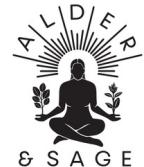


drink menu



seasonal signature drinks

white peppermint mocha

peppermint + white mocha,
espresso, your choice of milk
+ crushed candy cane

6 | 12oz

cinnamon roll latte

housemade brown sugar + cinnamon
syrup, vanilla, espresso, your
choice of milk, drizzled with icing

9 | 12oz

earl grey matcha

iced matcha lightly sweetened
with honey topped with earl grey
cold foam & orange zest

7 | 12oz | iced only

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 viticoltori 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

alder & sage

served monday - friday · 7am - 2:30pm



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

straciattella | 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.

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

straciattella | 14 | **VG** nuvo olive oil, cracked pepper, flake salt, hey brother baker sourdough

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

FIELD

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

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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

MAINS

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

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

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

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