

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 country 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

PINEAPPLE UPSIDE DOWN

FRENCH TOAST 15

spiced vanilla custard, brioche, caramelized pineapple, cherry caramel, whipped cream

OLD-FASHIONED PANCAKES 14

blackberry compote, honey whipped cream, powdered sugar, real maple syrup substitute g/f pancakes add 1

CLASSIC FRENCH TOAST 19

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

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

MEZZE PLATE 14

baba ghanoush, muhammara, Turkish honey-sweetened labne, roasted garlic flatbread

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

CROQUE MONSIEUR 20

toasted brioche, smoked ham, Gruyère, béchamel, Dijon mustard, EVOO, chives with fried egg* add 2

FILET O' FISH SANDWICH 17

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

PROVOLETA 18

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

CRISPY CHICKEN SANDWICH 19

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

S&S SIGNATURE BURGER* 26

ground brisket and chuck, 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

4.5 / 6.5
Single or double

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



From the Bar

RAINBOW SHERBET 17

St. George California Citrus Vodka, fresh raspberry purée, pineapple juice, lime juice, fresh mint bouquet

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

S&S COBB 26

Duroc bacon, crispy chicken breast, hard-boiled egg, avocado, tomato, red onion, white cheddar, buttermilk ranch

CAESAR 15

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

WEDGE 16

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

DRAFT

PALE ALE

Fremont Brewing Sky Kraken 5.5% 8.5

BELGIAN-STYLE

Victory Brewing Golden Monkey 9.5% (12oz) 8.25

STOUT

Abnormal Mocha Stout 5.1% 8.5

Left Hand Milk Stout 6.0% 8.25

AMBER

Eureka Tacos+ Beer Amber Lager 5.6% 8.25

Smog City Sabre-Toothed Squirrel Amber Ale 7.0% 8.75

WHEAT

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) II

LAGER / BLONDE

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

pFriem American Lager 5.0% 9

Societe Light Beer 4.5% 7.75

INDIA PALE ALE

Bottle Logic Seasonal Double IPA abv varies (12oz) 7.5

BrewDog Elvis Juice Grapefruit-Infused 6.5% 8.5

Common Space Good Signs 6.5% 8.5

Coronado Palm Sway 6.5% 8.5

Harland Hazy 6.5% 8.5

Knee Deep Deep Island Tropical 6.0% 8.25

Trademark Brewing Codebreaker 7.0% 8.25

BEER ALTERNATIVE

Newtopia Cyder Soirée Apple 6.5% 8.75

WINE

SPARKLING

Bisolo 'Uejo' DOC Prosecco, Valdobbiadene, Italy II 39

Charles Heidsieck Brut Reserve, Champagne, France II 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 Mont, Chablis Premier Cru 180

Burgundy, France, '20

Hartford Court, Russian River Valley, '21 18 34 68

Kistler 'Les Noisetiers,' Sonoma Coast, '20 150

Kumeu River Mate's Vineyard, New Zealand, '19 123

Saxon Brown Hyde Vineyard, Carneros, '15 27 52 104

PINOT GRIGIO

Infiné 1939, Trentino, Italy, '18 65

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

ROSÉ

Château La Mascaronne, Provence, France, '22 16 30 60

SAUVIGNON BLANC & BORDEAUX BLANC

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

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

Spy Valley 'E Block' Single Vineyard 65

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, 'Vignanicco,' 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

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

Aleksander Reserve, Paso Robles, '16 150

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, Napa Valley, '17 140

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 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

Sprite / Root Beer (12oz) 5.25

Fever-Tree Club Soda / 3

Tonic / Ginger Ale

HOUSE LEMONADES

Plain 5

Kale + Cucumber 5.5

Blueberry 5.5