



breakfast menu

SERVED WEEKDAYS UNTIL 2PM

WILD ORGANIC BLUEBERRY PANCAKES NF SF 22

Wild blueberry and banana pancakes topped with blueberry maple syrup & 'butter'. Superfood style with cacao nibs, goji berries, and hemp seeds \$3. Add hash browns, breakfast potatoes, or side of fruit for \$4 Add a pancake \$3

BUCKWHEAT PANCAKES NF GF SF 20

Topped with seasonal jam and whipped 'cream'. Served with maple syrup & 'butter'. Add a pancake \$3

CRISPY ORGANIC POTATO FLAUTAS NF GF SF 21

Potatoes with adobo seasoning in organic non-GMO corn tortillas, topped with lettuce, guacamole, garlic aioli and pico de gallo. Served with organic rice and black beans.

BREAKFAST BOWL NF GF 20

Hash browns, tofu scramble, tempeh 'sausage', spicy pickled cabbage, pico de gallo, and spinach over organic rice and black beans. Salsa verde and 'Hollandaise' on the side. Add avocado \$3

BREAKFAST BURRITO NF 20

Tofu scramble, hash browns, organic rice and black beans, pico de gallo, avocado, garlic aioli, and habanero 'cream cheese'. Served with breakfast potatoes and salsa verde on the side.

CHIA FRENCH TOAST 22

Now contains soy. Three baguette slices dipped in coconut chia batter and granola, pan fried, and served with maple syrup, strawberries, bananas & 'butter'. Add hash browns, breakfast potatoes, or side of fruit for \$4

CHILAQUILES NF GF 20

Non-GMO corn tortilla chips, tofu scramble, black beans, organic rice, kale, salsa verde and 'cheese'. Topped with guacamole, garlic aioli, and pico de gallo.

ORGANIC SMASHED AVOCADO TOAST NF SF 19

Smashed avocado, sliced heirloom cherry tomatoes, fresh herbs, radish, olive oil, and Chef Mollie's Seasoning Salt, on two slices of local Sonora wheat rosemary sourdough toast.

FULL BRUNCH MENU SERVED WEEKENDS!

WE ARE COMMITTED TO SERVING THE HIGHEST QUALITY, LOCALLY SOURCED PRODUCE. TO THAT END, WE WORK WITH LOCAL REGENERATIVE FARMERS WHO DELIVER ORGANIC, PESTICIDE-FREE PRODUCE DAILY. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. ALL FOOD MAY HAVE COME IN CONTACT WITH ALLERGENS, INCLUDING NUTS, GLUTEN AND SOY. WE DO NOT HAVE A DEDICATED GLUTEN-FREE FRYER. IF YOU HAVE SEVERE FOOD ALLERGIES, WE RECOMMEND YOU DO NOT EAT HERE. WHILE WE WILL DO OUR BEST TO ACCOMMODATE DIETARY RESTRICTIONS AND PERSONAL PREFERENCE, ANY CHANGES REQUESTED WILL INEVITABLY ALTER THE TASTE OF THE ORIGINAL COMPOSITIONS. WE DO NOT REFUND SUCH MODIFICATIONS IF THEY ARE SUBSEQUENTLY DISLIKED.

TABLES OF 6 OR MORE WILL BE CHARGED AN AUTOMATIC 20% GRATUITY.

bites

NEW LAVENDER DUSTED BEER BREAD NF SF 9

Sweet beer bread dusted with lavender flowers and served with 'butter'.

JACKFRUIT TAQUITOS NF GF SF 13

Marinated jackfruit rolled in 3 fried non-GMO organic corn tortillas.

ESQUITES NF GF 9

Non-GMO sweet corn, habanero cream cheese, lime juice, salt, pepper, chili powder, cilantro, lime wedge, hot sauce.

FRIED MAC 'N CHEESE BALL NF GF 9

Fried ball topped with garlic aioli and buffalo sauce.

