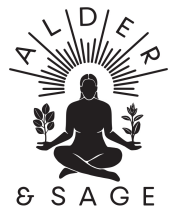


drinks

served all day



seasonal signature drinks



strawberry cold brew

common room roasters cold brew lightly sweetened, topped with strawberry cold foam, garnished with dehydrated strawberry dust

12oz | 7



iced london fog

iced earl grey tea topped with a white chocolate lavender cold foam, garnished with candied orange dust

16oz | 8



shaken spanish rose latte

rose park roasters espresso shaken with condensed milk, rose water, poured over ice, topped with milk

12oz | 7

coffee

drip coffee | 12oz | 3.5 • dine-in | 5

rotating selection of local dark roast coffee

french press | 5

choose from our rose park roasters bean selection of the week. serves one or two, availability may vary

espresso | 4

"el espresso" roast from rose park roasters served with a side of sparkling water

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

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

tea

matcha latte | 12oz | 6

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

hot tea | 16oz | 5

rotating selection from rishi botanicals

traditional teas: english breakfast, earl grey lavender, 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

lavender palmer | 6.25

turmeric 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

ginger beer | tonic water | elderflower tonic

hot chocolate, chocolate milk | 3.5

seasonal syrups | +.80 | vanilla | lavender | hazelnut | caramel | honey | sf vanilla

milk options | whole | 2% milk | non-fat | oat milk | +1 | almond milk | +1 | breve | +1



breakfast

served monday - friday • 7am - 11am

Welcome to Alder & Sage . . .

We are a California bistro dedicated to crafting chef-driven recipes with organic, locally sourced, and cruelty-free ingredients. We proudly source only free range, humanely raised proteins that are free of antibiotics, artificial growth hormones and by-products. We carefully select local produce that is delivered fresh daily. Embracing our artisanal approach, we curate a menu that changes with the seasons, ensuring fresh and enticing dishes. Beyond our food, we strive to create a warm and comfortable atmosphere where all are welcome. Enjoy!

'hey brother baker' sourdough | 6 | **VG**

salted butter, seasonal jam

seasonal fruit plate | 8 | **V**

crispy weiser potatoes | 6 | **VO**

basil aioli, chives

greek yogurt & granola | 15 | **VG GF**

greek yogurt, maple pecan granola, wildflower honey, seasonal berries, banana, chia seed, mint

turkish eggs | 14

garlic beet yogurt, two soft eggs, ghee, aleppo oil, dill, 'hey brother baker' sourdough

quiche of the day | 18 | **VG**

served with mixed green salad

the french omelette | 16 | **VG GF**

organic eggs, chives, petite salad

avocado tartine | 15 | **V**

avocado, tomato conserva, fennel seed, pickled fresno chili, chives, basil, 'hey brother baker' sourdough

- add soft egg | 3

smoked salmon tartine | 19

lox, smoked salmon cream cheese, capers, dill, cherry tomatoes, pickled red onion, lemon zest, 'hey brother baker' sourdough

- add soft egg | 3

french toast | 16 | **VG**

texas toast, meyer lemon orange curd, whipped coffee butter

the breakfast sandwich | 15 | **VG**

'hey brother baker' focaccia, two organic fried eggs, aged white cheddar, gochujang aioli, arugula & frill

- add beeler farms' bacon | 4
- add house habanero maple pork sausage | 4
- add house kofta chicken sausage | 4

the classic | 18

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

polenta & short rib | 26 | **GF**

braised short rib over creamy polenta with grana padano, blistered tomatoes, chimichurri, smoked almonds, herbs, and a soft egg

steak & eggs | 28 | **GF**

8oz certified angus beef coulotte, romesco, italian salsa verde with marjoram and garden herbs, roasted hazelnuts, two organic farm eggs

locally sourced pastries | **MP** | **VO**

ask your server for our daily offering

sides

side salad | 10 | **V**

peppery greens, shallot vinaigrette, pickled currants

free range, organic farm egg | 3

- egg whites only | +2

beeler farms' bacon (3) | 6

uncured, humanely raised

house kofta chicken sausage patties (3) | 6

house habanero maple pork sausage patties (3) | 6 | **GF**

avocado | 3 | **V**

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.

V
vegan

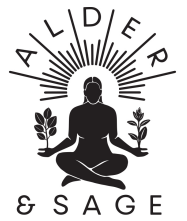
VG
vegetarian

GF
gluten free

VO
vegan option

lunch

served monday - friday • 11am - 3pm



Welcome to Alder & Sage . . .

We are a California bistro dedicated to crafting chef-driven recipes with organic, locally sourced, and cruelty-free ingredients. We proudly source only free range, humanely raised proteins that are free of antibiotics, artificial growth hormones and by-products. We carefully select local produce that is delivered fresh daily. Embracing our artisanal approach, we curate a menu that changes with the seasons, ensuring fresh and enticing dishes. Beyond our food, we strive to create a warm and comfortable atmosphere where all are welcome. Enjoy!

