

# drink menu



## seasonal signature drinks

<b>white peppermint mocha</b> peppermint + white mocha, espresso, your choice of milk + crushed candy cane 6   12oz	<b>cinnamon roll latte</b> housemade brown sugar + cinnamon syrup, vanilla, espresso, your choice of milk, drizzled with icing 9   12oz	<b>earl grey matcha</b> iced matcha lightly sweetened with honey topped with earl grey cold foam & orange zest 7   12oz   iced only
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## coffee

- drip coffee | 12oz | 4 · dine-in | 5
- espresso · rose park roasters | 4
- latte | 12oz | 5
- cold brew · common room roasters | 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 · white mocha ·  
sugar free vanilla

## 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
- talking hands, pilsner, trademark brewing | 8
- 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
- citraholic, ipa, beachwood | 9

## wine

- mimosas**
  - single | 12 · half carafe | 22 · full carafe | 42
  - carafes come with a flight of three organic juices

### white

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

### orange

skin contact picpoul/semillon, duo terra 12 | 40  
portugal, 2024 | natural orange wine

### red

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

### bubbles

cava, petit albet 14 | 40  
penedes, spain 2019 | natural sparkling white wine

lambrusco, casali viticultori 35  
emilia-romagna, italy | sparkling chilled red wine

## cocktails

- red wine sangria | 10
- melchada | 11
- bloody mary | 13
- sunset spritz | 12
  - orange aperitif, sparkling wine
- turmeric ginger spritz | 12
  - turmeric, ginger, sparkling wine
- negrini 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

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



SHARED

- boquerones | 14 | GF citrus, aleppo oil, cracked pepper, mint
- duck liver paté | 18 seasonal pickles, whole grain mustard, caramelized onion jam, hey brother baker sourdough
- stracciatella | 14 | VG nuvo olive oil, cracked pepper, flake salt, 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 little gem lettuce, herb croutons, grated grana padano, boquerones  
· add 6oz jidori chicken | 10
- badger flame beets | 20 | V GF blood orange vinaigrette, dukkah, fennel, herbs, quinoa, amaranth
- 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 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 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, cucumber, radish + sherry vinaigrette
- greek yogurt & granola | 15 | VG GF greek yogurt, seasonal fruit compote, chia seed, mint

MAINS

- shakshuka | 23 | VG GFO organic eggs, san marzano tomato, harissa, yogurt, fresh dill & mint, 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
- chicken sando | 19 arugula pesto, dijon aioli, pickled red onion, butter lettuce, colossus bakery brioche bun
- tehachapi grain project polenta | 21 | VG GF oaxacan blue dent cornmeal, organic soft egg, long beach mushroom conserva, pine nuts, chimichurri
- seasonal soup | 12 | VG VO GFO 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
- 6oz jidori chicken breast | 10 | GF uncured, 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.

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- cured mt lassen trout | 19 | GF oaxacan blue dent tostada, creme fraiche, cucumber, lime, jalapeno, dill, chive

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- two eggs, potatoes & toast | 18 | VG 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 | 21 | 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
- broccolini + goat cheese quiche | 18 | VG served with farmers market greens, cucumber, radish + sherry vinaigrette

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- french toast | half order 12 | full order 22 | VG apple compote, apple butter, whipped ricotta, bourbon syrup, toasted hazelnut, mint
- coffee cured pork belly | 21 | GF crispy sunchoke, sweet potato puree, treviso, pickled mustard seed
- 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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