HOUSE-MADE CHIPS & GUACAMOLE NF GF SF 11

shareables

NEW CREAMY SPINACH ARTICHOKE DIP NF 15

Served with house-made tortilla chips and flatbread.

3 'WING' PLATTER NF GF 23

Tempura cauliflower in spicy buffalo, sweet & sour and BBQ sauce w/ celery, carrots, 'ranch'.

CAULIFLOWER 'WINGS' NF GF 19

Tempura cauliflower in spicy buffalo, sweet & sour or BBQ sauce w/ celery, carrots, 'ranch'.

PAIRS W/ FIELD DAY AMERICAN PILSNER

LOADED NACHOS GF SF 21

Non-GMO organic corn tortilla chips, jackfruit 'carnitas', cashew nacho 'cheese', black beans, pickled jalapenos, guacamole, spicy pickled cabbage, pico de gallo, garlic aioli. Mole style \$2 (contains nuts and gluten).

PAIRS W/ FRESH COAST IPA

JACKFRUIT 'CRAB' CAKES NF GF 19

Breaded jackfruit croquettes served with tartar sauce and lemons wedges.

MAC 'N 'CHEESE' NF GF 18

Cheesy gluten-free pasta topped with crispy breadcrumbs and Follow Your Heart 'mozzarella'. Buffalo avocado style, \$3

FRIED ARTICHOKE HEARTS NF GF SF 17

Tempura artichoke hearts with marinara and 'ranch' dipping sauces on the side.

JACKFRUIT STUFFED AVOCADO NF GF 17

Two avocado halves stuffed with jackfruit 'carnitas', topped with cilantro, onion, and habanero 'cream cheese'

TWO BAKED SOFT PRETZELS NF SF 17

Served with cashew nacho 'cheese' (SF GF), habanero 'cream cheese' (NF GF) and maple mustard (NF GF SF). Available gluten-free for \$17.5

soups

Add house flatbread \$4

NEW CREAMY TOMATO BISQUE NF GF SF 15

Savory tomato purée with garlic, onion and coconut milk. Add avocado \$3

SPICY YELLOW DAL NF GF SF 13

Yellow lentils with potatoes, onions, curry and coriander.

SAVORY BLACK BEAN CHILI NF GF SF 13

Spicy black beans, kidney beans, pinto beans, tomatoes, and carrots, topped with 'cheddar' and garlic aioli.

salads

CRISPY 'CHICKEN' & PARMESAN SALAD NF 22

Romaine lettuce and heirloom tomatoes tossed in a ranch dressing with crispy tofu 'chicken', croutons and vegan parmesan.

Gluten-free possible without croutons.

PAIRS W/ HOPSTER HAZE IPA

HOT 'WING' SALAD NF GF SF 21

Tempura fried cauliflower in spicy buffalo sauce with celery, avocado, onion, carrot and mixed baby greens, tossed in ranch dressing.

TACO SALAD NF GF 21

Jackfruit 'carnitas', organic rice, black beans, chopped romaine lettuce, cabbage, avocado, pico de gallo, spicy avocado dressing, habanero 'cream cheese', pickled jalapeno, pickled cabbage and corn tortilla strips, on a non-GMO corn tostada. Served with lime wedges.

GOATLESS GREEK SALAD GF SF 21

A chopped salad with massaged kale, quinoa, carrots, cucumbers, spicy pickled cabbage, tomatoes, onion, avocado, apple, Kalamata olives, raw hot sauce, cashew dill 'cheese' and cashew 'alfredo'.

PAIRS W/ BOOZY BOOCH

ASIAN KELP NOODLE SALAD GF 22

Marinated tofu, almond butter ginger dressing, edamame, cucumber, carrot, avocado, orange, cabbage and romaine topped with roasted almonds, sesame seeds and crispy onions. Served with lime wedges.

