

BRUNCH

BREAKFAST ENTRÉES

ORGANIC EGGS ANY STYLE **GF LC P VEG** 15

Two Organic Eggs served with fresh Local Greens dressed with Green Goddess and choice of Artisan Breads (GF, LL and V options)

Choice of: Sweet Potato or Yukon Hash

Choice of: Applewood Bacon, Vegan Sausage or Organic Italian Chicken Sausage

SHAKSHUKA **GF LC LL P VEG** 15

Two Organic Eggs, Rainbow Cauliflower, Heirloom Tomato, Seasonal Wild Mushrooms, Kale and Parsley with choice of Artisan Breads (GF, LL and V options)

BREAKFAST BURRITO **VEG** 15

Organic Eggs, Yukon Potato Hash, Organic Black Beans and Jack Cheese wrapped in an Organic Spinach Tortilla and served with House-made Salsa

Add: Avocado +2 Bacon +6

BISCUITS AND GRAVY **GF LL VEG** 10

GF Biscuit, Meatless Breakfast Gravy, Local Greens

Add: Organic Egg +2.50

VEGAN GARNACHAS **DF GF LL V** 13

White Corn Masa, Black Beans, House-made Vegan Chorizo, Local Cabbage, Radish, Vegan Crema, Lime

HEIRLOOM TOMATO BENEDICT **LC VEG** 14

Poached Organic Eggs, Heirloom Tomato, Hollandaise, Micro Greens on a GF Biscuit - Add: Ribeye +9

COCONUT CREPE **GF LC LL P VEG** 16

KIDS' FAVORITE!

A luscious treat, filled with Fresh Berries, topped with House-made Jam and dusted with Powdered Sugar

SOUP

SERVED WITH A WARM BREADBAR ROLL

SOUP DU JOUR Cup 8 Bowl 12

Chef's seasonal creation

VEGAN PHO **DF GF LC LL V** 12

Vegetable Broth, Sweet Potato Glass Noodles, Shaved Radish, Cilantro, Thai Basil, Lime and Jalapeño

TRADITIONAL PHO **DF GF LC LL P** 12

Beef Bone Broth, Sweet Potato Glass Noodles, Shaved Radish, Cilantro, Thai Basil, Lime and Jalapeño

Add: Organic Egg +2.50

SANDWICHES

SERVED WITH A GREEN SIDE SALAD OR SWEET POTATO FRIES

BREAKFAST SANDWICH **VEG** 12

Organic Eggs, Local Goat Cheese, Wild Arugula and Heirloom Tomato on toasted Sourdough Bread

Add: Avocado +3 Bacon +6

GRILLED CHEESE **VEG** 12

Gruyere and Aged Cheddar Cheese grilled between Sourdough Bread served with Tomato & Pickles

GRILLED VEGGIE **V/VEG** 14

Marinated Organic Portobello Mushroom, thinly sliced grilled Zucchini, Red Bell Pepper and Onions on toasted Sourdough or GF Bread

Add: Jack or Cheddar Cheese +3

GREEK CHICKEN **O** 18

Organic Chicken Thigh, Organic Lettuce, Heirloom Tomato, Fresh Mint, House-made Tzatziki and Muhammara on Sourdough Baguette

PORK BELLY 16

Tare Pork Belly, Local Goat Cheese, Heirloom Tomato with our Green Goddess Dressing on toasted Sourdough

HOUSE-MADE VEGGIE BURGER **O V/VEG** 16

Beets, Beans and Oat Patty, Organic Lettuce, Heirloom Tomato, Pickles and Onion served with Garlic Aioli on a classic glazed Burger Bun

Add: Jack or Cheddar Cheese +3

HOME-STYLE BURGER 16

Juicy combination of Brisket, Top Sirloin & Top Round, Organic Lettuce, Heirloom Tomato, Pickles and Onion with Garlic Aioli on a classic glazed Burger Bun

Add: Jack or Cheddar Cheese +3

OPEN-FACE

AVOCADO TOAST **DF GF V** 11

Fresh California Avocado Mousse and Heirloom Tomato on toasted Sourdough, garnished with Local Radish, pickled Wild Mushrooms & Onions, shaved Baby Beets, and Micro Greens

