

# 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  
JAVIER TORRES

DIRECTOR OF CULINARY  
HAIM ASHER

## Specialties & Organic Eggs

proudly using Chino Valley Ranch organic eggs

### BISCUITS & GRAVY\* 14

fried farm-fresh egg, chicken sausage-yuzu kosho county gravy, apple & celery slaw, fennel pollen

### THE TRADITIONAL\* 14

eggs your way, applewood smoked bacon, Colossus toast, house 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 bread, two poached eggs

### SOFT SCRAMBLED EGGS

#### WITH BLACK TRUFFLE 19

crème fraîche, black truffle, fines herbes, chicory salad, Colossus bread

### CHORIZO & EGG TACOS 16

housemade tortillas, chorizo, potato and egg scramble, cotija, avocado, dynamite sauce, salsa verde

### SHAKSHOUKA\* 18

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

### CLASSIC EGGS BENEDICT\* 15

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

## 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

## For the Table

### GOCHUJANG-GLAZED PORK BELLY 19

Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps

### SMOKED SALMON DIP 19

house-smoked salmon, crème fraîche, everything bagel seasoning, Meyer lemon, espellete pepper, bagel chips

### CRAB CAKES 19

crispy shallots, Asian pear, frisée, yuzu, miso ranch

### MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

### CHARRED AVOCADO HUMMUS 15

organic white bean, zhug, nigella seeds, rainbow carrot escabeche, tahini, French feta, grilled flatbread

## Between Bread

with a salad of local greens, herbs and sherry vinaigrette

### 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**

### FILET O' FISH SANDWICH 17

crispy haddock fillet, chili crunch tartar, shredded cabbage, American cheese, pickles, potato brioche

### PROVOLETA 17

seared provolone, grilled broccolini, pickled sweet pepper, Italian salsa verde, arugula, Colossus bread

### CRISPY CHICKEN SANDWICH 19

Calabrian chili honey, white cheddar, housemade pickles, garlic aioli, lettuce, tomato, potato brioche

### S&S SIGNATURE BURGER\* 25

dry-aged beef, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

## Coffee & Espresso

### SERVING TRINIDAD FAIR TRADE & ORGANIC COFFEE

whole and oat milk available

### REGULAR OR DECAF

unlimited refills

### FRENCH PRESS

4.5

7.5

### ESPRESSO

### LATTE

### CAPPUCCINO

### MOCHA

### CAFÉ AU LAIT

Trinidad Fair Trade & Organic Coffee with steamed milk

4.5 / 6.5  
Single or double

7.5

7.5

7.5

5.5

### AMERICANO

### CAMPFIRE

café mocha topped with smoked sea salt

### VANILLA LATTE

housemade vanilla syrup, espresso, steamed milk

5.5

6.5

6.5



## From the Bar

### BEETS & MELODY 16

Bati White Rum, The Bitter Truth Pimento Dram Allspice Liqueur, beet and pear nectar, fresh lime juice, cane sugar

### 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

### MIMOSA

Bisol 'Jeio' DOC Prosecco, Valdobbiadene, Italy, with fresh orange juice

### MIMOSA TRAY

served with three seasonal juices and assorted fresh berries

### Bottle of choice:

• Bisol 'Jeio' DOC Prosecco

47

• Mirabelle Brut Rosé, North Coast

73

• Dr. Lo Alcohol-Removed

53

Sparkling Riesling, Germany

## Sides

### DUROC BREAKFAST SAUSAGE 7

### APPLEWOOD SMOKED BACON 8

### HOUSEMADE WHITE CHEDDAR

### BISCUIT & SEASONAL JAM 5

## Salads

### CAESAR 14

Little Gem lettuce, EVOO croutons, Caesar dressing, parmesan, black pepper

### WEDGE 16

iceberg, buttermilk dressing, red onion, cherry tomato, bacon gastrique, blue cheese, bacon, dill, chives

