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| <div><div>BRUNCH</div><div>SAINT &amp; SECOND</div><div>Our seasonal fare stars fresh and local ingredients sourced from artisanal purveyors who share our dedication to quality and service.</div><div><div>GENERAL MANAGER</div><div>Javier Torres</div><div>JAVIER TORRES</div></div><div><div>EXECUTIVE CHEF</div><div>Juan Gonzalez</div><div>JUAN GONZALEZ</div></div></div> |                                                                                                                                                          |
| SPECIALTIES & ORGANIC EGGS                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                          |
| proudly using Chino Valley Ranch organic eggs                                                                                                                                                                                                                                                                                                                                      |                                                                                                                                                          |
| BISCUITS & GRAVY* 16<br>fried farm-fresh egg, chicken sausage-yuzu kosho country gravy, apple & celery slaw, fennel pollen                                                                                                                                                                                                                                                         | SOFT-SCRAMBLED AVOCADO TOAST 17<br>grilled sourdough, soft-scrambled eggs, arugula, marinated baby tomatoes, parmesan, house potatoes + prosciutto add 6 |
| THE TRADITIONAL* 15<br>eggs your way, applewood smoked bacon, sourdough toast, house potatoes                                                                                                                                                                                                                                                                                      | CHORIZO & EGG TACOS 17<br>housemade tortillas, chorizo, potato and egg scramble, cotija, avocado, dynamite sauce, salsa verde                            |
| HUEVOS RANCHEROS* 16<br>two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema<br>+ shaved ribeye add 6                                                                                                                                                                                                                       | SHAKSHOUKA* 19<br>poached eggs, spiced tomato stew, chickpeas, feta, arugula, pickled onion, grilled sourdough                                           |
| SMOKED TRI-TIP HASH* 24<br>Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled sourdough, two poached eggs                                                                                                                                                                                                                                                    | CLASSIC EGGS BENEDICT* 16<br>white cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes                                            |
| PANCAKES & SUCH                                                                                                                                                                                                                                                                                                                                                                    | PECAN PIE FRENCH TOAST 17<br>spiced vanilla custard, brioche, candied pecan caramel, whipped mascarpone                                                  |
| OLD-FASHIONED PANCAKES 15<br>macerated berries, honey whipped cream, powdered sugar, real maple syrup<br>substitute g/f pancakes add 1                                                                                                                                                                                                                                             | CLASSIC FRENCH TOAST 20<br>vanilla custard, brioche, whipped cream, macerated berries, maple syrup                                                       |
| SIDES                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                          |
| DUROC BREAKFAST SAUSAGE 7   APPLEWOOD SMOKED BACON 8<br>HOUSEMADE WHITE CHEDDAR BISCUIT & SEASONAL JAM 5                                                                                                                                                                                                                                                                           |                                                                                                                                                          |

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| TO START                                                                                                    |                                                                                                                  |                                                                                                                 |
| GOCHUJANG-GLAZED PORK BELLY 19<br>Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps | MAC & ‘SHROOMS’ 16<br>white cheddar, wild mushrooms, breadcrumbs                                                 | MEZZE PLATE 15<br>baba ghanoush, muhammara, Turkish honey-sweetened labne, roasted garlic flatbread             |
| CRAB CAKES 19<br>crispy shallots, Asian pear, frisée, Espelette dijonnaise                                  | BUTTERNUT SQUASH HUMMUS 16<br>brown butter-roasted squash, toasted pepitas, pomegranate seeds, grilled flatbread | FRENCH ONION SOUP 12<br>caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives |
| RAW BAR                                                                                                     | SHRIMP COCKTAIL 27<br>brown butter remoulade, cocktail sauce, lime                                               | OYSTERS* MP<br>white balsamic mignonette, cocktail sauce, lime, seasonal selections                             |
| SPICY TUNA ON CRISPY RICE* 28<br>fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame        | YELLOWFIN AGUACHILE 24<br>watermelon radish, rainbow carrot escabeche, finger lime, taro root chips              |                                                                                                                 |

