

SPRING / BRUNCH

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

HUEVOS RANCHEROS* 16

two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema
+ shaved ribeye **add 6**

SMOKED TRI-TIP HASH* 22

Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled sourdough, two poached eggs

SOFT-SCRAMBLED

AVOCADO TOAST 24

grilled sourdough, soft-scrambled eggs, arugula, marinated baby tomatoes, parmesan

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

MEZZE PLATE 14

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

MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, breadcrumbs

FRENCH ONION SOUP 12

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

CRAB CAKES 19

crispy shallots, Asian pear, frisée, Espelette dijonnaise

BROWN BUTTER CHICKPEA HUMMUS 16

roasted artichoke, crispy chickpeas, rainbow carrot escabeche, grilled flatbread

BETWEEN BREAD

with a salad of local greens, herbs and sherry vinaigrette

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**

S&S SIGNATURE BURGER* 26

ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

CRISPY CHICKEN SANDWICH 20

peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche

GRILLED PROVOLETA 18

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

GREENS

ASIAN CHOPPED 16

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

GIN & ROSÉS 17.5
Dyfi Gin, Lustau Rosé Vermouth,
pineapple, ginger, lime, mint

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
+ Taittinger Brut **106**
La Francaise, Reims, France
+ 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 Francaise, Reims, France **26**

CHARDONNAY

Domaine de la Garenne, Mâcon, France, '18 **15**
Martinelli 'Bella Vigna,' Sonoma Coast, '21 **18**
Saxon Brown Hyde Vineyard, Carneros, '18 **27**

PINOT GRIGIO

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

ROSÉ

Château Vannières, Bandol, France, '23 **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
-----------------------------	------	------

SPIRIT-FREE

NOT-A-COLADA 13

cold-pressed pineapple juice,
cream of coconut, lime, Boylan
Root Beer

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
Ginger Ale 12oz	5.25	Organic Darjeeling, Chamomile, Earl Gray, Rooibos Chai, Green Tea	
Fever-Tree 5oz	3	Saint Matcha Latte	6.5
Club Soda / Tonic		matcha green tea, oat milk, agave nectar	
Iced Tea	4.25		
Orange Juice	5.5		
Grapefruit Juice	5.5		

Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information, go to www.P65Warnings.ca.gov/alcohol.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.