

# 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

EXECUTIVE CHEF  
CHRISTOPHER SANCHEZ

## 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, sourdough 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 sourdough, two poached eggs

### SOFT SCRAMBLED EGGS

#### WITH BLACK TRUFFLE 19

crème fraîche, black truffle, fines herbes, chicory salad, sourdough toast

### 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, grilled sourdough

### 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 glf 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

### 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

### GRILLED PROVOLETA 18

seared provolone, marinated eggplant, pickled sweet pepper, garlic aioli, Italian salsa verde, alfalfa sprouts, grilled sourdough

### BREAKFAST SANDWICH 12

steamed eggs, aged white cheddar, housemade biscuit, garlic mayo with applewood smoked bacon add 7 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\* 25

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 4.5

unlimited refills

### FRENCH PRESS 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

### OUT OF THE SHELL\* 17

Dingle Gin, housemade pistachio syrup, cardamom, Luxardo Maraschino Liqueur, whole egg

### 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, 11

Valdobbiadene, Italy, with fresh orange juice

### MIMOSA TRAY

served with three seasonal juices and assorted fresh berries

### Bottle of choice:

•Bisol Crede DOCG Prosecco 64  
Valdobbiadene, Italy, '22

•Bisol 'Jeio' DOC Prosecco 47

•Lyre's Classico 48  
Non-Alcoholic Sparkling, England

•Mirabelle Brut Rosé, 73  
North Coast

## Sides

### DUROC BREAKFAST SAUSAGE 7

### APPLEWOOD SMOKED BACON 8

### HOUSEMADE WHITE CHEDDAR BISCUIT & SEASONAL JAM 5

## Salads & Soup

### ASIAN CHOPPED 16

mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles

with pan-roasted chicken 26 or salmon 33

### CAESAR 15

Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper

with Mary's chicken 25, with prime flat iron 31  
with Skuna Bay Salmon 32

### WEDGE 16

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

with Mary's chicken 26, with prime flat iron 31  
with Skuna Bay Salmon 33

### FRENCH ONION SOUP 12

caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives

# Liquids

## 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

Karl Strauss Windansea Wheat 5.1% 7.75

### SOUR

Beachwood Blendery Rotating Sour abv varies (8oz) 11

### 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

Almanac Beer Co. Big Love Hazy DIPA 9.0% (12oz) 8.5

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

Bisot 'Uejo' DOC Prosecco, Valdobbiadene, Italy 11 39

Charles Heidsieck Brut Reserve, Champagne, France 116

Gusbourne Blanc de Blancs, Kent & West Sussex, England 105

Henriot Brut Millésime, Champagne, France, '12 175

Llopart Brut Reserva, Corpinnat, Spain, '20 58

'Mirabelle' Brut Rosé, North Coast 18 65

Taittinger Brut La Française, Reims, France 26 98

### CHARDONNAY

Domaine de la Garenne, Mâcon, France, '18 15 28 56

Esprit Leflaive Pouilly-Fuissé Burgundy, France, '21 170

Hartford Court, Russian River Valley, '22 18 34 68

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

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

Saxon Brown Hyde Vineyard, Carneros, '18 27 52 104

### PINOT GRIGIO

Infiné 1939, Trentino, Italy, '18 65

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22 15 28 56

### ROSÉ

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

### SAUVIGNON BLANC & BORDEAUX BLANC

Château Motte Maucourt Bordeaux Blanc, France '23 10 19 38

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

Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, '23 16 30 60

Spy Valley 'E Block' Single Vineyard 65

Waihopai Valley, New Zealand, '21

Spy Valley, Marlborough, New Zealand, '22 11 20 40

### OTHER WHITES

Millton Clos de Ste. Anne, La Bas, Chenin Blanc, 135

Manutuke, New Zealand, '20

Millton Clos de Ste. Anne, Les Arbres, Viognier, 130

Manutuke, New Zealand, '20

Muga White, Rioja, Spain, '23 13 25 50

### ZINFANDEL

Carol Shelton, Rocky Reserve, Sonoma, '19 84

### ITALIAN REDS

Antinori Tignanello, Tuscany, '19 235

Bava Barolo, 'Scarrone,' Piedmont, '06 195

Conte D'Attimis-Maniago, Cabernet Blend, 'Vignaricco,' Friuli, '19 16 30 60

Gaja DaGromis Barolo, Piedmont, '20 230

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

### SPANISH REDS

Bodegas Muga, 'Torre Muga,' Rioja, '19 185

Castillo de Cuzcurrita, Señorío de Cuzcurrita, Rioja Reserva, '18 100

La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '18 15 28 56

La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '15 67

Sierra Cantabria Crianza Tempranillo, Rioja, '20 12 22 44

### PINOT NOIR

Château de Pommard Clos Marey-Monge Monopole 190

Burgundy, France, '15

Coeur de Terre Vineyard, McMinnville, Oregon, '22 16 30 60

Paul Hobbs, Russian River Valley, '21 94

Soliste Narcisse, Sonoma Coast, '18 26 50 100

Spy Valley, Marlborough, New Zealand, '20 56

### RED BLENDS & OTHER GRAPES

Aleksander Reserve, Paso Robles, '16 150

Beckmen Purisima Mountain Vineyard Syrah 15 28 56

Ballard Canyon, Santa Barbara, '21

Beckmen Purisima Mountain Vineyard, 'Block Six,' Syrah 135

Ballard Canyon, Santa Barbara, '21

Caro Red Blend, Mendoza, Argentina, '19 130

Casa Ferreirinha, Quinta da Leda, Douro, Portugal, '18 138

Dariouh Signature Shiraz, Napa Valley, '21 145

E. Guigal Châteauneuf-du-Pape, Southern Rhône, France, '18 120

Epiphany Grenache, Santa Barbara County, '19 65

Hill Family, 'Red Door,' Napa Valley, '18 140

Los Vascos Cromas Gran Reserva Carmenère, '20 56

Colchagua, Chile

Los Vascos Cromas Gran Reserva Cabernet Franc, '20 65

Colchagua, Chile

Opus One Red Blend, Napa, '18 595

Quinta do Crasto Tinta Roriz, Douro, Portugal, '16 185

San Simeon Petite Sirah, Paso Robles, '20 60

Truchard Merlot, Carneros, '20 79

VIK, 'La Piu Belle,' Cachapoal Valley, Chile, '11 98

VIK, 'Milla Cala,' Millahue, Chile, '19 19 36 72

VIK, Millahue, Chile, '12 185

### CABERNET SAUVIGNON

Dariouh Signature Cabernet, Napa Valley, '18 230

Frog's Leap, Rutherford, Napa Valley, '19 150

G&C Lurton, Trinité Estate, Sonoma County, '17 25 46 92

Inglenook, Napa Valley, '18 125

Inglenook, 'Rubicon,' Napa Valley, '18 295

Mendel, Mendoza, Argentina, '21 13 24 48

Meyer, Napa Valley, '17 140

Paul Hobbs, Napa Valley, '20 135

Shafer, 'One Point Five,' Napa Valley, '21 230

### BORDEAUX

Blason de l'Évangile, Pomerol, France, '17 175

Château Beauregard, Pomerol, '19 170

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

Château Marquis de Terme, Margaux, France, '15 140

Château Pichon Longueville Baron, Pauillac, France, '16 500

Le Carillon d'Angelus, Saint-Émilion, France, '16 354

Les Tourelles de Longueville, Pauillac, France, '18 139

## Spirit-Free

### TAKE IT EASY

Martini & Rossi Non-Alcoholic Floreale, housemade ginger syrup, lime juice, Fever-Tree Sparkling Lime & Yuzu 13

### GRUMPY APPLE

cold-pressed apple juice, orgeat syrup, cinnamon, lemon juice, Fever-Tree Tonic Water 13

### SOBER BIRD

Lyre's Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel 13

## Non-Alcoholic Beverages

### TEA & FRESH JUICES

#### HARNEY & SONS

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