



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

SHRIMP MOLE TOSTADA 16

Grilled shrimp, house-made mole, fried corn tortillas, cotija cheese, cilantro creme, Santa Maria salsa

CHORIZO & EGG TACOS 14

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

LUMP CRAB SALAD TOAST 15

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

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

CHALLAH FRENCH TOAST 12

Challah bread, blackberry compote, honey whipped cream, 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

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

HIBISCUS CHILL 13.5

Four Roses Small Batch Bourbon, Copper & Kings American Brandy, hibiscus tea, cherry syrup, 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 'Cruner' 46
Prosecco Superiore DOCG

•Medivol Crémant 49
de Limoux Brut

•Muga 'Conde de Haro' 56
Brut Cava DOCa '15

COFFEE & ESPRESSO

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

REGULAR OR DECAF 4
Unlimited refills

FRENCH PRESS 7

ESPRESSO 4 | 6
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

TEA

ORGANIC ZHI TEA 4

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

FRESH JUICES

ORANGE JUICE 5

GRAPEFRUIT JUICE 5