# Liquids

## DRAFT

### PALE ALE

Fremont Brewing Sky Kraken 5.5% 8.5

### BELGIAN-STYLE ALE

Victory Brewing Golden Monkey 9.5% (12oz) 8.25

### STOUT

Left Hand Milk Stout 6.0% 8.25

### MALTY

Smog City Sabre-Toothed Squirrel Amber Ale 7.0% 8.75

### WHEAT ALES

Avery Island Rascal Passion Fruit White Ale 5.4% (12oz) 8.75

Karl Strauss Windansea Wheat 5.1% 7.75

### SOUR

Beachwood Blendery Rotating Sour abv varies (8oz) ||

### LAGER / BLONDES

Beachwood Brewing Hayabusa Japanese-style Lager 5.3% 7.75

Bottle Logic 714 Blonde Ale 4.8% 8

Chapman Crafted Pilsner 5.2% 8.75

Societe Light Beer 4.5% 7.75

### INDIA PALE ALES

Common Space Good Signs IPA 6.5% 8.5

Coronado Palm Sway 6.5% 8.5

Harland Hazy 6.5% 8.5

Trademark Brewing Codebreaker 7.0% 8.25

### BEER ALTERNATIVE

Newtopia Cyder Soirée Apple 6.5% 8.75

## WINE

### SPARKLING

Bisol 'Uejo' DOC Prosecco, Valdobbiadene, Italy || 39

Charles Heidsieck Brut Reserve, Champagne, France || 116

Deutz Brut Classic, Champagne, France, 375ml 60

Deutz Brut Classic, Champagne, France 26 120

Deutz Brut Rosé, Champagne, France 130

Dr. Lo Alcohol-Removed Sparkling Riesling 45

'Mirabelle' Brut Rosé, North Coast 18 65

Schramsberg 'J Schram,' North Coast, '12 196

### CHARDONNAY

Domaine de la Garenne, Mâcon, France, '18 15 28 56

Domaine Laroche L'Homme Mort, Chablis Premier Cru 180

Burgundy, France, '20 18 34 68

Hartford Court, Russian River Valley, '21 150

Kistler 'Les Noisetiers,' Sonoma Coast, '20 123

Kumeu River Mate's Vineyard, New Zealand, '19 27 52 104

Saxon Brown Hyde Vineyard, Carneros, '15

### PINOT GRIGIO

Infiné 1939, Trentino, Italy, '18 65

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '19 15 28 56

### ROSÉ

Château de Peyrassol, 'Commandeurs,' Provence, France, '21 15.5 29 58

Château La Mascaronne, Provence, France, '22 65

### SAUVIGNON BLANC & BORDEAUX BLANC

Château Peyrouley, Bordeaux, France, '20 9 16 32

Château Rieussec, 'R de Rieussec' Blanc, Bordeaux, France, '18 85

Château Suduiraut, 'Le Blanc Sec de Suduiraut' 50

Bordeaux, France, '17 65

Spy Valley 'E Block' Single Vineyard

Waihopai Valley, New Zealand, '21

### OTHER WHITES

Dr. Hermann, 'H' Riesling, Mosel, Germany, '20 14 26 52

Millton Clos de Ste. Anne, La Bas, Chenin Blanc 135

Manutuke, New Zealand, '20

### ZINFANDEL

Armida Winery, Maple Creek Vineyard, Sonoma Valley, '19 16 30 60

Carol Shelton, Rocky Reserve, Sonoma, '19 84

### ITALIAN REDS

Antinori Tignanello, Tuscany, '19 235

Biondi-Santi Brunello di Montalcino, Tuscany, '11 350

Conte D'Attimis-Maniago, Cabernet Blend, 'Vignaricco,' Friuli, '13 16 30 60

Cordella Rosso di Montalcino, Sangiovese, Tuscany, '19 75

Tenuta San Guido, 'Sassicaia' Red Blend, Bolgheri, '19 500

### SPANISH REDS

Bodegas Muga, 'Torre Muga,' Rioja, '18 185

