

# drinks

served all day



**pumpkin spice latte**

espresso + pumpkin sauce with your choice of milk, dusted with pumpkin pie spice

6 | 12oz



**whiskey caramel latte**

house-made whiskey caramel sauce infused with oak smoke, espresso + milk with a black salt rim

9 | 12oz



**pumpkin cream cold brew**

common room roasters cold brew sweetened with vanilla + topped with pumpkin cold foam & pumpkin pie spice

7 | 12oz | iced only

## coffee

**drip coffee | 12oz | 4 • 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

**espresso tonic | 6.5**

a double shot of espresso sweetened with pineapple + yuzu, topped with tonic water, served over ice

**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 | 7**

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

- add 1 shot of espresso | 1
- add 2 shots of espresso | 2

**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**

choice of black tea or elderberry hibiscus tea

**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**

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

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

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

# 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**

**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



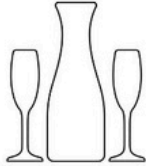
## mimosas



**single | 12**  
with your choice  
of juice



**half carafe | 16oz | 22**  
flight of three juices  
serves two



**full carafe | 32oz | 42**  
flight of three juices  
serves four - five

## 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

**sunset spritz | 12**

orange aperitif, sparkling wine

**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

**espresso martini | 14**

rose park espresso, soju vodka, simple syrup

## non-alcoholic

**white blend, leitz | 14**

alcohol removed blanc de blancs

**elderflower mocktail | 12**

lime and orange juice, simple syrup, elderflower tonic, orange peel

**ghia tonic | 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 | 40**

venice, italy 2020 | natural wine

**grillo, andrero... 12 | 40**

moasca, italy 2022 | natural wine

**sauvignon blanc, pas de pro blême... 13 | 42**

val de loire, france 2023 | organic wine

**chardonnay, topette... 13 | 42**

val de loire, france 2023 | organic wine

## rosé

**rosé of gamay, le grand ballon... 12 | 40**

touraine, france 2023 | natural wine

## orange

**skin-contact picpoul/semillon, duo terra... 14 | 44**

portugal, 2024 | natural wine

## reds

**chilled barbera, "got grapes", broc cellars... 12 | 40**

berkeley, california 2022 | natural wine

**pinot noir, los olivos district... 12 | 40**

napa, california | 2022

**syrah, "state street", jaffurs wine cellars... 50**

santa barbara county, california 2021

## bubbles

**cava, petite albet... 14 | 40**

penedes, spain 2019 | natural wine

**lambrusco, casali viticultori... 35**

emilia-romagna, italy

## draft beer

**a la playa, trademark brewing... 8**

mexican lager | long beach, california | 5.3%

**viking blonde, trademark brewing... 8**

blonde ale | long beach, california | 5.0%

**popfui, brouwerij west... 8**

unfiltered pilsner | san pedro, california | 5.0%

**creature comforts, dtla... 9**

modern west coast ipa | los angeles, california | 7.0%

**Sunset Social Hour**  
**every thursday + friday + saturday 5pm-8pm**  
**now through october 30th**

## sips

### whites

**pinot grigio, ca' dei mona...12 | 40**

venice, italy 2020 | natural wine

**grillo, andrero... 12 | 40**

moasca, italy 2022 | natural wine

**chardonnay, topette... 13 | 42**

val de loire, france 2023 | organic wine

**sauvignon blanc, pas de pro blême... 13 | 42**

val de loire, france 2023 | organic wine

### rosé + orange

**rosé of gamay, le grand ballon...12 | 40**

touraine, france 2024 | natural wine

**skin-contact picpoul/semillon, duo terra... 14 | 44**

portugal 2024 | natural wine

### reds

**chilled barbera, "got grapes", broc cellars...12 | 40**

berkeley, california 2022 | natural wine

**pinot noir, los olivos district... 12 | 40**

lodi, california 2019

**syrah, jaffurs wine cellars... 50**

santa barbara county, california 2021

### bubbles

**cava, petite albet...14 | 40**

penedes, spain | natural wine

**lambrusco, casali viticultori... 35**

emilia-romagna, italy

### cocktails

**red wine sangria... 10**

**sunset spritz... 12**

semi-sweet orange aperitif, sparkling wine

**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

**espresso martini... 14**

rose park espresso, soju vodka, simple syrup

### draft beer

**a la playa, trademark brewing, mexican lager | 5.3%... 8**

**viking blonde, trademark brewing, blonde ale | 5.0% ... 8**

**popfui, brouwerij west, unfiltered pilsner | 5.0% ... 8**

**dtla, creature comforts, west coast ipa | 7.0% ... 9**

## bites

**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, sourdough, 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

**prosciutto & burrata caprese... 18**

heirloom tomatoes, fresh basil, balsamic vinaigrette, local bread

**cucumber salad...17 V**

persian cucumbers, cherry tomatoes, whipped ricotta, saffron dill vinaigrette, fresh dill

**paté...17**

duck mousse, pork + black pepper terrines, hey brother baker bread, ground mustard, market cherries

**shrimp and grits... 23**

bacon, heirloom tomato, aleppo chili oil, creamy polenta, manchego cheese, micro herbs, basil oil

**basil chicken sandwich... 21**

hey brother baker baguette, basil jidori chicken breast, arugula, tomato conserva spread, mozzarella, side salad + house pickle

## sips

### 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

### cafe

**espresso...4**

**latte... 5**

**cappuccino... 4.5**

**americano...4.5**

whole milk, oat milk +1, almond milk +1, breve +1

decaf available upon request

**hot tea...5**