

# drinks

served all day



## blueberry muffin latte

espresso with blueberry + white chocolate, your choice of milk, finished with cinnamon and edible flowers

7 | 12oz



**shaken mojito matcha latte**  
iced matcha sweetened with mint + lime syrup shaken with your choice of milk

7 | 12oz | iced only



## pistachio rose cold brew

common room roasters cold brew lightly sweetened, topped with pistachio rose cold foam + crushed pistachios

7 | 12oz

## coffee

### drip coffee | 12oz | 3.5 • dine-in | 5

rotating selection of local dark roast coffee

### french press | 5

choose from light roast or dark roast.

### espresso | 4

“el espresso” roast from rose park roasters served with a side of sparkling water

### cold brew | 12oz | 5.5

balanced cold brewed iced coffee from common room roasters

### americano | 12oz | 4.5

double shot of espresso mixed with hot water or served iced

### cappuccino | 4.5

double-shot of espresso with steamed milk and a generous layer of foam

### latte | 12oz | 5

double shot of espresso with your choice of milk

### cortado | 4.25

equal parts espresso and milk with your choice of milk

### flat white | 4.50

espresso and four ounces of lightly foamed milk

### mocha | 12oz | 5.5

a rich and creamy dark chocolate-flavored latte

### mexican mocha | 12oz | 6

double-shot of espresso paired with mexican chocolate and your choice of milk

- contains peanuts

### chagaccino | 12oz | 7

adaptogenic mushroom powder sweetened with monk fruit with espresso and your choice of milk

## tea

### matcha latte | 12oz | 6

matcha green tea whisked to perfection and served with milk

### chai latte | 12oz | 5.5

sweet and spicy chai concentrate paired with milk and dusted with cinnamon

### hot tea | 16oz | 5

from rishi botanicals

english breakfast, earl grey, jade cloud green

herbal teas: chamomile, turmeric ginger, peppermint

### black iced tea | 16oz | 4.5

caffeinated

### elderberry hibiscus iced tea | 16oz | 4.5

caffeine free

## alternative beverages

### arnold palmer | 4.25

### lavender palmer | 6.25

### turmeric palmer | 6.25

### organic orange juice | 8oz | 7

### organic lemonade | 8oz | 4

### sparkling water | small | 3.5 • large | 8

### coca cola, diet coke | 3.5

### fevertree beverages | 6

ginger beer | tonic water | elderflower tonic

### hot chocolate, chocolate milk | 3.5

**syrops | +.80 |** vanilla lavender hazelnut caramel honey white mocha sugar free vanilla

**milk options |** whole 2% milk nonfat oat | +1 almond | +1 breve | +1

# brunch

served saturday - sunday • 9am - 3pm



## Welcome to Alder & Sage . . .

We are a California bistro dedicated to crafting chef-driven recipes with organic, locally sourced, and cruelty-free ingredients. We proudly source only free range, humanely raised proteins that are free of antibiotics, artificial growth hormones and by-products. We carefully select local produce that is delivered fresh daily. Embracing our artisanal approach, we curate a menu that changes with the seasons, ensuring fresh and enticing dishes. Beyond our food, we strive to create a warm and comfortable atmosphere where all are welcome. Enjoy!

### turkish eggs | 17 | **VG**

garlic beet yogurt, two soft eggs, aleppo oil, ghee, dill, toasted country sourdough

### veggie quiche | 18 | **VG**

mushroom, leek and white cheddar quiche served with mixed green salad

### avocado tartine | 18 | **V**

avocado, tomato conserva, fennel seed, pickled fresno chiles, chives, basil, local country bread

- add soft egg | 5

### smoked salmon tartine | 20

lox, smoked salmon cream cheese, capers, dill, cherry tomatoes, pickled red onion, lemon zest, local country bread

- add soft egg | 5

### alder & sage salad | 16 | **VG GF VO**

'garden of' red oak lettuce, roasted walnuts, 3 month aged manchego, pickled currants, shallot vinaigrette

- add 6oz jidori chicken | 10

### spiced apple french toast | 22 | **VG**

'hey brother baker' brioche, vanilla custard, 'see cayon farms' apple compote, crushed walnuts, whipped crème fraîche, rosemary maple syrup

### the classic | 24

two organic farm eggs, choice of bacon, maple habanero pork sausage, or kofta chicken sausage, local country bread with salted butter and seasonal house-made jam

- sub avocado for protein

### salsa negra chilaquiles | 20 | **VG GF**

tortilla chips, creamy serrano salsa, queso fresco, radish, pickled onion, salsa macha, fried egg

- add avocado | 3

### mojo pork hash | 24 | **GF**

roasted pork shoulder, crispy 'weiser farm' potatoes, sautéed onion & bell peppers, aji crema, chimichurri, cilantro, organic soft egg

### golden grain bowl | 20 | **V**

quinoa, farro, freekeh, with golden tahini dressing, cherry tomatoes, pickled onions, pickled currants, pickled fresno chiles, tender herbs, and sesame seeds

### jidori chicken lettuce wraps | 20 | **GF**

free range chicken breast, porcini yogurt, cardamom pesto, aleppo chili oil, pickled turnips, charred lemon, bibb lettuce

### bistro burger | 22

100% angus beef, 'hey brother' brioche bun, sharp white cheddar, smoked egg aioli, red onion marmalade, arugula & frill, served with garlic parsley fries, and house made pickle

