

drinks

served all day



blueberry muffin latte

espresso with blueberry + white chocolate, your choice of milk, finished with cinnamon and edible flowers

7 | 12oz



shaken mojito matcha latte
iced matcha sweetened with mint + lime syrup shaken with your choice of milk

7 | 12oz | iced only



pistachio rose cold brew

common room roasters cold brew lightly sweetened, topped with pistachio rose cold foam + crushed pistachios

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.

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

chagaccino | 12oz | 7

adaptogenic mushroom powder sweetened with monk fruit with espresso and your choice of milk

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

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

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 white mocha sugar free vanilla

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

brunch

served saturday - sunday • 9am - 3pm



turkish eggs | 17 | **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, on local country bread

- add soft egg | 5

smoked salmon tartine | 20

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

- add soft egg | 5

the classic | 24

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

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, & 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' 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, 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 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 oil, ghee, dill, toasted country 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, local country bread
• add soft egg | 5

smoked salmon tartine | 20

lox, smoked salmon cream cheese, capers, dill, cherry tomatoes, pickled red onion, lemon zest, local country bread
• add soft egg | 5

fra'mani ham omelette | 20 | GF

three organic eggs, uncured smoked ham, asparagus, & bloomsdale spinach. served with a side salad

the classic | 24

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 | 28 | GF

braised short rib over creamy polenta with grana padano, roasted corn, chimichurri, smoked almonds, herbs, 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, 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, & sesame seeds

spring couscous | 18 VG

pearled couscous, spicy whipped feta cheese, gaviota strawberries, sugar snap peas, sumac, mint

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

beets & burrata | 18 | VG

roasted red beets, fresh blood orange, di'stefano burrata, citrus cardamom vinaigrette, pistachio, honey, and fried focaccia

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

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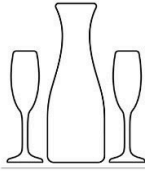
mimosas



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

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

margarita | 13

soju tequila, lime, salt rim

espresso martini | 14

rose park espresso, soju vodka, simple syrup

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

whites

pinot grigio, ca' dei mona... 12 | 29

venice, italy 2020 | natural wine

sauvignon blanc, valala... 12 | 29

loire valley, france 2022

verdejo, flor de vetus... 14 | 45

segovia, spain 2021

chardonnay, land of saints... 15 | 50

santa barbara, california 2022 | natural wine

rosé + orange

rosé of grenache, capitelle... 12 | 40

rhone valley, france 2020

skin-contact chenin blanc, folk machine... 12 | 40

santa rosa, california 2023 | natural wine

reds

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

berkeley, california 2022 | natural wine

carignan, "precedent", spenker ranch... 14 | 50

lodi, california 2019

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

santa barbara county, california 2021

bubbles

cremant de savoie, domaine carrel & senger... 16 | 40

savoie, france

lambrusco, casali viticultori... 35

emilia-romagna, italy

draft beer

a la playa, trademark brewing... 8

mexican lager | 5.3% long beach, california

viking blonde, trademark brewing... 8

blonde ale | 5.0%

long beach, california

popfuji, brouwerij west... 8

unfiltered pilsner | 5.0%

san pedro, california

vapor haze, long beach beer lab... 9

hazy ipa | 7.0%

long beach, california