drink menu

seasonal signature drinks

miso butterscotch latte
espresso + house made miso butterscotch syrup, your choice of milk topped with brown sugar + flaky sea salt
8 | 12oz

banana bread matcha
banana matcha + your choice of milk served over ice topped with salted maple cold foam + cinnamon
8 | 12oz | iced only

pumpkin cold brew
rose park roasters cold brew lightly sweetened with vanilla topped with pumpkin cold foam & pumpkin pie spice
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 · medium or dark roast | 5
cappuccino | 4.5
cortado | 4.25
flat white | 4.50
mocha | 12oz | 5.5
mexican mocha | 12oz | 6.5
- *contains peanuts*

pineapple yuzu espresso tonic | 6.5
chagaccino | 12oz | 7.5
affogato | 12

milk options

whole · 2% · nonfat · oat +1 · almond +1 · breve +1

syrups

vanilla · lavender · caramel · honey · hazelnut · white mocha · sugar free vanilla · pumpkin spice sauce · vegan pumpkin syrup

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 | 25oz | 8
coca cola, diet coke | 4.5
fevertree beverages | 6
tonic water | elderflower tonic
hot chocolate, chocolate milk | 4.5

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

wine

mimosas

·single | 13 ·half carafe | 24 ·full carafe | 45
- *carafes come with a flight of three organic juices*

white

albariño, luz de faro 15 | 50
rías baixas, spain 2025 | natural
sauvignon blanc, "gigli" 15 | 50
venezia giulia, italy
müller-thurgau, baccichetto 16 | 53
venezie, italy
grüner veltliner 16 | 53
kamptal, austria 2022 | organic
chablis, alain geoffroy 70
burgundy, france 2023

rosé

merlot & cabernet sauvignon 12 | 40
côtes de gascogne, france 2024

red

gamay (chilled), gaspard 15 | 50
touraine, france 2023 | organic
baga, dinamico 16 | 53
beiras, portugal 2025 | biodynamic
malbec, primitive 17 | 58
paso robles, california 2020
barolo, reverdito "castagni" 80
piedmont, italy 2019

bubbles

prosecco, corte giovanni 14 | 46
treviso doc, italy
sparkling rosé, vinicola de nulles 49
tarragona, spain

cocktails

red wine sangria | 12
michelada | 11
bloody mary | 13
spicy fever-tree mix, soju vodka or tequila, tajín rim
sunset spritz | 14
orange aperitif, sparkling wine
turmeric ginger spritz | 14
turmeric, ginger, sparkling wine
negroni spritz | 14
strawberry spritz | 14
strawberry, lemon, vermouth, sparkling wine
espresso martini | 16
double espresso, soju vodka or tequila, simple syrup

local draft beer

mexican lager, trademark | 8
pilsner, trademark | 8
amber ale, pizza port | 9
west coast ipa, ism brewing | 9
hazy ipa, 1b beer lab | 9

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

alder & sage

served monday - friday · 7am - 2:30pm

FIELD

beets & burrata | 18 | VG GF roasted beets, radicchio, burrata, pistachio dukkah, grapefruit herb vinaigrette, mint · add hey brother baker sourdough | 3

squash & pearl couscous salad | 18 | V balsamic brussels sprouts, seasonal squash, toasted pearl couscous, pomegranate seeds, pomegranate miso vinaigrette, herbs

side salad | 8 | V GF farmers market greens, cucumber, radish, citrus mint vinaigrette

