drink menu







9 | 12oz



pumpkin cream cold brew 7 | 12oz | iced only

coffee

tea

matcha latte | 12oz | 6.5
chai latte | 12oz | 5.5
hot tea | 16oz | 5.5
english breakfast, roasted mate with cacao + vanilla, jade cloud green, mint rose
herbal teas: rooibos, turmeric ginger
black iced tea | 16oz | 4.5
elderberry hibiscus iced tea | 16oz | 4.5

alternative beverages

arnold palmer | 4.25

lavender palmer | 6.25

turmeric palmer | 6.25

pineapple yuzu 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

tonic water | elderflower tonic

hot chocolate, chocolate milk | 3.5

draft beer

a la playa, mexican lager, trademark brewing... 8 viking blonde, trademark brewing... 8 talking hands, pilsner, trademark brewing... 8 creature comforts, ipa, dtla... 9

wine

mimosa ·single | 12 ·half carafe | 22 ·full carafe | 42 • carafes come with a flight of three organic juices pinot grigio, ca dei mona 12 | 40 venice, italy 2020 | natural white wine grillo, andrero 12 | 40 moasca, italy 2022 | natural white wine sauvignon blanc, pas de pro bleme 13 | 42 val de loire, france 2023 | organic white wine chardonnay, topette 13 | 42 val de loire, france | 2023 | natural white wine cava, petit albet 14 | 40 penedes, spain 2019 | natural sparkling white wine skin contact picpoul/semillon, duo terra 12 | 40 portugal, 2024 | natural orange wine chilled barbera, "got grapes", broc cellars 12 | 40 berkeley, california 2023 | natural chilled red wine pinot noir, los olivos district 12 | 40 santa ynez valley, california | 2022 | red wine cabernet sauvignon, "ultraviolet", uv wines 13 | 42 napa, california 2022 | natural red wine lambrusco, casali viticultori 35 emilia-romagna, italy | sparkling chilled red wine

cocktails

red wine sangria | 10

michelada | 11

bloody mary | 13

sunset spritz | 12

orange aperitif, sparkling wine

turmeric ginger spritz | 12

turmeric, ginger, sparkling wine

negroni spritz | 12

vermouth spritz | 12

espresso martini | 14

rose park espresso, soju vodka, simple syrup

mocktails

alcohol removed blanc de blanc, leitz | 14
elderflower mocktail | 12
lime and orange juice, simple syrup, elderflower tonic
ghia tonic | 12
ghia non-alcoholic aperitif, tonic, lemon, fresh thyme
non alcoholic kolsch, best day brewing | 8

brunch

served saturday - sunday · 9am - 3pm



boquerones | 14 | GF

citrus, aleppo oil, cracked pepper, mint

duck liver paté | 18

seasonal pickles, whole grain mustard, quince jam, hey brother baker sourdough

burrata & citrus | 18 | VG GF

fresh burrata, citrus supremes, citrus vinaigrette, shaved fennel, frisee, dukkah

caesar salad | 17

little gem lettuce, herb croutons, grated grana padano, boquerones

· add 6oz jidori chicken | 10

pear salad | 18 | VG GF VO

salanova red oak lettuce, point reyes blue cheese, walnut, date vinaigrette

winter squash | 20 | V

pomegranate, winter greens, heirloom grains, persimmon vinaigrette, red onion

avocado tartine | 18 | V GFO

avocado, pickled fresno chiles, radish, frisee, pepitas on hey brother baker sourdough · add soft egg | 5

smoked salmon tartine | 20 GF0

shaved fennel, capers, pickled torpedo onion, cucumber, herb cream cheese on hey brother baker sourdough

· add soft egg | 5

broccolini + goat cheese quiche | 18 | VG

served with farmers market greens + sherry vinaigrette

shakshuka | 23 | VG GFO

organic egg, san marzano tomato, harissa, yogurt, fresh dill & mint, toasted hey brother baker sourdough

tehachapi grain project polenta | 22 | VG GF

oaxacan blue dent cornmeal, organic soft egg, long beach mushroom conserva, pine nuts, chimichurri

two eggs, potatoes & toast | 21 | VG GFO

two organic farm eggs, weiser farms potatoes, hey brother baker sourdough with salted butter and seasonal house-made jam

· add protein | 5

biscuits and gravy \mid 22 \mid VG

sonora flour buttermilk biscuits, organic eggs, smoked lion's mane mushroom gravy, guajillo hot sauce