ASK US ABOUT CATERING!



hand-tossed pizzas

All pizzas are 10" and made with organic local Sonora wheat flour crust from Roan Mills. We use soy-free Follow Your Heart 'mozzarella'. Available in gluten-free buckwheat \$3 Add avocado \$3

NEW ARTICHOKE SPINACH DIP PIZZA NF 21

Creamy spinach dip, artichoke hearts, Follow Your Heart 'mozzarella', parsley.

BUFFALO CAULIFLOWER PIZZA NF SF 22

Our famous buffalo cauliflower with pesto, Follow Your Heart 'mozzarella', arugula, and 'ranch'.

PAIRS W/ FIELD DAY AMERICAN PILSNER

BROCCOLI MAC 'N 'CHEESE' PIZZA NF 21

Mac 'n' 'cheese' spread over crust with 'cheddar', broccoli, crushed red pepper.

PAIRS W/ HOPSTER HAZE IPA

'SAUSAGE', PEPPER, AND ONION PIZZA NF 21

Pizza sauce, Follow Your Heart 'mozzarella', tempeh 'sausage', peppers, and onions. Drizzled with house-made pesto.

HEIRLOOM TOMATO AND GARLIC PIZZA SF 21

Pesto, Follow Your Heart 'mozzarella', heirloom tomatoes, chopped garlic, cashew 'alfredo', fresh chopped basil.

PLAIN 'CHEESE' PIZZA NF SF 19

House-made pizza sauce & Follow Your Heart 'mozzarella'.

JOIN US FOR HAPPY HOUR!

FOOD AND DRINK SPECIALS

PASADENA & ECHO PARK
MONDAY - FRIDAY: 3 - 6PM

LATE NIGHT IN ECHO PARK
FRIDAY - SUNDAY: 10PM - CLOSE

*HAPPY HOUR SPECIALS AVAILABLE AT THE BAR ONLY

NF nut free | GF gluten free | SF soy free

*All food may have come in contact with nuts, gluten or soy.

SAGE PLANT BASED BISTRO & BREWERY

WITH INGREDIENTS FROM LOCAL REGENERATIVE AND ORGANIC FARMS



burgers

All served with choice of mixed green salad, house-made tortilla chips or freshly cut fries. Add provolone 'cheese' \$1. Substitute a cup of soup \$3. Gluten-free bread \$3

CALI AVOCADO PESTO BURGER NF 21
Tempeh burger with avocado, tomato, onion, arugula, garlic aioli and pesto on a whole wheat bun.

NEW MAC 'N CHEESE BURGER NF 22
Our house mac 'n cheese patty coated in spicy buffalo sauce with lettuce, tomato, avocado, red onion, and our house ranch on a whole wheat bun.
Add Black Bean Chili \$3

PAIRS W/ FIELD DAY AMERICAN PILSNER

NEW SPICY BUFFALO BURGER NF SF 21
Tempura fried cauliflower steak coated in a spicy buffalo sauce with lettuce, tomato, shredded carrots, red onion, and house-made ranch on a whole wheat bun.

NEW HAWAIIAN BURGER NF 22
Crispy 'chicken' tofu patty with fried onions, pineapple, house-made BBQ sauce, and garlic aioli on a whole wheat bun.

CRISPY 'CHICKEN' SANDWICH NF 22
Crispy tofu 'chicken', with a sweet maple coleslaw, grilled onion, tomato and chipotle mayonnaise on a whole wheat bun.

PAIRS W/ HOPSTER HAZE IPA

BBQ PULLED 'PORK' JACKFRUIT SUB NF 21
BBQ jackfruit with a spicy avocado-lime dressing coleslaw and garlic aioli on a whole wheat baguette.
Add avocado \$3

'TUNA' MELT SF 21
Jackfruit 'tuna' salad, avocado, heirloom tomato, romaine lettuce, grilled red onion and mustard with garlic aioli, cashew nacho 'cheese' and spicy dill pickles. Served on sourdough or a whole wheat tortilla wrap.