MUSHROOM TOAST **DF GF LL V** 13

Sautéed Organic Wild Mushrooms, Heirloom Tomato, and Avocado Spread on toasted Sourdough, garnished with local Radish, pickled Wild Mushrooms and Onions, shaved Baby Beets, and Micro Greens

SALMON TOAST 18

Grilled Wild Atlantic Salmon, Organic Lettuce, Heirloom Tomato, Gruyere Cheese with a creamy Vegan Caper Aioli on toasted Organic Rye Bread

DF = DAIRY-FREE GF = GLUTEN-FREE LC - LOW-CARB LL = LOW LECTIN
P = PALEO V = VEGAN VEG = VEGETARIAN

*Prices & items subject to change. B1-1217-19

BRUNCH

SALADS & BOWLS

ORGANIC MARKET SALAD **DF GF LL O V** 10

Organic Local Greens, Shaved Radish, Shaved Beets, Pickled Onion, Cherry Tomatoes, Charred Meyer Lemon Dressing

DECONSTRUCTED CAESAR **O** 12

Organic Romaine Hearts, House-baked Croutons, Shaved Parmesan, Grilled Lemon, House-made Anchovy Dressing

SPINACH & SCALLOP SALAD **GF DF O** 24

Organic Baby Spinach, Mango, Pickled Ginger tossed with Sesame Dressing, and topped with Grilled Scallops

OJAI GREENS BOWL **DF GF LL O V** 17

Organic Local Greens, Forbidden Rice, Brussels Sprouts, Beets, Sunflower Seeds, Pickled Onions and Mushrooms tossed with Green Goddess Dressing

KIMCHEE RICE BOWL **DF GF O** 16

House-made Organic Kimchee, Organic Jasmine and Forbidden Rice blend and Bok Choy

Add: Grilled Marinated Organic Tofu **V +4**

Add: Grilled Fresh Ahi Tuna **+8**

JUST FOR KIDS

FOR THE 10 & UNDER SET

GRILLED CHEESE **VEG** 8

Artisan sourdough or GF bread

PASTA PARMESANO **GF VEG** 8

GF Noodles, Organic Butter and Parmesan Cheese

YAKITORI **DF GF** 7

Choice of one Skewer served with Organic Jasmine Rice
Choose from:

Shishito Peppers, Tofu & Veggie,

Chicken Thigh, Pork Belly or Ribeye Steak

SAGE SPECIALTIES

YAKITORI SAMPLER **DF GF P**

BASTED AND GRILLED IN HOUSE WITH TARE SAUCE

2 Skewers **12** 4 Skewers **22** 8 Skewers **42**

Choose from:

Shishito Peppers, Tofu & Veggie,

Chicken Thigh, Pork Belly or Ribeye Steak

CHA-CHE **P** 24

Platter of assorted Charcuterie and Cheeses served with House-made Jam, Mustard and Pickled Veggies, Za'atar-spiced *Walnuts* and a selection of Artisan Breads and Crispy Crackers (GF options available)

BONE MARROW **LC LL P** 11

Citrus Gremolata, GF Bread Crumb, Soft-Poached Organic Egg, Crostini, Charred Meyer Lemon, Local Greens

SIDE DISHES

Applewood Smoked Bacon **6**

Vegan Sausage **6**

Organic Italian Chicken Sausage **8**

Yukon or Sweet Potato Hash **6**

Organic Jasmine Rice **5**

Green Side Salad **6**

ADDITIONS

ADD TO ANY SANDWICH, SALAD OR BOWL

Grilled Onion **.50**

Jalapeño **.50**

Organic Egg **2.50**

Avocado **3**

Jack or Cheddar Cheese **3**

Marinated Tofu **4**

Chicken Thigh **6**

Pork Belly **6**

3 Grilled Shrimp **6**

Wild Salmon **7**

6oz Ribeye Steak **9**

DESSERT

BERRIES & BLISS **DF GF O V** 15

Organic Vegan Madagascar Vanilla Bean Coconut Bliss Ice Cream with Fresh Organic Berries

