

# ALDER & SAGE

## Daytime Favorites

**Greek Yogurt & Farm Shop Granola \$12** VG GF  
wild flower honey, cara cara orange, banana, chia seed, mint

**Avocado Tartine \$14** V  
avocado, tomato conserva, fennel seed, pickled fresno chili, chives, basil, local bread  
**add soft egg \$3**

**Beets & Burrata Salad \$16** VG  
red and gold beets, grapes, sunflower dukkah, watercress, saba, basil oil, local bread

**Ancient Grain Bowl \$16** V  
farro, freekeh, quinoa, apricot, walnuts, zhoug, confit tomatoes, sumac grilled onions, cilantro, mint

**Lox Tartine \$18**  
smoked salmon cream cheese, capers, dill, sungold tomatoes, pickled red onion, lemon, local bread

**Breakfast Sandwich \$10**  
2 fried eggs, white cheddar, secret sauce, arugula, focaccia  
**add North County Bacon \$4**  
**add House Habanero Maple Pork Sausage \$4**  
**add House Provançal Chicken Sausage \$4**

**Habanero Maple Burrito \$16**  
house pork sausage, farm eggs, weiser potatoes, grilled onion, white cheddar, avocado, chipotle salsa

**Retro Row Scramble \$18** VG GF  
farm eggs, spinach, piquillo peppers, feta, chives, crispy weiser potatoes

**House Made Mushroom Quiche \$18** VG  
farm eggs, long beach mushrooms, truffle pecorino, sage, market salad.

**Coffee Rubbed Pork Belly Hash \$20** GF  
soft egg, weiser potatoes, onion, pickled fresno chili, grilled pineapple, rose park red eye gravy, scallion

**Winter Harvest Salad \$14** V GF  
market greens, spiced pepitas, delicata squash, cara cara orange, radish, pomegranate vinaigrette

**Jidori Chicken Lettuce Wraps \$20** GF  
fermented mushroom tzatziki, cardamom parsley pesto, aleppo chili oil, house pickled turnips, charred lemon, butter lettuce

**Seared Ahi Tuna \$22** GF  
wilted spinach, charred napa cabbage, haricot verts, radish, sesame vinaigrette, scallion

**Neuske's Ham Panini \$18**  
brie, quince mostarda, basil aioli, arugula

**Wagyu Smash Burger \$20**  
white cheddar, secret sauce, house pickles, butter lettuce, grilled onions, tomato, potato bun, garlic parsley fries

## Sides

**Locally Sourced Pastries MP**  
Ask your server for our daily offerings.

**Seasonal Fruit Bowl \$8**

**Local Bread \$6**  
salted butter, seasonal jam.

**Crispy Weiser Potatoes \$6**  
grilled onions, herbs, basil aioli

**Garlic Parsley Fries \$8**  
secret sauce.

**Farm Egg \$3**

**North County Thick Cut Bacon (3) \$6**

**House Provançal Chicken Sausage Patties (3) \$6**

**House Habanero Maple Pork Sausage Patties (3) \$6**

**6oz Jidori Free Range Chicken Breast \$10**

**Avocado \$3**

**Market Salad \$10**  
market greens, tomatoes, cucumber, radish, red wine vinaigrette

**We source from local suppliers  
and craft items in-house whenever possible.**

**Weiser Farms**

**Hey Brother Baker**

**Farm Shop**

**Crema Bakery**

**Long Beach Mushroom**

**Rose Park Roasters**

**V = Vegan VG = Vegetarian GF = Gluten Free**

**No substitutions or modifications please.  
Please notify your server of any allergies  
and dietary needs.**

**Consuming raw or undercooked meat, poultry,  
seafood, shellfish or eggs may increase your risk of  
foodborne illness.**

**Parties of 6 or larger will be assessed  
a service charge of 20%**

# ALDER & SAGE

## Signature Drinks

### Whiskey Caramel Latte

12oz \$9 | 16oz \$10

A double-shot of espresso and creamy milk, paired with our in-house whiskey caramel sauce, a salted rim, and a smoked oak chip to tie in the aromatics. Sweet, smoky, and decadent.

### Cranberry Orange Cold Brew

12oz \$8.75 | 16oz \$9.75

Rose Park Roaster's house Cold Brew on tap topped with a sweet cream infused with cranberry simple syrup and orange bitters. We finish with an orange rim on the glass, whole cranberries, and a rosemary stick for aromatics.

### Maple & Sage Latte

12oz \$7 | 16oz \$8

A double-shot of espresso and your choice of milk with our in-house maple simple syrup infused with sage. Garnished with a sage leaf. The perfect amount of sweet, with herbal and earthy undertones



## Coffee & Tea

### Drip Coffee | 12oz \$3.50 | 16oz \$4.50

Currently "Catalina in The Haze", a Medium roast coffee from Rose Park Roasters in Long Beach. Notes of caramel, chocolate, and sweet dried cherries.

### Espresso | \$4

Currently "El Espresso" from Rose Park Roasters. Served with a side of sparkling water.

### Cold Brew | 12oz \$5.50 | 16oz \$6

Think iced coffee with a heavier body and more caffeine.

### Americano | 12oz \$4.50 | 16oz \$5

Currently "El Espresso" from Rose Park Roasters poured over ice or hot water.

### Latte | 12oz \$5 | 16oz \$5.50

2oz of espresso with your choice of velvety milk. Add one of our in-house flavors for a delicious treat!

### Cappuccino | 8oz \$4.50

Served hot in an 8oz cup only.

### Cortado | \$4.25

Equal parts espresso and milk with a gorgeous thin layer of milk on top.

### Mocha | 12oz \$5.50 | 16oz \$6

Chocolate sauce made in-house

### Mexican Mocha | 12oz \$6 | 16oz \$7

Double-shot of espresso paired with Café Moto's Mexican Mocha sauce and your choice of milk, this is a sweet and spicy treat perfect for the cooler weather. A fan favorite!

### Matcha Latte | 12oz \$6 | 16oz \$6.5

Delicious green tea powder from Matchaful, we whisk this matcha to perfection and serve with milk.

### Chai Latte | 12oz \$6 | 16oz \$6.5

Sweet and spicy Chai concentrate paired with milk and dusted with cinnamon.

### Hot Tea | 16oz \$5

Rotating selection from Rishi Botanicals.

- English Breakfast
- Jade Cloud
- Earl Grey Lavender
- Hibiscus Berry
- Moroccan Mint
- Turmeric Ginger