'hey brother baker' sourdough | 6 | **VG**

salted butter, seasonal jam

seasonal fruit plate | 8 | **V**

garlic parsley fries | 6 | **GF VO**

served with malt vinegar aioli

salmon tartare | 17 | **GF**

capers, lemon aioli, shallots, parsley, olive oil, cured egg yolk, taro chips

quiche of the day | 18 | **VG**

served with mixed green salad

peaches & burrata | 18 | **VG GF**

preserved local peaches, di'stefano burrata, heirloom cherry tomatoes, spiced candied nuts, hot honey, fresh basil

avocado tartine | 15 | **V**

avocado, tomato conserva, fennel seed, pickled fresno chili, chives, basil, 'hey brother baker' sourdough

- add soft egg | 3

smoked salmon tartine | 19

lox, smoked salmon cream cheese, capers, dill, cherry tomatoes, pickled red onion, lemon zest, 'hey brother baker' sourdough

- add soft egg | 3

alder & sage salad | 16 | **VG GF VO**

'garden of' red oak lettuce, roasted walnuts, 3 month aged manchego, pickled currants, shallot vinaigrette

- add 6oz jidori chicken | 10

caesar salad | 17

'garden of' red oak lettuce, house dressing, croutons, grated grana padano, boquerones anchovies

- add 6oz jidori chicken | 10

golden grain bowl | 20 | **V**

quinoa, farro, freekeh, with golden dressing, cherry tomatoes, marinated persian cucumber, pickled currants, spiced chickpeas, tender herbs, and sesame seeds

jidori chicken lettuce wraps | 20 | **GF**

free range chicken breast, porcini yogurt, cardamom pesto, aleppo chili oil, pickled turnips, charred lemon, bibb lettuce

prosciutto cotto panini | 19

'hey brother baker' focaccia, st. andre triple cream brie, peach mostarda, fresh basil, served with garlic parsley fries

chicken milanese | 22

pan fried breaded jidori chicken breast, grilled asparagus, basil gribiche, nasturtium

fennel crusted salmon filet | 25 | **GF**

coconut forbidden rice, citrus ginger vinaigrette

bistro burger | 22

100% angus beef, 'hey brother' brioche bun, sharp white cheddar, smoked egg aioli, red onion marmalade, arugula & frill, served with garlic parsley fries, and house made pickle spear

- lettuce wrapped available upon request

polenta & short rib | 26 | **GF**

braised short rib over creamy polenta with grana padano, blistered tomatoes, chimichurri, smoked almonds, herbs, and a soft egg

locally sourced pastries | **MP | VO**

ask your server for our daily offering

sides

side salad | 10 | **V**

peppery greens, shallot vinaigrette, pickled currants

6oz jidori chicken breast | 10

avocado | 3 | **V**

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.

V
vegan

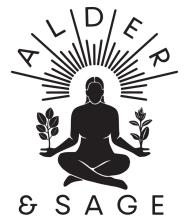
VG
vegetarian

GF
gluten free

VO
vegan option

brunch

served saturday - sunday • 9am - 3pm



Welcome to Alder & Sage . . .

We are a California bistro dedicated to crafting chef-driven recipes with organic, locally sourced, and cruelty-free ingredients. We proudly source only free range, humanely raised proteins that are free of antibiotics, artificial growth hormones and by-products. We carefully select local produce that is delivered fresh daily. Embracing our artisanal approach, we curate a menu that changes with the seasons, ensuring fresh and enticing dishes. Beyond our food, we strive to create a warm and comfortable atmosphere where all are welcome. Enjoy!

'hey brother baker' sourdough | 6 | **VG**

salted butter, seasonal jam

seasonal fruit plate | 8 | **V**

crispy 'weiser farm' potatoes | 6 | **VO**

basil aioli, chives

garlic parsley fries | 6 | **GF VO**

served with malt vinegar aioli

turkish eggs | 14

garlic beet yogurt, two soft eggs, ghee, aleppo oil, dill, 'hey brother baker' sourdough

quiche of the day | 18 | **VG VO**

served with mixed green salad

avocado tartine | 15 | **V**

avocado, tomato conserva, fennel seed, pickled fresno chili, chives, basil, 'hey brother baker' sourdough

- add soft egg | 3

smoked salmon tartine | 19

lox, smoked salmon cream cheese, capers, dill, cherry tomatoes, pickled red onion, lemon zest, 'hey brother baker' sourdough

- add soft egg | 3

alder & sage salad | 16 | **VG GF VO**

'garden of' red oak lettuce, roasted walnuts, 3 month aged manchego, pickled currants, shallot vinaigrette

- add 6oz jidori chicken | 10

ricotta french toast | 16 | **VG**

texas toast, honey whipped ricotta, meyer lemon orange curd, vanilla blueberry compote, toasted almonds, mint

the classic | 18

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

chilaquiles | 18 | **VG GF**

corn tortilla chips, tomatillo salsa, chipotle crema, queso fresco, pickled red onion, scallions, cilantro, soft egg

- add avocado | 3

mojo pork hash | 22 | **GF**

roasted pork shoulder, crispy 'weiser farm' potatoes, sautéed onion & bell peppers, aji crema, chimichurri, cilantro, organic soft egg

golden grain bowl | 20 | **V**

quinoa, farro, freekeh, with golden dressing, cherry tomatoes, marinated persian cucumber, pickled currants, spiced chickpeas, tender herbs, and sesame seeds

jidori chicken lettuce wraps | 20 | **GF**

free range chicken breast, porcini yogurt, cardamom pesto, aleppo chili oil, pickled turnips, charred lemon, bibb lettuce

bistro burger | 22

100% angus beef, 'hey brother' brioche bun, sharp white cheddar, smoked egg aioli, red onion marmalade, arugula & frill, served with garlic parsley fries, and house made pickle spear

- lettuce wrapped available upon request

locally sourced pastries | **MP | VO**

ask your server for our daily offering

sides

side salad | 10 | **V**

peppery greens, shallot vinaigrette, pickled currants

free range, organic farm egg | 3

- egg whites only | +2

beeler farms' bacon (3) | 6

uncured, humanely raised

house kofta chicken sausage patties (3) | 6

house habanero maple pork sausage patties (3) | 6 | **GF**

6oz jidori chicken breast | 10

avocado | 3 | **V**

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.

V
vegan

VG
vegetarian

GF
gluten free

VO
vegan option