

drink menu



seasonal signature drinks

tiramisu latte

espresso, cocoa powder, your choice of milk topped with mascarpone cold foam and a ladyfinger cookie
9 | 12oz | iced only

shaken collagen latte

espresso, collagen protein, ashwagandha & lion's mane mushroom shaken with ice & your choice of milk, topped with espresso dust. 20g of protein.
10 | 16oz | iced only

peach blossom tea

peach white tea sweetened with passion fruit served over ice, garnished with fresh mint.
6 | 16oz | iced only

coffee

drip coffee | 12oz | 4 · dine-in | 5

espresso | 4

latte | 12oz | 5

cold brew | 12oz | 5.5

americano | 12oz | 4.5

french press · light or dark roast | 5

cappuccino | 4.5

cortado | 4.25

flat white | 4.50

mocha | 12oz | 5.5

mexican mocha | 12oz | 6

• contains peanuts

pineapple yuzu espresso tonic | 6.5

chagaccino | 12oz | 7

milk options

whole · 2% · nonfat · oat +1 · almond +1 · breve +1

syrups

vanilla · lavender · caramel · honey · hazelnut

white mocha · sugar free vanilla

tea

matcha latte | 12oz | 6.5

chai latte | 12oz | 5.5

hot tea | 16oz | 5.5

english breakfast, earl grey, 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 | 12oz | 6

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

local draft beer

rotating mexican lager | 8

rotating blonde | 8

vanilla cream ale | 8

new zealand ipa | 8

wine

mimosas

·single | 12 ·half carafe | 22 ·full carafe | 42

• carafes come with a flight of three organic juices

white

albariño, caneco 15 | 50

riás baixas, spain 2024 | natural

gruner veltliner 16 | 53

kamptal, austria 2022 | organic

sauvignon blanc, pas de pro bleme 13 | 42

val de loire, france 2023 | organic

chardonnay, topette 13 | 42

val de loire, france 2023 | natural

rose

skin contact picpoul/semillon, duo terra 12 | 40

portugal, 2024 | natural

red

chilled cabernet franc, laurent herlin 14 | 46

loire valley, france 2022 | natural

spätburgunder, ortenburg 16 | 53

baden, germany 2021 | organic

baga, dinamico 16 | 53

beiras, portugal 2024 | biodynamic

malbec, primitive 60

paso robles, california 2020

bubbles

prosecco, corte giovanni 14 | 46

treviso doc, italy

lambrusco, casali viticultori 35

emilia-romagna, italy

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

double espresso, soju vodka, simple syrup

non-alcoholic

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

need wifi? select our guest wifi network - the password is 366Latte

alder & sage

served monday - friday · 7am - 2:30pm



SHARED

boquerones | 14 | **GF** marinated anchovies, citrus, aleppo oil, cracked pepper, mint

duck liver paté | 18 cornichons, whole grain mustard, caramelized onion jam, hey brother baker sourdough

burrata & berries | 18 | **VG** pomegranate vinaigrette, basil oil, cracked pepper, hey brother baker sourdough

FIELD

pear salad | 18 | **VG GF VO** point reyes blue cheese, walnut, date vinaigrette, salanova red oak lettuce

caesar salad | 17 preserved lemon caesar dressing, little gem lettuce, herb croutons, grana padano, marinated anchovies

· add 6oz mary's free range chicken | 10

beet & fennel salad | 20 | **V GF** blood orange vinaigrette, pistachio, fennel, dukkah, quinoa, frisée

side salad | 8 | **V GF** farmers market greens, cucumber, radish + sherry vinaigrette

