

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 · medium 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

syrops

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

mexican lager, lb beer lab | 8

pilsner, trademark | 8

vanilla cream ale, mother earth | 8

west coast ipa, lb beer lab | 9

kölsch, trademark | 8

wine

mimosas

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

• carafes come with a flight of three organic juices

white

albariño, luz de faro 15 | 50

riás baixas, spain 2024 | natural

grüner veltliner 16 | 53

kamptal, austria 2022 | organic

sauvignon blanc, "gigli" 15 | 50

venezia giulia, italy

chablis, alain geoffroy 70

burgundy, france 2023

rosé

merlot & cabernet sauvignon 12 | 40

côtes de gascogne, france 2024

red

spätburgunder, ortenbourg 16 | 53

baden, germany 2021 | organic

baga, dinamico 16 | 53

beiras, portugal 2025 | biodynamic

malbec, primitive 17 | 60

paso robles, california 2020

barolo, reverdito "castagni" 80

piedmont, italy 2019

bubbles

prosecco, corte giovanni 14 | 46

treviso doc, italy

champagne, pertois-moriset 95

champagne, france

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

strawberry spritz | 12

strawberry, lemon, vermouth, sparkling wine

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



FIELD

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

pear salad | 18 | **VG GF VO** point reyes bleu cheese, currants, walnuts, 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

heirloom tomato & stone fruit | 18 | **V GF** pickled mustard seed, pistachio dukkah, arugula & herb salad

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

RISE & SHINE

avocado tartine | 18 | **V GFO** avocado, pickled fresno chiles, radish, cherry tomatoes, pepitas, nuvo olive oil 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, nuvo olive oil 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, asparagus, 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 | 18 | **VG GFO** organic eggs, beet & garlic yogurt, aleppo oil, ghee, dill, mint, toasted hey brother baker sourdough

heirloom BLT | 21 heirloom tomato, beeler farms bacon, arugula, garlic aioli, hey brother baker sourdough, garlic parsley fries

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

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

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

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 | 7 | **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



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crab cake benedict | 28 organic eggs, hollandaise, asparagus, farmers market greens + sherry vinaigrette

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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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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· gluten free bread available upon request

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ALDER & SAGE

bread service | 11
cultured butter | radish

baby artichokes | 12
bagna cauda | lemon

market greens | 14
shaved fennel | herbs
poppy seed dressing

tomato & stone fruit | 17
basil | plum vinegar | aleppo

scallop crudo | 21
cherry | lime | serrano | mint oil

asparagus | 19
farmers cheese | preserved lemon
soft egg | dukkah

hope ranch mussels | 20
smoked tomato broth
herbs | hbb sourdough

octopus | 23
apricot | salsa macha
oaxacan blue dent tortilla

cavatelli | 25
squash blossom | zucchini
pecorino & whey | pine nut

local king salmon | 35
fennel | black lentil | parsley
sumac

smoked duck leg | 36
braised spigarello | black eyed peas
peach agrodulce
....

chocolate budino | 16
blackberry | pistachio | sea salt
cacao

sonora flour olive oil cake | 14
tangelo | chantilly

may 2026

white

albariño – luz de faro 15 | 50
rías baixas, spain 2024

sauvignon blanc – borgo canedo “gigli” 15 | 50
venezia giulia, italy

müller-thurgau – baccichetto 16 | 53
venezie, italy

grüner veltliner – bio weingut 16 | 53
kamptal, austria 2022

chablis – alain geoffroy 70
burgundy, france 2023

red

spätburgunder – sloss ortenbert “granit” 16 | 53
baden, germany | 2021

baga – filipa páto “dynamico” 16 | 53
beiras, portugal | 2025

callet – 4kilos “tierra de mallorca” 85
mallorca, spain | 2021

carignan blend – rimbert saint-chinian 75
languedoc-roussillon, france | 2023

sev areni – kyra 85
vayots dzor, armenia | 2021

châteauneuf-du-pape – domaine de villeneuve 110
rhône valley, france | 2017

barolo – reverdito “castagni” 80
piedmont, italy | 2019

zinfandel – kanpai “aozora” 80
sonoma, california | 2024

malbec – primitive wines “smoke signals” 17 | 60
paso robles, california | 2020

bubbles

prosecco – corte giovanni 14 | 46
treviso doc, italy

champagne – pertois-moriset 95
champagne, france

dessert

riesling spätlese alte reben – meulenhof (3oz) 13
mosel, germany 2014

....

affogato | 12
mconnells vanilla ice cream
espresso | mint
espresso | 4
cappuccino | 4.5

happy hour

marinated olives | 8
citrus | aleppo

roasted almonds | 7
preserved meyer lemon | thyme

boquerones | 12
persian mint | citrus supremes | olive oil

oh la vache cheeseboard | 18
3 artisanal cheeses | accoutrements
hbb sourdough

\$20 off all wine bottles
\$6 beers

fridays + saturdays 4pm-530pm