

SUMMER / 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

MAC & ‘SHROOMS’ 15

white cheddar, wild mushrooms, breadcrumbs

BROWN BUTTER CHICKPEA HUMMUS 16

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

MEZZE PLATE 14

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

FRENCH ONION SOUP 12

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

RAW BAR

SHRIMP COCKTAIL 26

brown butter remoulade, cocktail sauce, lime

SPICY TUNA ON CRISPY RICE* 28

fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame

YELLOWFIN AGUACHILE 22

cucumber, watermelon radish, pickled shallots, finger lime, taro root chips

OYSTERS* MP

white balsamic mignonette, cocktail sauce, lime, seasonal selections

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

MAINE LOBSTER ROLL 36

parker house roll, Maine lobster salad, hearts of celery, Espelette

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.

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FROM THE BAR			BEER		
EVERYTHING ORANGE* I4 St. George California Citrus Vodka, Flor De Caña White Rum, Giffard Curaçao, fresh orange, vanilla syrup, egg white MOSCOW-MOSA I3 housemade ginger syrup, lime, prosecco GIN&S & ROSÉS I7.5 Dyfi Gin, Lustau Rosé Vermouth, pineapple, ginger, lime, mint	THE MARY I4 Christiania Vodka, housemade Bloody Mary mix, blue cheese olives, celery MORNING TONIC I2.5 Italicus Rosolio di Bergamotto Liqueur, Q Elderflower Tonic Water MIMOSA II 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 IO6 La Francaise, Reims, France + Mirabelle Brut Rosé 73 North Coast	DRAFT BEER Fremont Brewing Sky Kraken Victory Brewing Golden Monkey (12oz) Abnormal Mocha Stout Left Hand Milk Stout Eureka Tacos+Beer Amber Lager Smog City Sabre-Toothed Squirrel Amber Ale Karl Strauss Windansea Wheat Beachwood Blendery Rotating Sour (8oz) Beachwood Brewing Hayabusa Japanese-style Lager Bottle Logic 714 Blonde Ale Chapman Crafted Pilsner pFriem American Lager Societe Light Beer Almanac Beer Co. Big Love Hazy DIPA (12oz) BrewDog Elvis Juice Grapefruit-Infused IPA Common Space Good Signs IPA Coronado Palm Sway IPA Harland Hazy IPA Knee Deep Deep Island Tropical IPA Trademark Brewing Codebreaker IPA BEER ALTERNATIVE Newtopia Cyder Soirée Apple	ABV PRICE	
WINE BY THE GLASS			SPIRIT-FREE		
SPARKLING Bisol ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy ‘Mirabelle’ Brut Rosé, North Coast Taittinger Brut La Francaise, Reims, France CHARDONNAY Domaine de la Garenne, Mâcon, France, ’18 Soliste L’Age D’Or, Russian River Valley, ’15 Saxon Brown Hyde Vineyard, Carneros, ’18 PINOT GRIGIO Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22 ROSÉ Château Vannières, Bandol, France, ’23 SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, ’23 Spy Valley, Marlborough, New Zealand, ’22 Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, ’23	II 18 26 15 18 27 15 17 10 II 16	OTHER WHITE Muga White, Rioja, Spain, ’23 ITALIAN RED Conte D’Attimis-Maniago, Cabernet Blend, ‘Vignaricco,’ Friuli, ’19 SPANISH REDS Sierra Cantabria Crianza Tempranillo, Rioja, ’20 La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’18 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’22 Soliste Narcisse, Sonoma Coast, ’18 RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah Ballard Canyon, Santa Barbara, ’21 VIK, ‘Milla Cala,’ Millahue, Chile, ’19 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21 G&C Lurton, Trinité Estate, Sonoma County, ’17	13 16 12 15 16 26 15 19 14 25	NOT-A-COLADA I3 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer SOBER BIRD I3 Lyre’s Non-Alcoholic Agave Blanco, lime juice, cold- pressed pineapple juice, vanilla, dehydrated lime wheel	NON-ALCOHOLIC BEVERAGES Sparkling Water 750ml Spring Water 750ml Mexican Coke 12oz Diet Coke 8oz Sprite 12oz Root Beer 12oz Ginger Ale 12oz Q Club Soda or Tonic 6.7oz Iced Tea Orange Juice Grapefruit Juice HOUSE LEMONADES Plain Kale + Cucumber Blueberry TEA Harney & Sons Tea Organic Darjeeling, Chamomile, Earl Gray, Rooibos Chai, Green Tea Saint Matcha Latte matcha green tea, oat milk, agave nectar
ASK YOUR SERVER TO VIEW THE FULL BAR BOOK					

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.

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