

SAINT & SECOND

Our seasonal fare stars fresh and local ingredients sourced from artisanal purveyors who share our dedication to quality and service.

GENERAL MANAGER

Javier Torres
JAVIER TORRES

EXECUTIVE CHEF

Christopher Sanchez
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
+ 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 g/f pancakes **add 1**

CLASSIC FRENCH TOAST 19

vanilla custard, brioche, whipped mascarpone, macerated berries, maple syrup

SIDES

DUROC BREAKFAST SAUSAGE 7 | APPLEWOOD SMOKED BACON 8

HOUSEMADE WHITE CHEDDAR BISCUIT & SEASONAL JAM 5

TO START

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

MEZZE PLATE 14

baba ghanoush, muhammara, Turkish honey-sweetened labne, roasted garlic flatbread

CHARRED AVOCADO HUMMUS 15

organic white bean, zhug, nigella seeds, rainbow carrot escabeche, tahini, French feta, grilled flatbread

MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

FRENCH ONION SOUP 12

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

BETWEEN BREAD

with a salad of local greens, herbs and sherry vinaigrette

CROQUE MONSIEUR 20

toasted brioche, smoked ham, Gruyère, béchamel, Dijon mustard, EV00, chives
+ 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
+ applewood smoked bacon **add 7**
+ Duroc breakfast sausage **add 6**
+ 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

GREENS

ASIAN CHOPPED 16

mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles
+ Skuna Bay salmon **add 17**

CAESAR 15

Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper
+ pan-roasted Mary's chicken **add 10**

WEDGE 16

iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives
+ grilled prime flat iron* **add 15**

COFFEE & ESPRESSO *Trinidad Fair Trade & Organic Coffee*

REGULAR OR DECAF 4.5
(unlimited refills)

AMERICANO 5.5

FRENCH PRESS 7.5

ESPRESSO *single/double* 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

CAMPFIRE 6.5

café mocha topped with smoked sea salt

VANILLA LATTE 6.5

housemade vanilla syrup, espresso, steamed milk

whole and oat milk available

FROM THE BAR

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

OUT OF THE SHELL* 17
Dingle Gin, housemade pistachio
syrup, cardamom, Luxardo Maraschino
Liqueur, whole egg

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
Fresh orange juice and
Bisol 'Jeio' DOC Prosecco

MIMOSA TRAY
served with three seasonal juices
and assorted fresh berries

BOTTLE OF CHOICE:
+ Bisol 'Jeio' DOC Prosecco **47**
+ Lyre's Classico **48**
Non-Alcoholic Sparkling, England
+ Bisol Crede DCOG Prosecco **64**
Valdobbiadene, Italy, '22
+ Mirabelle Brut Rosé **73**
North Coast

WINE BY THE GLASS

SPARKLING

Bisol 'Jeio' DOC Prosecco, Valdobbiadene, Italy **11**
'Mirabelle' Brut Rosé, North Coast **18**
Taittinger Brut La Française, Reims, France **26**

CHARDONNAY

Domaine de la Garenne, Mâcon, France, '18 **15**
Hartford Court, Russian River Valley, '22 **18**
Saxon Brown Hyde Vineyard, Carneros, '18 **27**

PINOT GRIGIO

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

ROSÉ

Chateau La Mascaronne, Provence, France, '22 **16**

SAUVIGNON BLANC & BORDEAUX BLANC

Château Motte Maucourt Bordeaux Blanc, France, '23 **10**
Spy Valley, Marlborough, New Zealand, '22 **11**
Lions de Suduiraut Bordeaux Blanc, **16**
Bordeaux, France, '23

OTHER WHITE

Muga White, Rioja, Spain, '23 **13**

ITALIAN RED

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

SPANISH REDS

Sierra Cantabria Crianza Tempranillo, Rioja, '20 **12**
La Rioja Alta, 'Viña Alberdi,' **15**
Tempranillo Reserva, Rioja, '18

PINOT NOIR

Coeur de Terre Vineyard, McMinnville, Oregon, '22 **16**
Soliste Narcisse, Sonoma Coast, '18 **26**

RED BLENDS & OTHER GRAPES

Beckmen Purissima Mountain Vineyard Syrah **15**
Ballard Canyon, Santa Barbara, '21
VIK, 'Milla Cala,' Millahue, Chile, '19 **19**

CABERNET SAUVIGNON

Mendel, Mendoza, Argentina, '21 **13**
G&C Lurton, Trinité Estate, Sonoma County, '17 **25**

ASK YOUR SERVER TO VIEW THE FULL BAR BOOK

BEER

DRAFT BEER

	ABV	PRICE
Fremont Brewing Sky Kraken	5.5%	8.5
Victory Brewing Golden Monkey (12oz)	9.5%	8.25
Abnormal Mocha Stout	5.1%	8.5
Left Hand Milk Stout	6.0%	8.25
Eureka Tacos+Beer Amber Lager	5.6%	8.25
Smog City Sabre-Toothed Squirrel Amber Ale	7.0%	8.75
Karl Strauss Windansea Wheat	5.1%	7.75
Beachwood Blendery Rotating Sour (8oz)	varies	11
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
Almanac Beer Co. Big Love Hazy DIPA (12oz)	9.0%	8.5
BrewDog Elvis Juice Grapefruit-Infused IPA	6.5%	8.5
Common Space Good Signs IPA	6.5%	8.5
Coronado Palm Sway IPA	6.5%	8.5
Harland Hazy IPA	6.5%	8.5
Knee Deep Deep Island Tropical IPA	6.0%	8.25
Trademark Brewing Codebreaker IPA	7.0%	8.25

BEER ALTERNATIVE

Newtopia Cyder Soirée Apple	6.5%	8.75
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SPIRIT-FREE

GRUMPY APPLE 13

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

SOBER BIRD 13

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

NON-ALCOHOLIC BEVERAGES

Sparkling Water 750ml	9	HOUSE LEMONADES	
Spring Water 750ml	9	Plain	5
Mexican Coke 12oz	5.25	Kale + Cucumber	5.5
Diet Coke 8oz	4.25	Blueberry	5.5
Sprite 12oz	5.25	TEA	
Root Beer 12oz	5.25	Harney & Sons Tea	4.5
Fever-Tree 5oz	3	organic Darjeeling, organic green with citrus & ginkgo, organic peppermint	
Club Soda / Tonic / Ginger Ale		Saint Matcha Latte	6.5
Iced Tea	4.25	matcha green tea, oat milk, agave nectar	
Orange Juice	5.5		
Grapefruit Juice	5.5		