

Savory **TOAST**

The Benji Toast\$15

Avocado Mash, A Poached Egg, Feta Cheese, Pomegranate Seeds, An Avocado Fan, Smoked Sea Salt, and Microgreens. Served on Your Choice of Toast, with Your Choice of Side.

The Burque Melt\$16

Two Eggs Over-Easy, Caramelized Onions, Bacon, Shredded Cheddar, and a Side of Chopped Green Chile. Served on Your Choice of Toast, with Your Choice of Side.

The Roadrunner BLT\$15

Green Chile Aioli, Bacon, Crisp Romaine Lettuce, Cherry Tomatoes, and a Toasty Roasted Green Chile Strip. Served on your Choice of Toast, with your Choice of Side.

The Salmon Sunrise\$17

Fresh Herbed Cream Cheese, an Avocado Fan, Smoked Salmon, Pickled Red Onion, Capers, Everything Seasoning, and Microgreens. Served on your Choice of Toast, with Your Choice of Side.

Steak Caprese\$18

Thinly Sliced Steak, Heirloom Tomatoes, Mozzarella Cheese, Fresh Basil, Balsamic Reduction and Basil Oil on a Garlic Buttered, Toasted Baguette. Served with Your Choice of Side.

Curious **TOAST**

Vandame on Mushrooms.....\$15

Seasonal Mushrooms, Cherry Tomatoes, and Shallots Sautéed in Butter & Garlic Oil, Finished with a White Wine & Cream Sauce with Garlic Confit, a Balsamic Reduction and Microgreens. Served on Your Choice of Toast, with Your Choice of Side.

Elote Toasty\$14

Fire Roasted Corn Tossed with Mayo, Sour Cream, Jalapeños, Cotija Cheese, Cilantro, and Spices. Topped with Microgreens, Tajin & Limes. Served on your Choice of Toast, with Your Choice of Side.

Curious Cubano\$16

House-Smoked Pork, Melty Swiss Cheese, House-Made Mustard, Pickles, Mayo and Bacon Stacked on a Toasted Baguette. Served with Your Choice of Side.

Spaghetti Toast\$17

Spaghetti All'Assassina Made with a Toasted Tomato Sauce and Red Chile Flakes, Topped with Roasted Cherry Tomatoes, House-Made Meatballs, Fresh Basil, Basil Oil, & Fresh Parmesan. Served on a Crispy Parmesan Garlic Toast of your Choice.

Green Chile Bacon Bread Pudding \$10

A Made-to-Order, Savory, Pan-Seared Bread Pudding with Green Chile, Bacon, Egg, and Cheese. Topped with Cherry Tomatoes and a Creamy Green Chile Sauce.

Sweet **TOAST**

Coffee Cushion\$14

Hawaiian Sweet Rolls Dipped in an Espresso Batter and Seared on All Sides. Served with Cinnamon Espresso Whipped Cream, Red Chile Syrup, Fresh Berries, Powdered Sugar, and a Side of House Jam.

Hawaiian French Toast\$15

Hawaiian Sweet Rolls Dipped in a Coconut Batter and Seared on All Sides. Served with Bacon Slices, Seared Pineapple, Red Chile Syrup, Toasted Coconut Flakes, and Coconut Whipped Cream.

Curious Churro Waffle\$14

A Fluffy Belgian Waffle Sprinkled with Cinnamon Sugar, Topped with a Cinnamon Sugar Glaze, Cinnamon Whipped Cream, Fresh Berries, and Powdered Sugar. Served with a Side of Maple Syrup.

Pineapple Upside-Down Waffle\$14

A Fluffy Belgian Waffle Loaded with Maraschino Cherries & Fresh Pineapple, Topped with Homemade Pineapple Whipped Cream and a Toasted Pineapple Sauce. Served with a Side of Maple Syrup.

The Disco Elvis.....\$14

Almond Butter, Caramelized Seared Banana and Strawberries, Honey, Crunchy Almond Granola, and a Sprinkle of Edible Disco Glitter. Served on your Choice of Toast, With Your Choice of Side.

Curious **COFFEE**

- Drip Drip Hooray!\$3.5/\$4.5
- Cool Beans\$5
- Espresso Yourself\$3.5
- Curious Cortado\$4
- Love You a Latte\$5/\$6
- Little Lavender Latte\$5.5/\$6.5
- Busy Bee\$5.5/\$6.5
- Mustache Mocha\$5.5/\$6.5
- Sucker Punch Lemonade\$5
- Spiced Rice So Nice\$5
- Horchata Latte\$7
- Hot or Iced Tea\$3.75
- Matcha Latte\$5/\$6
- Chai Latte\$5/\$6
- Hot Chocolate\$4/\$5
- Make it Curious\$.75**
- Almond · Brown Sugar Cinnamon · Blood Orange · Caramel · Chocolate · Coconut · Honey · Lavender · Peppermint · Pomegranate · Toasted Marshmallow · Vanilla · White Chocolate · Sugar-Free Vanilla
- Milk Options**
- Whole · Almond \$.80 · Oat \$.80 · Soy \$.80 · Half and Half \$.80

The **BASICS**

- Sides:** Seasonal Fresh Fruit or Home-Fried Papas
- Breads:**
- See our Bread Board for Our Daily Selection of Fresh Locally Baked Breads.
- Spreads:**
- Butter · House Jam · Garlic Confit · Herbed Cream Cheese · Avocado Mash · Almond Butter · Green Chile Aioli · Plain Cream Cheese · Honey · Nutella
- Add Ons:**
- Cherry Tomatoes \$.50 · Pickled Red Onion \$.50 · Cheese \$1.5 · Egg \$1.5 · Additional Spread \$1.5 · Pomegranate Seeds \$1.5 · Almond Granola \$1.5 · Chopped Green Chile \$1.5 · Roasted Green Chile Strip \$1.5 · Additional Slice of Bread \$2 · Seasonal Berries \$2 · Avocado Fan \$2.5 · Two Slices of Bacon \$2.5 · Smoked Salmon \$5 · Home-Fried Papas \$2
- The Classic\$8**
- Build your Own Toast with Your Choice of Bread, Toasted and Served with Two Spreads & Your Choice of Side. Make it Your Own with Any of Our Add-Ons.
- The Curious Pup\$4**
- Toasted Whole Wheat Bread with Almond Butter and Fresh Blueberries. A Toasty, Tasty Treat for Your Curious Pup.



Café Hours
Thursday - Sunday
8 am - 2 pm

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Find us on DoorDash and GrubHub