

drinks

served all day



maple spice latte

rose park espresso sweetened with maple spice, your choice of milk + a cinnamon sugar rim

7 | 12oz



whiskey caramel latte

house-made whiskey caramel sauce infused with oak smoke, espresso, milk, atomized whiskey, black sea salt

9 | 12oz



pumpkin cold brew

common room roasters cold brew lightly sweetened, topped with pumpkin cold foam and dusted with pumpkin pie spice

7 | 12oz

coffee

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

rotating selection of local dark roast coffee

french press | 5

choose from light roast or dark roast. serves one or two.

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

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

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

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

syrops | +.80 | vanilla lavender hazelnut caramel honey pumpkin spice sugar free vanilla

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

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!

turkish eggs | 14 | **VG**

garlic beet yogurt, two soft eggs, aleppo oil, ghee, dill, toasted country 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, local country bread

- add soft egg | 3

smoked salmon tartine | 20

lox, smoked salmon cream cheese, capers, dill, cherry tomatoes, pickled red onion, lemon zest, local country bread

- 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

spiced apple french toast | 20 | **VG**

'hey brother baker' brioche, vanilla custard, 'see cayon farms' apple compote, crushed walnuts, whipped crème fraîche, rosemary maple syrup

the classic | 20

two organic farm eggs, choice of bacon, maple habanero pork sausage, or kofta chicken sausage, local country bread with salted butter and seasonal house-made jam

- sub avocado for protein

salsa negra chilaquiles | 18 | **VG GF**

tortilla chips, creamy serrano salsa, queso fresco, radish, pickled onion, salsa macha, fried 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 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 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

- lettuce wrapped available upon request

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 | 10 | **V GF**

peppery greens, shallot vinaigrette, pickled currants

free range, organic farm egg | 3 | **GF**

- egg whites only | +2

beeler farms' bacon (3) | 8 | **GF**

uncured, humanely raised

house maple habanero sausage patties (3) | 8

house 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 two hour 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 | 14 | VG

garlic beet yogurt, two soft eggs, aleppo oil, ghee, dill, toasted country 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, local country bread

- add soft egg | 3

smoked salmon tartine | 20

lox, smoked salmon cream cheese, capers, dill, cherry tomatoes, pickled red onion, lemon zest, local country bread

- add soft egg | 3

the classic | 20

two organic farm eggs, choice of bacon, maple habanero pork sausage, or kofta chicken sausage, local country bread with salted butter and seasonal house-made jam

- sub avocado for protein

polenta & short rib | 26 | GF

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

the french omelette | 16 | VG GF

organic eggs, chives, petite salad

- add smoked salmon | 8

the breakfast sandwich | 15 | VG

two organic fried eggs, aged white cheddar cheese, gochujang aioli, arugula, focaccia

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

market squash soup | 14

pureéd with cream, autumn spices, olive oil, parsley, local country bread

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

beets & burrata | 18 | VG

roasted 'tamai farms' beets, blackberries, di'stefano burrata, lemon verbena vinaigrette, pistachio, mint, fried foccacia

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

lunch entrées • served 11am - 3pm

sides & à la carte

jidori chicken lettuce wraps | 20 | GF

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

steamed p.e.i. mussels | 25

pernod, saffron cream, shallots, caramelized fennel, anise, grilled country bread

autumn chicken milanese | 22

pan fried breaded jidori chicken breast, butter braised spinach, parsnip pureé, rosemary maple syrup, nutmeg

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

- lettuce wrapped available upon request

prosciutto cotto panini | 19

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

avocado | 4 | V GF

'hey brother baker' sourdough | 6 | VG
salted butter, seasonal house-made jam

seasonal fruit plate | 8 | V GF

crispy weiser potatoes | 6 | GF VO
basil aioli, chives

garlic parsley fries | 6 | GF VO

served with malt vinegar aioli

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