RISE & SHINE

avocado tartine | 20 | V GFO avocado, pickled fresno chiles, radish, tomato fennel conserva, fresh herbs, nuvo olive oil on hey brother baker sourdough · add soft egg | 3

smoked salmon tartine | 21 | 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 | 19 | VG GFO two organic farm eggs, weiser farms potatoes, hey brother baker sourdough with salted butter and seasonal house-made jam · add protein | 5-10

breakfast burrito | 20 | VGO organic farm eggs, beeler farms bacon, cheddar cheese, weiser farms potatoes, black sheep farms black beans, tehachapi grain project tortilla, serrano salsa · sub avocado for bacon

bacon egg & cheese sando | 17 | GFO brioche bun, organic over hard eggs, new school american cheese, beeler farms bacon, house sauce, arugula
· sub avocado for bacon

breakfast scramble | 20 | VG GFO three soft scrambled eggs, spinach, feta, pickled fresno chiles, confit tomatoes, chives, hey brother baker sourdough
· add protein | 5-10

turkish eggs | 18 | VG GFO organic eggs, beet & garlic yogurt, aleppo oil, ghee, dill, mint, toasted hey brother baker sourdough

greek yogurt & granola | 15 | VG GF greek yogurt, seasonal fruit compote, chia seed, mint

MAINS

kale & potato quiche | 19 | VG roasted potato, garlic, kale and cheddar cheese, served with farmers market greens, cucumber, radish + citrus vinaigrette

short rib sandwich | 23 | GFO wine braised short rib, new school american cheese, pickled red onion, hey brother baker sourdough, dill pickle, house sauce, garlic parsley fries

steakhouse burger | 25 | GFO 100% angus beef, charred red onion, new school american cheese, steak sauce aioli, arugula + brioche bun. served with a dill pickle & garlic parsley fries

SWEETS

house made seasonal cobbler | 10 | VG market fruit, biscuit crust
· filo's vanilla gelato | + 4

affogato | 12 | VG GF double espresso, filo's vanilla gelato

À LA CARTE

avocado | 4 | V GF
hey brother baker sourdough | 6 | VG salted butter, seasonal house-made jam
· original sunshine brand gluten free bread available upon request
crispy weiser farm potatoes | 7 | GF VO basil aioli, chives
garlic parsley fries | 6.5 | GF VO served with house sauce
free range, organic farm egg | 3 | GF · egg whites only | +3
beeler farms bacon (3) | 8 | GF uncured, humanely raised
house made maple habanero pork sausage (3) | 8 | GF
turkey sausage patties (3) | 6 | GF
6oz jidori chicken breast | 10 | GF organic, humanely raised
6oz wine braised short rib | 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	VG	GF	VO	GFO
vegan	vegetarian	gluten free	vegan option	gluten free option

brunch

served saturday - sunday · 9am - 2:30pm

LET'S GET BRUNCHY

mimosa carafe | half 22 | full 42
½ or 1 liter of sparkling wine served with a flight of organic orange, grapefruit & pomegranate juices

espresso martini | 16
double espresso, soju vodka, simple syrup

bloody mary | 13
fever tree bloody mary mix, soju vodka

michelada | 11

sunset spritz | 14
orange aperitif, sparkling wine

turmeric ginger spritz | 14
turmeric, ginger, sparkling wine

negroni spritz | 14

strawberry spritz | 14
strawberry, lemon, vermouth, sparkling wine

RISE & SHINE

beets & burrata | 18 | VG GF roasted beets, radicchio, burrata, pistachio dukkah, grapefruit herb vinaigrette, mint · add hey brother baker sourdough | 3

avocado tartine | 20 | V GFO avocado, pickled fresno chiles, radish, tomato fennel conserva, fresh herbs, nuvo olive oil on hey brother baker sourdough · add soft egg | 3

smoked salmon tartine | 21 | 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 | 19 | VG GFO two organic farm eggs, weiser farms potatoes, hey brother baker sourdough with salted butter and seasonal house-made jam · add protein | 5-10

chilaquiles | 22 | VG GF salsa verde, queso fresco, pickled red onion, radish, fresh cilantro, crema, and a fried egg · add avocado | 4

kale & potato quiche | 19 | VG roasted potato, garlic, kale and cheddar cheese, served with farmers market greens, cucumber, radish, citrus mint vinaigrette

