

SAINT & SECOND

BRUNCH

OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE. SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT.

GENERAL MANAGER
LISA LINDEMANN

EXECUTIVE CHEF
JEFFREY BOULLT

Specialties & Organic Eggs

Proudly using Chino Valley Ranch organic eggs

THE TRADITIONAL* 14

Eggs your way, applewood smoked bacon, white cheddar biscuit, house potatoes

MARKET SCRAMBLE 16

Winter squash, braised kale, Italian salsa verde, chèvre, breakfast potatoes

CHILAQUILES 16

Salsa verde, cotija, ranchero, avocado, pickled onion, cilantro, corn tortilla chips with two fried eggs **add 4**

SMOKED TRI-TIP HASH* 21

Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled Colossus Bakery bread, two poached eggs

SOFT SCRAMBLED EGGS

WITH BLACK TRUFFLE 18

Crème fraîche, black truffle, fines herbes, chicory salad, Colossus Bakery bread

CHORIZO & EGG TACOS 16

Housemade tortillas, chorizo, potato and egg scramble, parmesan, avocado, sriracha mayo, salsa verde

SHAKSHOUKA 18

Poached eggs, spiced tomato stew, chickpeas, feta, arugula, pickled onion, Colossus Bakery bread

CLASSIC EGGS BENEDICT* 15

White cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes

Breakfast Sandwiches & Toast

BREAKFAST BURGER* 19

Smoky bacon jam, Gruyère, garlic aioli, housemade pickles, sunny-side up egg, house potatoes

CURED SALMON TARTINE 19

House-cured salmon, farmer's cheese, grated egg, capers, citrus, herbs, Colossus Bakery bread

BREAKFAST SANDWICH 12

Steamed eggs, aged white cheddar, housemade biscuit, garlic mayo

with applewood smoked bacon **add 6**

with Duroc breakfast sausage **add 6**

with crispy chicken **add 8**

Pancakes & Such

OLD-FASHIONED PANCAKES 14

Blackberry compote, honey whipped cream, powdered sugar, real maple syrup
substitute glf pancakes **add 1**

CLASSIC FRENCH TOAST 19

Vanilla custard, brioche, whipped mascarpone, macerated berries, maple syrup

CRUNCH BERRIES PANCAKE 15

White chocolate, toasted Crunch Berries cereal, whipped mascarpone, nostalgia

DUTCH BABY 16

Vanilla batter, fresh lemon, whipped butter, powdered sugar

Sides

DUROC BREAKFAST

SAUSAGE 7

APPLEWOOD SMOKED BACON 7

HOUSEMADE WHITE CHEDDAR

BISCUIT & SEASONAL JAM 4



From The Bar

PARK ROSE 16

Empress Gin, fresh lemon juice, lavender honey, prosecco

EVERYTHING ORANGE* 13

St. George California Citrus Vodka, Bati White Rum, Pierre Ferrand Dry Curaçao, fresh orange, vanilla syrup, egg white

MOSCOW-MOSA 13

Housemade ginger syrup, lime, prosecco

THE MARY 14

Christiania Vodka, housemade Bloody Mary mix, blue cheese olives, celery

MORNING TONIC 12.5

Italicus Rosolio di Bergamotto Liqueur, Q Elderflower Tonic Water, Fernand Engel Brut Crémant

MIMOSA

With fresh orange juice

•Bisol 'Uejo' DOC Prosecco, 11
Valdobbiadene, Italy

•Fernand Engel Brut 'Tradition' 12
Crémant
Alsace, France

MIMOSA TRAY

Served with three seasonal juices and assorted fresh berries

Bottle of choice:

