Cuvee,” Champagne, FR—250

DRAUGHT

Dos Equis / Stella Artois / PBR / Bell’s Seasonal /
Guinness / Hacker Pschorr

BOTTLED

LAGER / Bud Light / Pilsner Urquell / Red Stripe / Rolling Rock / Amstel Light / Sapporro / Tecate / **PALES** / Atwater Hell /
Sierra Nevada Pale Ale / Bell’s Two-Hearted / Bass Ale / Fuller’s ESB / **WHEAT** / Hoegarden / Blue Moon / **BELGIUM** / Chimay /
Hofbrauhaus / Orval / Corsendonk / Plank Bavarian Heller Doppelbock / Duval / **DARK** / Newcastle Brown Ale / Negro Modelo / Bell’s
Expedition Stout / Samuel Smith’s Oatmeal Stout / **OTHER** / Lindeman’s Framboise / Woodchuck Cider

/ WHITE /

chardonnay—Napa Landing, CA—	7 / 26
chardonnay—Le Drunk Rooster (Unoaked), FR	10 / 37
chardonnay—Bennett Family, Russian River, CA—	12 / 45
chardonnay—Mary Elke, CA—	56
sauvignon blanc—Domaine de Ballade, Gascony, FR—	9 / 36
sauvignon blanc—Elizabeth Spencer, Napa, CA—	38
pinot gris—King Estate, OR—	10 / 37
riesling—Paul Zinck “Portrait”, Alsace, FR—	8 / 32
torrontes—Zolo, ARG—	7 / 26
guwurztraminer—Paul Zinck Prestige, Alsace, FR—	49
gruner vetliner—Laurenz and Sofie, Aus	10 / 40
rose (nero d’Avola)—Cusumano Rosato, IT—	8.5 / 34
verdejo—Nosis, SP—	42
furmint—Oremus by Vega Sicilia, Hungary	11 / 44
chenin blanc—Domaine Bourillon-Dorleans Vouvray	9.5 / 38
jacquere—Pierre Boniface Apremont, Savoie, FR—	36

Old/New World Blends!!!!!!

bianco toscano—Alberto Bocelli, Le Franette, IT	10 / 38
california blend—Vina Robles, White 4, Paso Robles, CA	10/40

The Sweeter Side of Life!

moscato—Tre Donne, Piedmonte, IT— Ladies. . .the only way to have a power lunch.	10 / 36
dessert—Burmester Port, PT—	8 / 36
dessert—Chateau d’Orignac, FR—	10 / 60

**ASK YOUR SERVER ABOUT OUR MANY
Weekly “ON THE BOARD”
WINE SPECIALS**

/ BUBBLES /

Il Follo Prosecco di Valdobbiadene, IT—	7 / 28
Banfi “Rosa Regale” (1/2 Bottle)—	40
Vin Mousseaux Rose, Burgundy, FR—	55
De Faveri, Extra Dry, Rose, Italy—	9 / 36
Cava, Juve y Camps, SP—	38
Montaudon, Champagne, FR—	65
Moet & Chandon “White Star,” Champagne, FR—	75
Veuve Cliquot, Champagne, FR (1/2 Bottle)—	42
Dom Perignon, Champagne, FR—	180
Krug “Grand Cuvee,” Champagne, FR—	250

/ RED /

cabernet sauvignon-Gulliver, Saint Julien	7 / 28
cabernet sauvignon-Lockwood, Monterey, CA	9 / 35
cabernet sauvignon-Ghost Pines, CA	13 / 46
cabernet sauvignon-Elizabeth Spencer, CA	62
cabernet sauvignon-Buehler, Napa, CA	42
merlot-Leese & Fitch, CA	7 / 28
primitivo-Layer Cake, Pugila, IT	9.5 / 38
pinot noir-Castle Rock, Monterey, CA	9 / 36
pinot noir—Annabella, Carneros, CA	12 / 48
pinot noir-Kosta Browne, Russian River Valley, CA	90
pinot noir-Kosta Browne, Sonoma Coast, CA	80
syrah-Terlato, Dry Creek Valley, CA	15/ 60
petite syrah—Waugh Cellars, Dry Creek Valley, CA	65
carmenere-Terra Andina, Valle Central, CH	7 / 26
monastrell—Cepas Del Zorro, Bullas, SP	9 / 36
tempranillo-Vina Alberdi, 2002, Rioja, SP	49
garnacha-D’Aragon “Old Vine”, Carinena, SP	26
ripasso-Giuseppe Lonardi, Valpolicella, IT	67
malbec-Trivento “Golden Reserve,” ARG	52