Castillo de Cuzcurruta, Señorío de Cuzcurruta, Rioja Reserva, '18 100

La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '16 15 28 56

La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '12 67

Muga Tempranillo Reserva, Rioja, '17 70

### PINOT NOIR

Coeur de Terre Vineyard, McMinnville, Oregon, '19 16 30 60

Kistler Vineyards, Russian River Valley, '20 150

Maison Champy, Beaune Premier Cru, Burgundy, France, '15 140

Paul Hobbs, Russian River Valley, '19 94

Soliste Narcisse, Sonoma Coast, '17 26 50 100

Spy Valley, Marlborough, New Zealand, '17 56

### RED BLENDS & OTHER GRAPES

Caro Red Blend, Mendoza, Argentina, '19 130

Casa Ferreirinha, Quinta da Leda, Douro, Portugal, '18 138

Château Vannières Red Blend, Provence, France, '19 85

Epiphany Grenache, Santa Barbara County, '18 65

Hill Family, 'Red Door,' Napa Valley, '18 140

Opus One Red Blend, Napa, '19 595

Quinta do Crasto Tinta Roriz, Douro, Portugal, '16 185

San Simeon Petite Sirah, Paso Robles, '19 60

Truchard Merlot, Carneros, '20 79

VIK, 'La Piu Belle,' Cachapoal Valley, Chile, '17 98

VIK, 'Milla Cala,' Millahue, Chile, '14 19 36 72

VIK, Millahue, Chile, '13 185

### CABERNET SAUVIGNON

Frog's Leap, Rutherford, Napa Valley, '19 150

Le Dix de Los Vascos, Colchagua Valley, Chile, '17 135

Mendel, Mendoza, Argentina, '19 13 24 48

Merus, Napa Valley, '17 190

Meyer Cabernet, Napa Valley, '17 140

Palmer Stone, Santa Ynez Valley, '19 23 44 88

Paul Hobbs, Napa Valley, '17 135

Trinitie Estate, G&C Lurton, Sonoma County, '17 100

Weinert, Mendoza, Argentina, '10 18 34 68

### BORDEAUX

Blason de l'Evangile, Pomerol, France, '17 175

Château Beauregard, Pomerol, '19 170

Château de la Cour, Saint-Emilion, France, '19 90

Château du Taillan, Haut-Médoc, '15 15 28 56

Château Haut-Bages, 'La Fleur de Haut-Bages Liberal' 120

Pauillac, France, '16

Château Léoville 'Las Cases,' Saint-Julien, '01 500

Château Lilian Ladouys, Saint-Estèphe, France, '18 90

Château Marquis de Terme, Margaux, France, '15 140

Château Pichon Longueville Baron, Pauillac, France, '16 500

La Chapelle de Meyney, Saint-Estèphe, France, '16 75

Le Carillon d'Angelus, Saint-Emilion, France, '16 354

Les Tourelles de Longueville, Pauillac, France, '18 139

## Non-Alcoholic Beverages

### TEA & FRESH JUICES

HARNEY & SONS 4.5

organic Darjeeling, organic green with 4.5

citrus & ginkgo, organic peppermint

SAINT MATCHA LATTE 6.5

matcha green tea, oat milk, agave nectar

Orange Juice 5.5

Grapefruit Juice 5.5

Iced Tea 4.25

### BOTTLED / CANNED BEVERAGES

Sparkling Water 750ml 9

Spring Water 750ml 9

Mexican Coke (12oz) 5.25

Diet Coke (8oz) 4.25

7-Up / Root Beer (12oz) 5.25

Fever-Tree Club Soda / 3

Tonic / Ginger Ale

### HOUSE LEMONADES

Plain 5

Kale + Cucumber 5.5

Blueberry 5.5