



ORGANIC EGGS

Proudly using Chino Valley Ranch organic eggs

THE TRADITIONAL* 13

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

MARKET SCRAMBLE 14

Broccolini, tomato, onion, kale, asparagus, mozzarella, house potatoes

CLASSIC EGGS BENEDICT* 14

Cheddar biscuit, canadian bacon, poached eggs, hollandaise, house potatoes

BBLT* 18

Housemade beef bacon, shrimp hollandaise, oven-dried tomatoes, fried egg, arugula, chipotle mayo, country bread

CHORIZO & EGG TACOS 14

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

LUMP CRAB SALAD TOAST* 18

Toasted brioche, avocado creme, crab salad, poached egg, cherry tomato, micro shiso

FLATBREAD

BREAKFAST FLATBREAD* 15

White sauce, mozzarella cheese, shaved prosciutto, arugula, breakfast potatoes, sunny-side up egg

SIDES

PORK SAUSAGE	6
SMOKED BACON	6
CANDIED BACON	7
CHEDDAR BISCUIT	3

HASH

HOUSE-SMOKED TRI-TIP* 20

Tri-tip, Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled bread, two poached eggs

CHICKEN, CHORIZO & AVOCADO* 18

Butternut squash, potato, green beans, chipotle hollandaise, parsley, chive, grilled bread, 2 poached eggs

PANCAKES + SUCH

glf pancake add 1.00

OLD-FASHIONED PANCAKES 13

Buttermilk pancakes, blackberry compote, honey whipped cream, powdered sugar, real maple syrup

BRIOCHE FRENCH TOAST 13

Brioche bread, blackberry compote, honey whipped cream, powdered sugar, real maple syrup

MAPLE BACON WAFFLE 15

Candied bacon, maple syrup, whipped butter, powdered sugar, berries

SEASONAL FAVORITE

TRES LECHES FRENCH TOAST 13

Tres leches-dipped toast, caramelized bananas, pecan and oat crumble, caramel whipped cream

FROM THE BAR

EVERYTHING ORANGE 12

St. George California Citrus Vodka, Plantation 3 Stars Rum, Pierre Ferrand Dry Curaçao, fresh orange, vanilla syrup, egg white

FRAMBUESA 15

Herradura Reposado Tequila, Aperol, ginger syrup, fresh lime, raspberries

SAINT IRISH MULE 13.75

Redbreast 12 Yr Old Irish Whiskey, housemade agave ginger syrup, Q Soda Water, fresh lime

THE MARY 13

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

MIMOSA

With fresh orange juice

• Joseph Cattin Brut Rosé Crémant d'Alsace	12
• Medivol Brut, Crémant de Limoux	11
• Muga Brut Reserva 'Conde de Haro,' Cava DOCa, Spain '17	13
• San Venanzio DOCG Prosecco	9

MIMOSA TRAY

Served with three seasonal juices and assorted fresh berries

Bottle of choice:

• Fernand Engel Brut 'Tradition' Crémant d'Alsace	49
• Joseph Cattin Brut Rosé, Crémant d'Alsace	46
• Medivol Brut, Crémant de Limoux	50
• Muga Brut Reserva 'Conde de Haro,' Cava DOCa, Spain '17	57
• San Venanzio DOCG Prosecco	47

COFFEE & ESPRESSO

SERVING TRINIDAD FAIR TRADE & ORGANIC COFFEE
Non-fat & almond milk available

REGULAR OR DECAF 4
Unlimited refills

FRENCH PRESS 7

Single or double

ESPRESSO	4 / 6
LATTE	5 / 7
CAPPUCCINO	5 / 7
MOCHA	5 / 7

CAFÉ AU LAIT 5
Trinidad Fair Trade & Organic Coffee with steamed milk

AMERICANO 5

CAMPFIRE 6
Café mocha topped with smoked sea salt

VANILLA LATTE 6
Housemade vanilla syrup, espresso, steamed milk

TEA


HARNEY & SONS 4.5
Organic Darjeeling, Organic Green with Citrus & Ginkgo, Organic Peppermint

SAINT MATCHA LATTE 6
Tenzo Organic Matcha, almond milk, agave nectar

FRESH JUICES

ORANGE JUICE 5.5
GRAPEFRUIT JUICE 5.5

SAT. + SUN.
9 a.m. - 2 p.m.

KIDS'  BRUNCH

ORGANIC EGG* 6

One egg any style, served
with toast + fruit

ORGANIC EGG* + BACON 7

One egg any style, served with two
strips of bacon, toast + fruit

**FRENCH TOAST, OLD-FASHIONED
OR BLUEBERRY PANCAKE 6**

Served with powdered sugar
& real maple syrup

KIDS' BACON 3

MILK OR JUICE 2.5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.