butterscotch apple french toast | half order 12 | full order 22 | VG sweet apples, spiced whipped cream, miso butterscotch syrup, cinnamon granola, powdered sugar

turkish eggs | 18 | VG GFO organic eggs, beet & garlic yogurt, aleppo oil, ghee, dill, mint, toasted hey brother baker sourdough

eggs benedict | 25 organic eggs, hollandaise, canadian bacon, english muffin, farmers market greens + citrus vinaigrette

braised short rib & polenta | 26 | GF roasted seasonal squash, creamy polenta, organic soft egg, chimichurri, pine nuts

seasonal zucchini squash & polenta | 21 | VG GF roasted seasonal squash, creamy polenta, organic soft egg, chimichurri, pine nuts

steakhouse burger | 25 | GFO 100% angus beef, charred red onion, new school american cheese, steak sauce aioli, arugula + brioche bun. served with a dill pickle & garlic parsley fries · add fried egg | 3 · add bacon | 4

À LA CARTE

avocado | 4 | V GF
hey brother baker sourdough | 6 | VG salted butter, seasonal house-made jam · original sunshine brand gluten free bread available upon request
crispy weiser farm potatoes | 7 | GF VO basil aioli, chives
garlic parsley fries | 6.5 | GF VO served with house sauce
free range, organic farm egg | 3 | GF · egg whites only | +3
beeler farms bacon (3) | 8 | GF uncured, humanely raised
house made maple habanero pork sausage (3) | 8 | GF
turkey sausage patties (3) | 6 | GF
6oz jidori chicken breast | 10 | GF organic, humanely raised
6oz wine braised short rib | 10 | GF organic, humanely raised
side salad | 8 | V GF farmers market greens, cucumber, radish + citrus mint vinaigrette

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V	VG	GF	VO	GFO
vegan	vegetarian	gluten free	vegan option	gluten free option

ALDER & SAGE

oh la vache cheeseboard | 18
3 artisanal cheeses | accoutrements
hey brother baker sourdough

fall salad | 20
apple | arugula | fennel | radicchio | white
wine vinegar | croutons | pepitas

burrata | 19
red beets | citrus supreme | hot honey |
smoked almonds | tarragon oil | pickled
mustard | baguette

pomme frites | 7
fries | house sauce

patatas bravas | 10
crispy weiser potatoes |
tomato bravas sauce | crema | cilantro

brussels sprouts | 19
purple brussels sprouts | pancetta |
pomegranate | sauce moutarde | chives

peruvian scallop | 24
served on the half shell
lemongrass | passionfruit

kuri squash soup | 16
aleppo | brioche crouton | cardamom |
pistachio

duck | 29
mary's organic duck breast | creamed
bloomsdale spinach | sunchoke |
delicata squash

steak | 34
6oz choice sirloin | asparagus spears |
bearnaise foam | fried capers

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pecan sticky bar | 14
vanilla cardamon crème | mint
+ filo's vanilla gelato | 4

affogato | 12
filo's vanilla gelato
espresso | mint

JAZZ MENU NOVEMBER 2026

white

albariño – luz de faro 15 | 50
rías baixas, spain 2025

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

gamay (chilled) – gaspard 15 | 50
touraine, france | 2023

pineau d’aunis – domaine gigou 65
loire valley, france | 2023

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

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

sev areni – krya 85
vayots dzor, armenia | 2021

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

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

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

malbec – primitive wines “smoke signals” 17 | 58
paso robles, california | 2020

rosé

merlot & cabernet – domaine des cassagnoles 12 | 40
côtes de gascogne, france 2024

sparkling rosé – vinicola de nulles 49
tarragona, spain

bubbles

prosecco – corte giovanni 14 | 46
treviso doc, italy

chenin blanc & pineau d’aunis – domaine brazilier 55
loire valley, france

champagne – pertois-moriset 95
champagne, france

dessert

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