

# drinks

served all day



**iced matcha dreamsville**  
organic orange juice + white chocolate topped with matcha. a sunny spin on a classic creamsicle

8 | 12oz | iced only



**guava cloud iced green tea**  
organic jasmine green tea over ice topped with guava cold foam

6.50 | 16oz | iced only



**mazapán iced latte**  
espresso with vanilla + cinnamon + your choice of milk topped with mazapán cold foam & crushed mazapán

7 | 12oz | iced only

## 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

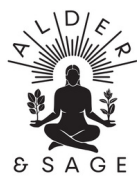
**hot chocolate, chocolate milk | 3.5**

**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



**turkish eggs | 17 | VG**

garlic beet yogurt, two soft eggs, aleppo chili oil, ghee, fresh dill, toasted hey brother baker 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, on hey brother baker sourdough

- add soft egg | 5

**smoked salmon tartine | 20**

lox, smoked salmon cream cheese, capers, dill, cherry tomatoes, pickled red onion, lemon zest, on hey brother baker sourdough

- add soft egg | 5

**the classic | 24**

two organic farm eggs, choice of bacon, maple habanero pork sausage, or kofta chicken sausage, hey brother baker sourdough with salted butter and seasonal house-made jam

- sub avocado for protein

**eggs benedict | 28**

two organic soft eggs, toasted english muffin, griddled fra'mani uncured smoked ham, & hollandaise. served with a side salad.

**claudia's chilaquiles | 20 | VG GF**

salsa verde, queso fresco, diced onion, sliced radish, fresh cilantro, creme fraiche, and a fried egg

- add avocado | 4

**soyrizo hash | 20 | V**

vegan chorizo & fried potatoes stewed in a roasted tomato salsa.with sautéed bell peppers, onion, & garlic. fresh cilantro, pickled fresno chiles, jalapeño salsa, avocado & sesame seeds

**mojo pork hash | 24 | GF**

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

**bistro burger | 22**

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

- lettuce wrapped available upon request

**ricotta stuffed french toast | 22 | VG**

hey brother baker brioche, blood orange lemon curd, honey whipped ricotta cheese, vanilla maple blueberry compote, roasted almonds and fresh mint

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

'county line' salanova lettuce, roasted walnuts, 3 month aged manchego, pickled currants, shallot vinaigrette

- add 6oz jidori chicken | 10

**caesar salad | 17**

salanova lettuce, house dressing, herb croutons, grated grana padano, boquerones anchovies

- add 6oz jidori chicken | 10

**golden grain bowl | 20 | V**

quinoa, farro, freekeh, 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 parsley pesto, aleppo chili oil, pickled turnips, charred lemon & bibb lettuce

## 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 | 8 | V GF**

'county line' salanova lettuce, shallot 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 patties (3) | 8 | GF**

**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 chili oil, ghee, fresh dill, toasted hey brother baker sourdough*

**veggie quiche | 18 | VG**

*mushroom, leek, and white cheddar quiche. served with a side salad*

**avocado tartine | 18 | V**

*avocado, tomato conserva, fennel seed, pickled fresno chiles, chives, basil, hey brother baker sourdough*

- add soft egg | 5

**smoked salmon tartine | 20**

*lox, smoked salmon cream cheese, capers, dill, cherry tomatoes, pickled red onion, lemon zest, hey brother baker sourdough*

- add soft egg | 5

**fra'mani ham omelette | 20 | GF**

*three organic eggs, uncured smoked ham, asparagus, summer squash & chives. served with a side salad*

**the classic | 24**

*two organic farm eggs, choice of bacon, maple habanero pork sausage, or kofta chicken sausage, hey brother baker sourdough 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, confit tomatoes, chimichurri, smoked almonds, red pepper coulis and a soft egg*

**lunch entrées • served 11am - 3pm**

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

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

- add avocado | 4

**heirloom B.L.T. | 21**

*hey brother baker focaccia, three pieces of bacon, organic lettuce, heirloom tomato, chimichurri, & smoked egg aioli. served with garlic parsley fries*

**bistro burger | 22**

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

- lettuce wrapped available upon request

**the breakfast sandwich | 18 | VG**

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

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

**soyrizo hash | 20 | V**

*vegan chorizo & fried potatoes stewed in a roasted tomato salsa. with sautéed bell peppers, onion, & garlic. fresh cilantro, pickled fresno chiles, jalapeño salsa, avocado & sesame seeds*