ORGANIC DESSERT DU JOUR **O** 9

Add: Vanilla Coconut Bliss **+5**

GLUTEN FREE DESSERT DU JOUR **GF** 9

Organic Whipped Cream **+3**

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BRUNCH BEVERAGES

LOUNGE LIBATIONS

CRAFT COCKTAILS FROM THE SAGE BAR CARAFE/GLASS

MIMOSA 36 12

Naveran Cava Vintage Brut with your choice of fresh-squeezed Juice

CARAMEL APPEMOSA 14

Champagne, Apple Brandy, Sparkling Apple Cider, house-made Caramel Syrup and a Cinnamon Sugar rim

BLOODY MARY/MARIA 13

House-made bloody mix with Vodka or Tequila

SAGE 75 13

Our version of a French 75, features Ventura Spirits Wilder Gin and Limoncello, Fresh Lemon Juice, House-made Sage Simple Syrup topped with Naveran Brut Cava float, a little Lemon Peel and Sage

BEER

CANNED BEER

Maui Coconut Porter 12 OZ 6

Madewest Brewing Company Ventura IPA 16 OZ 7

Madewest Brewing Company Ventura Pale Ale 16 OZ 7

BOTTLED BEER 12 OZ

North Coast Scrimshaw, Ft. Bragg 5

Smog City Sabre Toothed Squirrel Hoppy Amber Ale 7

Alagash White - Belgian-Style Wheat Beer 7

Ojai Valley Brewery 18 OZ

White Pixie - Brewed with Pixie Tangerine Zest and Blossoms - 6.5% ABV 11

Chapparal - Brewed with Wild Ojai Sage and Sage Brush - 6% ABV 11

Grasslands - Brewed with Sorghum, Rice and Ojai Lemongrass - 6% ABV, GF 11

Sugarbush IPA - Brewed with Wild Sumac - 6.8% ABV 11

DRAFT BEER 12 OZ

Rotating Special Draft - Tap 7

Rotating Special Draft - IPA 8

HARD KOMBUCHA GF

Flying Embers Ginger Oak or Ancient Berry 16 OZ 6

Boochcraft Ginger Lime Rosehips 12 OZ 6

HARD CIDER GF

Anna's Rose Cider 12 OZ 7

WINE

SPARKLING

BOTTLE/GLASS

Naveran Cava Vintage Brut O 33 11
2017, Catalonia Spain

Naveran Brut Rosé O 33 11
2017, Catalonia Spain

Honey Bubbles Sparkling Moscato 30 10
NV, Veneto/Asti, Italy 'Sip Bubbles-Save Bees'

WHITE

Tyler Chardonnay O 45 15
2017, Santa Barbara County

Sean Minor Chardonnay O 36 15
2017, Sonoma Coast

Antonelli Trebbiano Spoletino O 32 12
2017, Umbria Italy 2017

Quivira Sauvignon Blanc S 36 12
2017, Sonoma County

Terra Alpina Pinot Grigio S 30 11
2018, Dolomites, Italy

ROSÉ

Margerum Rosé S 36 12
2018, Santa Barbara County

RED

Melville Pinot Noir O 55 17
2015, Estate Bottled, Santa Rita Hills

La Follett Pinot Noir S 44 14
2016, Northern California Coast

Antonelli Montefalco Rosso O 36 12
2015, Umbria Italy

Vino Atlántico 'Zestos' Old Vine O 28 10
2017, Garnacha Madrid Spain

Happy Canyon 'Piocho' Bordeaux Blend O 42 14
2015, Happy Canyon of Santa Barbara

Sean Minor Cabernet Sauvignon O 53 17
2106, Napa Valley

HOUSE WINES

Sustainable wines available by the glass 10
Ask your server for varietals.

FIZZY DRINKS

HOUSE-MADE SODAS

6

Lemon-Lime, Cola, Blueberry Shrub, Lavender, Vanilla, or Hibiscus

• Add a shot: +6

Wilder Gin, Hanson's Vodka or Grey Ghost Rum

O = ORGANIC S = SUSTAINABLE

GF = GLUTEN FREE

* Corkage Fee: \$15.00 per bottle. Prices & items subject to change. BBEV-1217-19