NEW VEGGIE 'MEATBALL' SUB SF 22
Veggie meatballs with cashew dill cheese, marinara, pesto and basil on a toasted whole wheat baguette.
*Contains nuts. Gluten free optional.

burritos

BRAZILIAN BURRITO NF 20
Plantains, mushrooms, leeks, chopped jalapeño, black beans, organic rice, avocado, garlic aioli and habanero 'cream cheese' in a whole wheat tortilla wrap. Spicy raw hot sauce on the side.
Mole style (contains nuts & gluten) \$2

FESTIVAL BURRITO NF 21
Stuffed with jackfruit 'carnitas', organic rice, black beans, lettuce, guacamole, pico de gallo, spicy pickled cabbage, garlic aioli, and habanero 'cream cheese' in a whole wheat tortilla wrap. Mole style (contains nuts & gluten) \$2

bowls

Add double grains or double greens to any bowl for \$4

MOLE (MO-LAY) BOWL SF 24
Quinoa, organic rice, kale, avocado, black beans and mixed vegetables in mole sauce, topped with fried jalapeño, crispy tortilla strips, garlic aioli and spicy pickled cabbage, on a corn tostada. Includes fried plantains.

PAIRS W/ HIPPIE STOUT

BOWL OF SOUL NF GF 23
Roasted sweet potato, black beans, quinoa, grilled corn, sautéed kale, polenta cake, and a gluten-free mac 'n 'cheese' ball tossed in spicy buffalo sauce with spicy pickled cabbage, garlic aioli, and a side of potato gravy.

PAIRS W/ FIELD DAY AMERICAN PILSNER

MISO RAINBOW BOWL NF GF 23
Organic rice topped with seaweed salad, tofu, fried eggplant, spicy pickled cabbage, steamed kale, cucumber, carrot, corn, edamame, pickled ginger and sesame seeds with crispy onions. Soy ginger vinaigrette and miso dressing served on the side.
Add avocado \$3

PAIRS W/ BOOZY BOOCH

ORANGE 'CHICKEN' BOWL NF GF 23
Tempura cauliflower tossed in sweet and sour reduction with garlic sautéed broccoli and organic rice. Topped with sesame seeds and served with soy ginger vinaigrette sauce. Add fried tofu \$4

BRAZILIAN BOWL NF GF SF 22
Kale, black beans, plantains, guacamole and pico de gallo with chopped jalapeño, leeks, and cremini mushrooms. Served with spicy raw hot sauce and your choice of organic rice or quinoa.

BROCCOLI PASTA BOWL NF 22
Garlic butter pasta with broccoli, nutritional yeast, tamari and avocado. Topped with a spicy pickled cabbage and a side of habanero 'cream cheese'.
Gluten-free pasta \$3

tacos

All tortillas are organic and non-GMO. All tacos served with organic rice and black beans. Add avocado \$3
Add a taco to your taco plate \$5

STREET TACOS NF GF SF 20
Chili seasoned organic jackfruit 'carnitas', onion, cilantro, garlic aioli, with pico de gallo, lime wedges, spicy pickled cabbage and salsa verde on the side.

PAIRS W/ FIELD DAY AMERICAN PILSNER

BAJA AVOCADO TACOS NF GF 20
Tempura avocado topped with cabbage, pico de gallo, and habanero 'cream cheese'. Served with lime wedges.

NEW organic vegan ramen

TOFU VEGETABLE RAMEN NF 20
Miso lemongrass broth, tofu, broccoli, spinach, pickled cabbage, basil, sesame seeds, crispy onions, lime wedge.

SPICY TEMPEH RAMEN NF 20
Spicy miso broth, blackened tempeh, edamame, corn, tempura jalapeños, nori, kale, pickled cabbage, cilantro and a lime wedge.

CREAMY COCONUT CURRY RAMEN NF 21
Creamy coconut curry broth with tempura cauliflower, fried eggplant, avocado, kale, shredded carrots, nori and a lime wedge.

