



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

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

BURRATA FRITTATA 15

Italian sausage, burrata, roasted mushroom, sweet pepper pesto, tomato, arugula, lemon parmesan vinaigrette, house potatoes

CLASSIC EGGS BENEDICT* 14

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

PORK CHILI VERDE* 18

Smoked pork chop, tomatillo salsa, chilaquiles, jack cheese, cilantro, two eggs

BREAKFAST SANDWICH* 18

Braised beef short rib, onions, bell peppers, oven dried tomato, eggs, steak sauce, sriracha mayo, jack cheese, ciabatta cheese bun, french fries

CHORIZO & EGG TACOS 14

House made tortillas, chorizo, potato, eggs, parmesan, avocado, sriracha mayo, salsa verde

HOUSE CURED SALMON 16

Toasted marble rye, cream cheese sauce, chopped egg, capers, pickled onion, arugula

TRI TIP STEAK & EGGS* 19

Santa Maria seasoned steak, two eggs, hollandaise, french fries

HASH

HOUSE SMOKED TRI TIP* 18

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

CHICKEN, CHORIZO & AVOCADO* 17

Potato, green beans, butternut squash, chipotle hollandaise, grilled bread, two poached eggs

PANCAKES + SUCH

glf pancake add 1.00

OLD-FASHIONED PANCAKES 11

Buttermilk pancakes, strawberry rhubarb compote, powdered sugar, real maple syrup

CHALLAH FRENCH TOAST 12

Challah bread, strawberry rhubarb compote, powdered sugar, real maple syrup

MAPLE BACON WAFFLE 14

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

LOBSTER & SHRIMP WAFFLE 26

Fried lobster and shrimp, bacon maple butter, real maple syrup

SEASONAL FAVORITE

PUMPKIN BREAD PUDDING FRENCH TOAST 13

Pumpkin bread custard, powdered sugar, spiced vanilla cream, pecans, whipped cream

SIDES

PORK SAUSAGE 5

SMOKED BACON 5

CANDIED BACON 6

CHEDDAR BISCUIT 3

FROM THE BAR

SAINT IRISH MULE 13

Redbreast 12 Yr Old Irish Whiskey, house-made agave ginger syrup, Q sparkling soda, fresh lime juice

WHISKEY AND COLA 14

Redbreast 12 Yr Old Irish Whiskey, house-made cola syrup, Q sparkling soda

EVERYTHING ORANGE 12

St. George Orange Vodka, Plantation 3 Star Rum, Pierre Ferrand Dry Curacao, fresh orange juice, vanilla syrup, egg white

S&S BLOODY MARY 12.5

Petergoff Vodka, house-made bloody mary mix, fresh horseradish

DON'T FIX ME 14

Old Elk Bourbon, lemongrass, dill, cane sugar, fresh lemon juice

MIMOSA

With fresh orange juice

• San Venanzio 9
DOCG Prosecco

• Medivol Crémant 12
de Limoux Brut

MIMOSA TRAY

Served with three seasonal juices and assorted fresh berries. Bottle of choice:

• San Venanzio 43
DOCG Prosecco

• Le Colture Dry Cruner 46
Prosecco Superiore DOCG

• Medivol Crémant 49
de Limoux Brut

ORGANIC COFFEE & TEA + FRESH JUICES

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

REGULAR OR DECAF 4

ESPRESSO 5 / 7
Single or double

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

SAINT & SECOND LATTE 6
House-made cola syrup, espresso, steamed milk

ORGANIC ZHI TEA 4

Desert blend-rooibos, jasmine green, turkish spice mint, restful blend, orange chamomile, belmont breakfast (black)

ORANGE JUICE 5

GRAPEFRUIT JUICE 5