Old /New World Blends!!!!!!

bordeaux -Chateau Tour De Gilat 05, Bordeaux FR	10 / 44
cotes du rhone-Domaine du Vieux Chene, FR	9 / 36
cotes du rhone- Domaine de l’Espiguette, FR	11 / 46
tannat/ cab --Chateau Montus, Madiran, FR	15 / 50
sangiovese/cab- Morellino di Scansano, IT	10 / 41
toscano blend – Antillo Podere Guado al Melo, IT	12 / 48
sangio/merlot blend– Goretta, L’Arringatore, IT	14 / 52
rioja 98’- La Rioja Alta, Vina Arana, Rioja SP	14 / 56
super chilean blend- Calcu, Central Coast, CA	9 / 36
cali blend-Vina Robles, RED 4 Paso Robles, CA	10/ 40
bordeaux-Chateau Pedesclaux, Pauillac, FR	98
cab-malbec-syrah—Eral Bravo “YBS”, ARG	95
zin-cab-petite syrah—Porque no?, Napa, CA	14 / 46

DRAUGHT /

Dos Equis / Stella Artois / Pabst Blue Ribbon / Bell’s Two Hearted / Guinness / Short’s Brewery Seasonal

/ BOTTLED /

LAGER Bud Light / Pilsner Urquell / Red Stripe / Bitburger / Corsendonk / Rolling Rock / Amstel Light / Sapporro / Tecate

PALES Sierra Nevada Pale Ale /Bell’s Amber Ale/ Bell’s Third Coast Beer / Bass Ale / Fuller’s ESB

WHEAT Hoegarden / Blue Moon

BELGIUM Chimay / Hofbrauhaus / Orval / Plank Bavarian Heller Doppelbock /Duval

DARK Newcastle Brown Ale / Negro Modelo/Samuel Smith’s Oatmeal Stout /

OTHER Lindeman’s Framboise / Strongbow Cider

A Toast to the Holidays!



Welcome

TONIGHT'S SELECTIONS

MIXED GREEN SALAD

PINE NUTS / RAISINS / CARROTS / FETA CHEESE / CITRUS VINAIGRETTE

ENTREES

SURF AND TURF BEEF WELLINGTON

JUMBO SHRIMP / SAVORY BISCUIT / HORSERADISH MASH POTATOES

ASIAN BBQ SALMON

BLACK FORBIDDEN RICE / JAPANESE EGG PLANT / STEAMED ASPARAGUS

PORTABELLA RAVIOLI

**ROASTED RED PEPPERS / ASPARAGUS / RED ONION / PESTO CREAM /
POMODORO SAUCE**

Ventura Turkey Burger Spicy Black Bean Spread / Guacamole / Tillamook Cheddar / Tomato / Jicama Slaw 11

The Mile High Enchiladas. Layered Mexi-Town Tortillas / Tofu / Pepper Jack / Feta / Grilled Vegetables
House Made Poblano Cream Sauce / Served with Mexican Rice and Black Beans 12

DESSERT

FLOURLESS CHOCOLATE CAKE

MANGO RASPBERRY CHEESECAKE

WINE SELECTIONS

LUNETTA SPARKLING PROSECCO

**VILLA MT. EDEN CHARDONNAY
CURTIS WINERY VIOGNIER**

**TERRA ADINA CARMENERE
CHATEAU CLUZAN BORDEAUX 2006**

DRAUGHT BEER SELECTIONS

**BELL'S WINTER WHEAT
DOS EQUIS AMBER
PABST BLUE RIBBON
GUINNESS**