BUILD YOUR OWN RAMEN 15

1 CHOOSE YOUR NOODLE

ORGANIC RAMEN NOODLE
ORGANIC BLACK RICE GLUTEN FREE NOODLE

2 CHOOSE YOUR BROTH

MISO
Miso, Lemongrass, Ginger, Onion, Garlic
SPICY MISO
Miso, Lemongrass, Ginger, Onion, Garlic, Chili
CREAMY CURRY
Miso, Lemongrass, Ginger, Onion, Garlic, Coconut, Curry

3 CHOOSE YOUR ADD ONS

\$1: Kale, Spinach, Carrots, Fresh Cabbage, Chili Oil, Leeks, Fresh Jalapeño, Pickled Jalapeño, Tempura Jalapeño, Garlic, Crispy Onion, Corn, Nori, Cilantro, Basil, Red Onion, Parsley, Sweet and Sour, Sesame Seeds, Lime Wedges

\$2: Broccoli, Fried Tofu, Fried Tempeh, Fried Eggplant, Pickled Cabbage, Edamame, Seaweed Salad, Arugula, Tempura Cauliflower

sides

HAND CUT FRIES NF GF SF 10
HAND CUT GARLIC FRIES NF GF SF 12
CHILI CHEESE FRIES NF GF SF 16
SAUTÉED GREENS NF GF SF 10
SEASONAL VEGETABLES NF GF SF 10
3 VEGGIE 'MEATBALLS' NF GF SF 11
FRIED PLANTAINS NF GF SF 10
SIMPLE SALAD NF GF SF 10
A LA CARTE TACO 8

plates

Add a side salad to any entree for \$3

NEW CREAMY ARTICHOKE SPINACH PASTA NF 24
A creamy sauce with fresh tomatoes, artichoke hearts, basil and garlic over organic pasta. Add avocado \$3

SEASONAL VEGETABLE CURRY NF SF 23
Seasonal vegetables from our regenerative farm, in a spicy savory coconut curry, served with organic rice and garlic flatbread. Add avocado \$3

BUTTERNUT SQUASH RAVIOLI SF 24
Six house-made raviolis stuffed with butternut squash, seared, then served with house pesto over a balsamic reduction with lemon and kale. Drizzled with cashew 'alfredo'.
PAIRS W/ KISS THE GROUND FARMHOUSE ALE

POTATO & BROCCOLI RAVIOLI NF 24
Six house-made raviolis, seared and served over balsamic reduction and sautéed lemon kale. Topped with garlic "butter" tamari sauce.

FARMER'S LASAGNA SF 23
Organic lasagna noodles with local farm-fresh seasonally available vegetables, layered with pesto, dill cashew 'cheese', organic house-made marinara and Follow Your Heart 'mozzarella', topped with parsley. Grilled sourdough bread on the side.

EGGPLANT ARRABIATA SF 22
Breaded eggplant served over spaghetti with spicy tomato sauce. Topped with cashew 'cheese' and basil. Gluten-free pasta \$3. Veggie 'meatball' \$3
PAIRS W/ LA LA LAGER

BAKED EGGPLANT FARMESAN SF 23
Breaded eggplant, house marinara, pesto, cashew 'alfredo' and Follow Your Heart 'mozzarella'. Served with house-made flatbread & mixed baby greens. Gluten free buckwheat flatbread \$3. Veggie 'meatball' \$3

sauces

All sauces come in 2 oz portions and are made in house from fresh ingredients. We charge for extra sauces.

CASHEW NACHO 'CHEESE' GF SF 3
CASHEW ALFREDO GF SF 3
CASHEW DILL 'CHEESE' GF SF 4
HABANERO 'CREAM CHEESE' NF GF 2
MOLE SF 3
GARLIC AIOLI NF GF SF 2
BUFFALO SAUCE NF GF SF 2
SALSA VERDE NF GF SF 2
RANCH NF GF SF 2
OTHER SAUCE/DRESSING 2