RISE AND SHINE

avocado tartine | 18 | **V GFO** avocado, pickled fresno chiles, radish, frisee, pepitas on hey brother baker sourdough · add soft egg | 3

smoked salmon tartine | 20 **GFO** shaved fennel, capers, pickled red onion, cucumber, fresh dill, herb cream cheese on hey brother baker sourdough · add soft egg | 3

two eggs, potatoes & toast | 18 | **VG GFO** two organic farm eggs, weiser farms potatoes, hey brother baker sourdough with salted butter and seasonal house-made jam · add protein | 5

soft scramble | 17 | **VG** two organic farm eggs, confit leek, market greens · add bacon, habanero pork sausage or chicken "chorizo" 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, cucumber, radish + sherry vinaigrette

greek yogurt & granola | 15 | **VG GF** greek yogurt, seasonal fruit compote, chia seed, mint

MAINS

turkish eggs | 19 | **VG GFO** organic eggs, beet & garlic yogurt, aleppo oil, ghee, dill, mint, chive, toasted hey brother baker sourdough

bistro burger | 22 red onion marmalade, sharp cheddar, butter lettuce, garlic aioli, brioche bun, house dill pickle, garlic parsley fries · lettuce wrapped available upon request

mary's free range chicken sando | 19 arugula pesto, dijon aioli, pickled red onion, butter lettuce, colossus bakery brioche bun

braised short rib & long beach mushroom polenta | 26 | **GF** long beach mushroom conserva, pine nuts, tehachapi grain project oaxacan blue dent corn meal, organic soft egg, chimichurri

long beach mushroom & tehachapi grain project polenta | 21 | **VG GF** long beach mushroom conserva, pine nuts, oaxacan blue dent corn meal, organic soft egg, chimichurri

seasonal soup | 12 served with hey brother baker sourdough

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

free range, organic farm egg | 3 | **GF** · egg whites only | +3

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

maple habanero pork sausage (3) | 8 | **GF**

chicken "chorizo" patty (3) | 8 | **GF**

6oz mary's chicken breast | 10 | **GF** organic, humanely raised

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

brunch

served saturday - sunday · 9am - 2:30pm



SHARED

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duck liver paté | 18 cornichons, whole grain mustard, caramelized onion jam, hey brother baker sourdough

burrata & berries | 18 | **VG** pomegranate vinaigrette, basil oil, cracked pepper, hey brother baker sourdough

scallop crudo | 21 | **GF** pickled green strawberry, fennel water, basil oil

hope ranch mussels | 22 fennel, preserved meyer lemon, garlic, herbs, hey brother baker sourdough

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two eggs, potatoes & toast | 18 | **VG GFO** two organic farm eggs, weiser farms potatoes, hey brother baker sourdough with salted butter and seasonal house-made jam · add protein | 5

chilaquiles | 20 | **VG GF** salsa verde, queso fresco, shaved red onion, radish, fresh cilantro, crema, and a fried egg · add avocado | 4

broccolini + goat cheese quiche | 18 | **VG** served with farmers market greens, cucumber, radish + sherry vinaigrette

french toast | **half order** 12 | **full order** 22 | **VG** blackberry compote & syrup, lemon curd, pistachio, mint

MAINS

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braised short rib & long beach mushroom polenta | 26 | **GF** long beach mushroom conserva, pine nuts, tehachapi grain project oaxacan blue dent corn meal, organic soft egg, chimichurri

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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 dill pickle

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ALDER & SAGE

bread service | 12
cultured butter | radish

baby artichokes | 16
bagna cauda | preserved meyer lemon

scallop crudo | 21
pickled green strawberry | fennel water
cherry vinegar | basil oil

steak tartare | 25
cacao | peas & tendrils | persian mint

pissaladiere | 18
arugula salad | pecorino calabrese

charred octopus | 28
preserved blood orange | salsa macha
beet puree

sprouting cauliflower | 22
black sheep farms chickpea
romesco | dukkah

nettle risotto | 24
clear dawn onion | pinon
fermented ramp butter

cavatelli | 26
farmers cheese & whey
wild mushroom

local halibut | 34
black lentil | smoked scallop dashi
celeriac cream

confit duck | 38
spring garlic salsa verde | turnip
flor de mayo bean

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strawberry panna cotta | 16
rhubarb | basil & ginger | pistachio

sonora flour olive oil cake | 14
mandarinquat | lemon curd | chantilly

april 2026