

drink menu



seasonal signature drinks

cherry bomb

double espresso + coca cola
topped with cherry cold
foam + maraschino cherries

8 | 16oz

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 | 4

latte | 12oz | 5

cold brew | 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, 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

rotating mexican lager | 8

rotating blonde | 8

rotating pilsner | 8

rotating ipa | 9

wine

mimosas

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

· carafes come with a flight of three organic juices

white

albariño, caneco 15 | 50

rias baixas, spain 2024 | natural white wine

gruner veltliner 16 | 53

kamptal, austria 2022 | organic 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 cabernet franc, laurent herlin 14 | 46

loire valley, france 2022 | natural chilled red wine

spätburgunder (pinot noir), ortenbourg 16 | 53

baden, germany | 2021 | 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 viticultori 35

emilia-romagna, italy | sparkling chilled red wine

cocktails

red wine sangria | 10

melchada | 11

bloody mary | 13

sunset spritz | 12

orange aperitif, sparkling wine

turmeric ginger spritz | 12

turmeric, ginger, sparkling wine

negrini spritz | 12

vermouth spritz | 12

espresso martini | 14

double espresso, soju vodka, simple syrup

non-alcoholic

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

need wifi? select our guest wifi network - the password is 366Latte

alder & sage

served monday - friday · 7am - 2:30pm



SHARED

boquerones | 14 | **GF** marinated anchovies, citrus, aleppo oil, cracked pepper, mint

duck liver paté | 18 cornichons, whole grain mustard, caramelized onion jam, hey brother baker sourdough

burrata & berries | 18 | **VG** pomegranate vinaigrette, basil oil, cracked pepper, 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 preserved lemon caesar dressing, little gem lettuce, herb croutons, grana padano, marinated anchovies

· add 6oz mary's free range chicken | 10

beet & fennel salad | 20 | **V GF** blood orange vinaigrette, fennel, dukkah, quinoa, frisée

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, 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 | 19 | **VG GFO** organic eggs, beet & garlic yogurt, aleppo oil, ghee, dill, mint, chive, 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

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

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

seasonal soup | 12 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**

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



SHARED

boquerones | 14 | **GF** marinated anchovies, citrus, aleppo oil, cracked pepper, mint

duck liver paté | 18 cornichons, whole grain mustard, caramelized onion jam, hey brother baker sourdough

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

wild scallop crudo | 21 | **GF** strawberry & pickled rhubarb, basil oil, serrano, radish

hope ranch mussels | 22 fennel, preserved meyer lemon, garlic, herbs, 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 preserved lemon caesar dressing, little gem lettuce, herb croutons, grana padano, marinated anchovies

· add 6oz mary's chicken | 10

beet & fennel salad | 20 | **V GF** blood orange vinaigrette, fennel, dukkah, quinoa, frisée

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

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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

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

french toast | **half order** 12 | **full order** 22 | **VG** blackberry compote & syrup, lemon curd, pistachio, mint

MAINS

turkish eggs | 19 | **VG GFO** organic eggs, beet & garlic yogurt, aleppo oil, ghee, dill, mint, chive, toasted hey brother baker sourdough

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

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

free range, organic farm egg | 3 | **GF** · egg whites only | +3

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maple habanero pork sausage (3) | 8 | **GF**

chicken "chorizo" patty (3) | 8 | **GF**

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ALDER & SAGE

bread service | 10
cultured butter | radish

baby artichokes | 14
bagna cotta

arugula salad | 12
pecorino | nuvo olive oil
lemon

sprouting broccoli | 16
soft egg | brown butter
bread crumb

steak tartare | 23
cacao | peas & tendrils | persian mint

charred octopus | 26
preserved blood orange | salsa macha
beets & puree

sunchoke & saffron risotto | 22
sunflower seed gremolata & blossom
pecorino calabrese

spiny lobster tortellini | 26
preserved meyer lemon | mascarpone
lobster brodo

local halibut | 34
celeriac | black lentil | morita

juniper cured duck breast | 38
confit leek | demi | blackberry
....

chanterelle panna cotta | 16
cajeta | rosemary sea salt

citrus olive oil cake | 14
chantilly cream | basil

march 2026

wine

white

chablis, alain geoffroy 60
burgundy, france 2023 | white wine

gruner veltliner, 16 | 53
kamtal, austria 2022 | organic white wine

albariño, caneco 15 | 50
rias baixas, spain 2024 | natural white wine

sauvignon blanc, pas de pro bleme 13 | 42
val de loire, france 2023 | organic white wine

orange

skin contact picpoul/semillon, duo terra 12 | 40
portugal, 2024 | natural orange wine

red

spätburgunder, "granit", sloss ortenberg 16 | 53
baden, germany | 2021 | red wine

cabernet sauvignon, "ultraviolet", uv wines 13 | 42
napa, california 2022 | natural red wine

chilled cabernet franc, laurent herlin 14 | 46
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bubbles

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penedes, spain 2019 | natural sparkling white wine

lambrusco, casali viticultori 35
emilia-romagna, italy | sparkling chilled red wine

cocktails

red wine sangria | 10

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

local draft beer

rotating selection, inquire with your server

non-alcoholic

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

cafe

espresso | 4
americano | 4.5
hot tea | 5.5