•Bisol 'Uejo' DOC Prosecco 47

•Fernand Engel Brut 'Tradition' 49
Crémant
Alsace, France

•Mirabelle Brut Rosé, 73
North Coast

Coffee & Espresso

SERVING TRINIDAD

FAIR TRADE & ORGANIC COFFEE

Whole and oat milk available

REGULAR OR DECAF 4.5

Unlimited refills

FRENCH PRESS 7.5

Single or double

ESPRESSO 4.5 | 6.5

LATTE 7.5

CAPPUCCINO 7.5

MOCHA 7.5

CAFÉ AU LAIT 5.5

Trinidad Fair Trade & Organic Coffee with steamed milk

AMERICANO 5.5

CAMPFIRE 6.5

Café mocha topped with smoked sea salt

VANILLA LATTE 6.5

Housemade vanilla syrup, espresso, steamed milk

Tea

HARNEY & SONS 4.5

Organic Darjeeling, Organic Green with Citrus & Ginkgo, Organic Peppermint

SAINT MATCHA LATTE 6.5

Matcha green tea, oat milk, agave nectar

Fresh Juices

ORANGE JUICE 5.5

GRAPEFRUIT JUICE 5.5

LIQUIDS

Draft

PALE ALE	
Fremont Brewing Sky Kraken 5.5%	8.5
CIDER	
2 Towns Prickly Pear Paradise 5.3%	8.75
BELGIAN-STYLE ALE	
Perennial Saison de Lis 5.0% (12oz glass)	8
Victory Brewing Golden Monkey 9.5% (12oz glass)	8.25
SOUR	
Almanac Rotating Sour (8oz glass)	11
STOUT	
Left Hand Milk Stout 6.0%	8.25
Prairie BOMBI 13.0% (8oz glass)	12
MALTY	
Figueroa Mountain Danish Red Lager 5.5%	8.25
Mother Earth Cali Creamsicle 5.0%	8.25
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%	8.75
Stereo Robot Imperial Red Ale 9.5% (12oz glass)	9
WHEAT ALES	
Avery Island Rascal Passion Fruit White Ale 5.4% (12oz glass)	8.75
Karl Strauss Windansea Wheat 5.1%	7.75
LAGER / PILSNER	
Beachwood Brewing Foam Top Blonde 5.5%	7.75
Beachwood Brewing Hayabusa Japanese-style Lager 5.3%	7.75
Chapman Crafted Pilsner 5.2%	8.75
Trademark Brewing A La Playa Lager 5.3%	8.75
INDIA PALE ALE	
21st Amendment Blood Orange IPA 7.0%	8.25
Abnormal Boss Pour 7.0%	8.5
Common Space Brewery Yay! IPA 6.7%	8.5
Harland Hazy 6.5%	8.5
King Harbor Tiki Hut 7.5%	7.75
Societe Brewing The Pupil 7.5%	9.25

Sparkling

Bisol 'Jeio' DOC Prosecco 11	39
Valdobbiadene, Italy	
Charles Heidsieck	116
Brut Reserve Champagne, France	
Deutz Brut Rosé	115
Champagne, France	
Fernand Engel Brut,	12 41
'Tradition' Crémant Alsace, France	
Mirabelle Brut Rosé	18 65
North Coast	

Chardonnay

Chalone Vineyard Estate 12	42
Chalone, '20	
Domaine de la Meulière 19	72
Chablis, Burgundy, France, '19	
Domaine Laroche L'Homme 180	
Mort, Chablis Premier Cru Burgundy, France, '20	
Kistler 'Les Noisetiers'	150
Sonoma Coast, '20	
Sojourn Cellars	93
Durell Vineyard Sonoma Coast, '16	
Soliste L'Age D'Or 18	68
Russian River Valley, '13	

Pinot Grigio

Infiné 1939	
Trentino, Italy, '18	65
Ronco delle Betulle 15	52
Colli Orientali del Friuli, Italy, '19	

Rosi

Château de Peyrassol 14	49
'Commandeurs' Provence, France, '21	

Sauvignon Blanc

Château Peyrouley 9	33
Bordeaux, France, '20	
Cliff Lede, Napa Valley, '19	13 46

Pinot Noir

Coeur de Terre Vineyard 16	56
McMinnville, Oregon, '19	
Kistler Vineyards	150
Russia River Valley, '20	
Lincourt 14	49
Santa Rita Hills, '18	
Maison Champy	140
Beaune Premier Cru Burgundy, France, '15	
Paul Hobbs	94
Russian River Valley, '19	
Soliste Narcisse 26	100
Sonoma Coast, '17	

Bordeaux

Blason de l'Évangile 175	
Pomerol, France, '17	
Château de la Cour 90	
Saint-Émilion, France '19	
Château Haut-Bages 120	
'La Fleur de Haut-Bages Liberal' Pauillac, France '16	

Other Whites

Château Rieussec	85
'R de Rieussec' Blanc Bordeaux, France, '18	
Château Suduiraut	50
Le Blanc Sec de Suduiraut Bordeaux, France '17	
Dr. Hermann, 'H' Riesling 14	49
Mosel, Germany, '20	
Leduc-Frouin	14 49
'La Seigneurie' Chenin Blanc Loire Valley, '19	
Weixelbaum	14 49
Grüner Veltliner Kamptal, Austria, '20	

Red Blends & Other Grapes

Armida Winery, Zinfandel 16	56
Maple Creek Vineyard, Sonoma Valley, '19	
Bodegas LAN Rioja	150
Reserva 'Culmen' Rioja, Spain, '15	
Château Vannières	85
Red Blend Provence, France, '19	
Crous St. Martin	16 56
'Les Espaliers' Grenache Blend Gigondas, France, '18	
Epiphany Grenache	65
Santa Barbara County, '18	
Hill Family, 'Red Door'	140
Napa Valley, '18	
La Rioja Alta, 'Viña Alberdi' 14	49
Tempranillo Reserva, Rioja, '16	
Les Clos de Paulilles	14 49
GSM Blend Collioure, France, '17	
VIK, 'La Piu Belle'	98
Cachapoal Valley, Chile, '17	
VIK, 'Milla Cala,'	17 64
Millahue, Chile, '14	
VIK, Milla, Chile, '13	185

Cabernet Sauvignon

Merus, Napa Valley, '17	190
Palmer Stone	80
Santa Ynez Valley, '19	
Paul Hobbs, Napa Valley, '17	135
Stephanie Cabernet	27 100
Napa Valley, '15	
Telios, Lodi, '16	12 42
Trinitie Estate	100
G&C Lurton Sonoma County, '17	
Weinert,	18 68
Mendoza, Argentina, '10	

Italian Reds

Conte D'Attimis-Maniago 16	56
Cabernet Blend, 'Vignaricco', Friuli, '13	
Cordella Rosso	75
di Montalcino Sangiovese, Tuscany, '19	
Zeni Amarone	95
Della Valpolicella Classico DOCG, Veneto, '16	

➔ ADDITIONAL WINE SELECTIONS
AVAILABLE. PLEASE ASK YOUR SERVER.