- lettuce wrapped available upon request

## sides & à la carte

### avocado | 4 | **V GF**

### 'hey brother baker' sourdough | 6 | **VG**

salted butter, seasonal house-made jam

### seasonal fruit plate | 8 | **V GF**

### garlic parsley fries | 6 | **GF VO**

served with malt vinegar aioli

### crispy weiser potatoes | 6 | **GF VO**

basil aioli, chives

### side salad | 10 | **V GF**

peppery greens, shallot vinaigrette, pickled currants

### free range, organic farm egg | 5 | **GF**

- egg whites only | +4

### beeler farms' bacon (3) | 8 | **GF**

uncured, humanely raised

### house maple habanero sausage patties (3) | 8

### house kofta chicken sausage patties (3) | 8

### 6oz jidori chicken breast | 10 | **GF**

### locally sourced pastries | MP | **VO**

ask your server for our daily offering

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 six or larger will be assessed a 20% service charge.

Please be aware that during our busy moments we do enforce a 90 minute table time limit.

**V**  
vegan

**VG**  
vegetarian

**GF**  
gluten free

**VO**  
vegan option



# alder & sage

served monday - friday • 7am - 3pm

## **greek yogurt & granola | 15 | VG GF**

*greek yogurt, citrus granola, wildflower honey, seasonal berries, banana, chia seed, mint*

## **turkish eggs | 17 | VG**

*garlic beet yogurt, two soft eggs, aleppo oil, ghee, dill, toasted country sourdough*

## **veggie quiche | 18 | VG**

*mushroom, leek and white cheddar quiche served with mixed green salad*

## **avocado tartine | 18 | V**

*avocado, tomato conserva, fennel seed, pickled fresno chiles, chives, basil, local country bread*

- add soft egg | 5

## **smoked salmon tartine | 20**

*lox, smoked salmon cream cheese, capers, dill, cherry tomatoes, pickled red onion, lemon zest, local country bread*

- add soft egg | 5

## **the classic | 24**

*two organic farm eggs, choice of bacon, maple habanero pork sausage, or kofta chicken sausage, local country bread with salted butter and seasonal house-made jam*

- sub avocado for protein

## **polenta & short rib | 28 | GF**

*braised short rib over creamy polenta with grana padano, roasted corn, chimichurri, smoked almonds, herbs, and a soft egg*

## **the french omelette | 20 | VG GF**

*organic eggs, chives, petite salad*

- add smoked salmon | 8

## **the breakfast sandwich | 18 | VG**

*two organic fried eggs, aged white cheddar cheese, gochujang aioli, arugula, focaccia*

- add beeler farms' bacon | 4
- add house habanero maple pork sausage | 4
- add house kofta chicken sausage | 4

## **market squash soup | 14**

*pureéd with cream, autumn spices, olive oil, parsley, local country bread*

## **alder & sage salad | 16 | VG GF VO**

*'garden of' red oak lettuce, roasted walnuts, 3 month aged manchego, pickled currants, shallot vinaigrette*

- add 6oz jidori chicken | 10

## **caesar salad | 17**

*'garden of' red oak lettuce, house dressing, croutons, grated grana padano, boquerones anchovies*

- add 6oz jidori chicken | 10

## **beets & burrata | 18 | VG**

*roasted 'tamai farms' beets, blackberries, di'stefano burrata, lemon verbena vinaigrette, pistachio, mint, fried foccacia*

## **golden grain bowl | 20 | V**

*quinoa, farro, freekeh, with golden tahini dressing, cherry tomatoes, pickled onions, pickled currants, pickled fresno chiles, tender herbs, and sesame seeds*

## **lunch entrées • served 11am - 3pm**

## **sides & à la carte**

### **jidori chicken lettuce wraps | 20 | GF**

*free range chicken breast, porcini yogurt, cardamom pesto, aleppo chili oil, pickled turnips, charred lemon, bibb lettuce*

### **steamed p.e.i. mussels | 25**

*pernod, saffron cream, shallots, caramelized fennel, anise, grilled country bread*

### **autumn chicken milanese | 22**

*pan fried breaded jidori chicken breast, butter braised spinach, parsnip pureé, rosemary maple syrup, nutmeg*

### **bistro burger | 22**

*100% angus beef, 'hey brother' brioche bun, sharp white cheddar, smoked egg aioli, red onion marmalade, arugula & frill, served with garlic parsley fries, and house made pickle*

- lettuce wrapped available upon request

### **prosciutto cotto panini | 19**

*'hey brother baker' ciabatta, st. andre triple cream brie, blackberry mostarda, fresh basil, served with garlic parsley fries*

### **avocado | 4 | V GF**

**'hey brother baker' sourdough | 6 | VG**  
*salted butter, seasonal house-made jam*

### **seasonal fruit plate | 8 | V GF**

**crispy weiser potatoes | 6 | GF VO**  
*basil aioli, chives*

### **garlic parsley fries | 6 | GF VO**

*served with malt vinegar aioli*

### **side salad | 10 | V GF**

*peppery greens, shallot vinaigrette, pickled currants*

### **free range, organic farm egg | 5 | GF**

- egg whites only | +4

### **beeler farms' bacon (3) | 8 | GF**

*uncured, humanely raised*

### **house maple habanero sausage patties (3) | 8**

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