· add protein | 5

chilaquiles | 20 | VG GF

salsa verde, queso fresco, pickled onion, sliced radish, fresh cilantro, crema, and a fried egg . add avocado | 4

french toast | half order 12 | full order 22 | VG
apple compote, apple butter, whipped ricotta,
bourbon syrup, toasted hazelnut, mint

duck confit & sweet potato hash | 28 | GF organic soft egg, morita salsa, pickled red onion served with winter greens

brunch burger | 23

100% angus beef, fried egg, aged white cheddar, arugula, caramelized onion, garlic aioli, brioche bun, served with garlic parsley fries, and a house made pickle

sides & à la carte

avocado | 4 | V GF

hey brother baker sourdough | 6 | VG

salted butter, seasonal house-made jam
gluten free bread available upon request

garlic parsley fries | 6 | GF VO
served with malt vinegar aioli

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

side salad | 8 | V GF

farmers market greens + sherry vinaigrette

free range, organic farm egg | 5 | GF
 egg whites only | +4

beeler farms' bacon (3) | 8 | GF uncured, humanely raised

maple habanero pork sausage (3) | 8 | GF

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 GFO gluten free option

alder & sage

served monday - friday · 7am - 3pm



greek yogurt & granola | 15 | VG GF

greek yogurt, seasonal fruit compote, basil seed, mint

burrata & citrus | 18 | VG GF

fresh burrata, citrus supremes, citrus vinaigrette, shaved fennel, frisee, dukkah

pear salad | 18 | VG GF VO

point reyes blue cheese, walnut, date vinaigrette, salanova red oak lettuce

caesar salad | 17

little gem lettuce, herb croutons, grated grana padano, boquerones

· add 6oz jidori chicken | 10

winter squash | 20 | V

pomegranate, winter greens, heirloom grains, persimmon vinaigrette, red onion

duck liver paté | 18

seasonal pickles, whole grain mustard, caramelized onion jam, hey brother baker sourdough

avocado tartine | 18 | V GFO

avocado, pickled fresno chiles, radish, frisee, pepitas on hey brother baker sourdough · add soft egg | 5

smoked salmon tartine | 20 GF0

shaved fennel, capers, pickled torpedo onion, cucumber, fresh dill, herb cream cheese on hey brother baker sourdough

· add soft egg | 5

lunch entrées · served 11am - 3pm

seasonal soup | bowl | 12 | VG VO GFO

served with hey brother baker sourdough

bistro burger | 22

red onion marmalade, sharp cheddar, butter lettuce, garlic aiol, brioche bun, dill pickle spear, garlic parsley fries

· lettuce wrapped available upon request

brick chicken | 22 | GF

rosemary jidori chicken charred rapini, braised leek, romesco sauce

pumpkin gnocchi | 23 | GF

whipped ricotta, sage brown butter, pepita

two eggs, potatoes & toast | 21 | VG

two organic farm eggs, weiser farms potatoes, hey brother baker sourdough with salted butter and seasonal house-made jam

· add protein | 5

soft scramble | 20 | VG

two organic farm eggs, seasonal farmer's market vegetables

· add bacon or habanero pork sausage | 5

the breakfast sandwich | 18 | VG

two organic fried eggs, aged white cheddar cheese, aioli, arugula, guajillo hot sauce, hey brother baker multigrain, served with a side of weiser farms potatoes

· add protein | 5

broccolini & goat cheese quiche | 18 | VG

served with farmers market greens + sherry vinaigrette

shakshuka | 23 | VG GFO

organic egg, san marzano tomato, harissa, yogurt, fresh dill & mint, toasted hey brother baker sourdough

tehachapi grain project polenta | 22 | VG GF oaxacan blue dent cornmeal, organic soft egg, long beach mushroom conserva, pine nuts, chimichurri

sides & à la carte

avocado | 4 | V GF

hey brother baker sourdough | 6 | VG

salted butter, seasonal house-made jam
gluten free bread available upon request

crispy 'weiser farms' potatoes | 6 | GF VO
basil aioli, chives

garlic parsley fries | 6 | GF VO

served with malt vinegar aioli

side salad | 8 | V GF

farmers market greens + sherry vinaigrette

free range, organic farm egg | 5 | GF

egg whites only | +4

beeler farms' bacon (3) | 8 | GF

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VO vegan option GFO gluten free option