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

*salanova lettuce, roasted walnuts, 3 month aged manchego, pickled currants, shallot vinaigrette*

- add 6oz jidori chicken | 10

**caesar salad | 17**

*salanova lettuce, house dressing, herb croutons, grated grana padano, boquerones anchovies*

- add 6oz jidori chicken | 10

**peaches & burrata | 18 | VG**

*di'stefano burrata, pickled peaches, heirloom cherry tomatoes, fresh basil, hot honey, candied walnuts*

**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*

**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**

**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**

*'county line' salanova lettuce, shallot 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 patties (3) | 8 | GF**

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

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**VO**  
vegan option

**Sunset Social Hour**  
thursday, friday + saturday 5pm-8pm

**pomme frites...6 GF VO**  
garlic, parsley, malt vinegar aioli

**marinated olives...8 VG GFO**  
hey brother baker bread, olive oil, tangerine, ancho chiles

**anchovy toast...9**  
white boquerones, foccacia, smoked egg aioli, chives

**select oh la vache cheeses...16 VG GFO**  
hey brother baker bread, assorted nuts, honey

**roasted summer vegetables...15 V**  
broccolini, asparagus, tahini dressing, almonds, charred lemon

**burrata caprese...17 VG GFO**  
hey brother baker bread, heirloom tomato, fresh basil

**pâté...17**  
duck mousse, pork + black pepper terrines,  
hey brother baker bread, ground mustard

**cucumber salad...19 VG GF**  
labneh, pickled fennel, dukkah

**kofta chicken meatballs...19**  
cucumber raita, aleppo oil, cilantro

**miso vanilla basque cheesecake...12**

**mimosas**



**cocktails**

- red wine sangria | 10 michelada | 11**  
mexican lager, spicy michelada mix, lime, tajin
- bloody mary | 13**  
soju vodka, spicy bloody mary mix, celery, lemon, green olive, tajin
- lo-fi hibiscus spritz | 12**  
lo-fi gentian aperitif, sparkling wine
- turmeric ginger spritz | 12**  
turmeric, ginger, sparkling wine
- london gin & tonic | 13**  
soju gin, tonic, lemon, thyme sprig
- margarita | 13**  
soju tequila, lime, salt rim
- espresso martini | 14**  
rose park espresso, soju vodka, simple syrup

**non-alcoholic**

- white blend, leitz | 14**  
alcohol removed white wine
- elderflower mocktail | 12**  
lime and orange juice, simple syrup, elderflower tonic, orange peel
- ghia + soda | 12**  
ghia non-alcoholic aperitif, tonic, lemon, fresh thyme
- kolsch, best day brewing | 8**  
non-alcoholic kolsch | 0.0% | perris, california

**whites**

- pinot grigio, ca' dei mona...12 | 29**  
venice, italy 2020 | natural wine
- sauvignon blanc, valala... 12 | 29**  
loire valley, france 2022
- verdejo, flor de vetus... 14 | 45**  
segovia, spain 2021
- chardonnay, land of saints... 15 | 50**  
santa barbara, california 2022 | natural wine

**rosé + orange**

- rosé of grenache, capitelle... 12 | 40**  
rhône valley, france 2020

- skin-contact chenin blanc, folk machine... 12 | 40**  
santa rosa, california 2023 | natural wine

**reds**

- chilled barbera, "got grapes", broc cellars... 12 | 40**  
berkeley, california 2022 | natural wine

- carignan, "precedent", spenker ranch... 14 | 50**  
lodi, california 2019

- syrah, "state street", jaffurs wine cellars... 50**  
santa barbara county, california 2021

**bubbles**

- cremant de savoie, domaine carrel & senger... 16 | 40**  
savoie, france

- lambrusco, casali viticultori... 35**  
emilia-romagna, italy

**draft beer**

- a la playa, trademark brewing... 8**  
mexican lager | 5.3% long beach, california
- viking blonde, trademark brewing... 8**  
blonde ale | 5.0%  
long beach, california

- popfuji, brouwerij west... 8**  
unfiltered pilsner | 5.0%  
san pedro, california

- vapor haze, long beach beer lab... 9**  
hazy ipa | 7.0%  
long beach, california