

# 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  
farmers market vegetables, 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 bread, two poached eggs

**SOFT SCRAMBLED EGGS WITH BLACK TRUFFLE** 18  
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

**CRAB CAKES** 19  
crispy shallots, Asian pear, frisée, yuzu, miso ranch

**SMOKED SALMON DIP** 19  
house-smoked salmon, crème fraîche, everything bagel seasoning, Meyer lemon, espellete pepper, bagel chips

**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**

**PROVOLETA** 17  
seared provolone, grilled broccolini, pickled sweet pepper, Italian salsa verde, arugula, Colossus bread

**S&S SIGNATURE BURGER\*** 25  
dry-aged beef, thick-sliced bacon, crispy onion, Cabot white cheddar, horseradish sauce, potato brioche

## Above Bread

**TRUFFLE & ARTICHOKE FLATBREAD** 20  
artichoke, oven-dried tomato, ricotta, black truffle, herbs, tomato sauce, parmesan

**CURED SALMON TARTINE** 19  
house-cured salmon, farmer's cheese, grated egg, capers, citrus, herbs, Colossus bread

## 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



## From the Bar

**RAINBOW SHERBET** 17  
St. George California Citrus Vodka, fresh muddled raspberry, cold-pressed pineapple juice, lime, 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** 11  
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

## Sides

**DUROC BREAKFAST SAUSAGE** 7

**APPLEWOOD SMOKED BACON** 7

**HOUSEMADE WHITE CHEDDAR BISCUIT & SEASONAL JAM** 4

## Salads

**CAESAR SALAD** 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

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

Stereo Robot Imperial Red Ale 9.5% (12oz) 9

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) 11

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

21st Amendment Blood Orange IPA 7.0% 8.25

Common Space Brewery Yay! IPA 6.7% 8.5

Coronado Palm Sway 6.5% 8.5

Harland Hazy 6.5% 8.5

Trademark Brewing Codebreaker 7.0% 8.25

BEER ALTERNATIVES

2 Towns Prickly Pear Paradise Cider 5.3% 8.75

Jiant Kiwi Strawberry Hard Tea 7.0% (12oz) 8

WINE

SPARKLING

Bisol 'Ueio' DOC Prosecco, Valdobbiadene, Italy 11 39

Charles Heidsieck Brut Reserve, Champagne, France 26 116

Deutz Brut Classic, Champagne, France 120

Deutz Brut Rosé, Champagne, France 115

'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 Burgundy, France, '20 180

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

Sojourn Cellars, Durell Vineyard, Sonoma Coast, '16 93

Soliste L'Age D'Or, Russian River Valley, '13 18 34 68

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

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' Bordeaux, France, '17 50

Cliff Lede, Napa Valley, '19 46

Spy Valley 'E Block' Single Vineyard Waihopai Valley, New Zealand, '21 65

OTHER WHITES

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

Millton Clos de Ste. Anne, La Bas, Chenin Blanc Manutuke, New Zealand, '20 135

Weixelbaum, Grüner Veltliner, Kamptal, Austria, '20 15 28 56

ZINFANDEL

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

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

Mastrojanni Brunello di Montalcino, Tuscany, '16 130

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

Zeni Amarone Della Valpolicella, Classico DOCG, Veneto, '16 95

SPANISH REDS

Bodegas LAN Rioja Reserva 'Culmen,' Rioja, Spain, '15 150

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

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' Pauillac, France, '16 120

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

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

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

Non-Alcoholic Beverages

TEA & FRESH JUICES

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

ORANGE JUICE 5.5

GRAPEFRUIT JUICE 5.5

BOTTLED / CANNED BEVERAGES

Sparkling Water 750ml 9

Spring Water 750ml 9

Mexican Coke (12oz) 4

Diet Coke (8oz) 3

7-Up / Root Beer (12oz) 4

Fever-Tree Club Soda / Tonic / Ginger Ale 2.75

HOUSE LEMONADES

Plain 4.75

Kale + Cucumber 5

Blueberry 5