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| BETWEEN BREAD                                                                                                                                                                            |                                                                                                                                                             | GREENS                                                                                                                                                                         |
| with a salad of local greens, herbs and sherry vinaigrette                                                                                                                               |                                                                                                                                                             | ASIAN CHOPPED 16<br>mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles<br>+ pan-seared salmon add 17 |
| BREAKFAST SANDWICH 14<br>steamed eggs, aged white cheddar, housemade biscuit, garlic mayo<br>+ applewood smoked bacon add 7<br>+ Duroc breakfast sausage add 6<br>+ crispy chicken add 8 | S&S SIGNATURE BURGER* 26<br>ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche             | CAESAR 16<br>Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper<br>+ pan-roasted Mary’s chicken add 10                                               |
| CRISPY CHICKEN SANDWICH 21<br>peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche                                                            | GRILLED PROVOLETA 19<br>seared provolone, grilled portobello mushroom, pickled sweet peppers, garlic aioli, Italian salsa verde, alfalfa sprouts, sourdough | WEDGE 16<br>iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives<br>+ grilled prime flat iron* add 15                     |
| MAINE LOBSTER ROLL 36<br>parker house roll, Maine lobster salad, hearts of celery, Espelette                                                                                             |                                                                                                                                                             |                                                                                                                                                                                |

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| COFFEE & ESPRESSO <i>Trinidad Fair Trade &amp; Organic Coffee</i> |           |                                                                                                                |     |
| REGULAR OR DECAF<br><i>(unlimited refills)</i>                    | 4.5       | LATTE                                                                                                          | 7.5 |
| AMERICANO                                                         | 5.5       | CAPPUCCINO                                                                                                     | 7.5 |
| FRENCH PRESS                                                      | 7.5       | MOCHA                                                                                                          | 7.5 |
| ESPRESSO <i>single/double</i>                                     | 4.5 / 6.5 | CAFÉ AU LAIT<br><i>Trinidad Fair Trade &amp; Organic Coffee with steamed milk</i>                              | 5.5 |
|                                                                   |           | CAMPFIRE<br><i>café mocha topped with smoked sea salt</i>                                                      | 6.5 |
|                                                                   |           | VANILLA LATTE<br><i>housemade vanilla syrup, espresso, steamed milk</i><br><i>whole and oat milk available</i> | 6.5 |

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

| FROM THE BAR                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                | BEER                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                                                                                                                                                    |
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| <div>EVERYTHING ORANGE* <b>I4</b><br/>St. George California Citrus Vodka,<br/>Flor De Caña White Rum, Giffard<br/>Curaçao, fresh orange, vanilla<br/>syrup, egg white</div> <div>THE MARY <b>I4</b><br/>Christiania Vodka, housemade Bloody<br/>Mary mix, blue cheese olives, celery</div> <div>CRANBERRY SPRITZ <b>I7</b><br/>Dyfi Gin, Koval Cranberry Gin<br/>Liqueur, cane syrup, lemon juice,<br/>Llopart Brut Reserva Sparkling, Q<br/>Club Soda</div>                                                                                                                                                                                                                                                                                                                                                                                                                               | <div>MOSCOW-MOSA <b>I3</b><br/>housemade ginger syrup, lime,<br/>prosecco</div> <div>MORNING TONIC <b>I2.5</b><br/>Italicus Rosolio di Bergamotto<br/>Liqueur, Q Elderflower Tonic Water</div> <div>KUMQUAT MIMOSA <b>I4</b><br/>Llopart Brut Reserva Sparkling,<br/>fresh kumquat</div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | <div>MIMOSA TRAY<br/>served with three seasonal juices<br/>and assorted fresh berries</div> <div>BOTTLE OF CHOICE:<br/><br/>+ Bisol ‘Jeio’ DOC Prosecco <b>47</b><br/><br/>+ Lyre's Classico <b>48</b><br/>Non-Alcoholic Sparkling, England<br/><br/>+ Llopart Brut Reserva Sparkling <b>66</b><br/><br/>+ Mirabelle Brut Rosé <b>73</b><br/>North Coast</div> | <div>DRAFT BEER</div> <div>Fremont Brewing Sky Kraken5.5%<b>8.5</b></div> <div>Victory Brewing Golden Monkey (12oz)9.5%<b>8.25</b></div> <div>Abnormal Mocha Stout5.1%<b>8.5</b></div> <div>Left Hand Milk Stout6.0%<b>8.25</b></div> <div>Eureka Tacos+Beer Amber Lager5.6%<b>8.25</b></div> <div>Smog City Sabre-Toothed Squirrel Amber Ale7.0%<b>8.75</b></div> <div>Karl Strauss Windansea Wheat5.1%<b>7.75</b></div> <div>Beachwood Blendery Rotating Sour (8oz)varies<b>11</b></div> <div>Beachwood Brewing Hayabusa Japanese-style Lager5.3%<b>7.75</b></div> <div>Bottle Logic 714 Blonde Ale4.8%<b>8</b></div> <div>Chapman Crafted Pilsner5.2%<b>8.75</b></div> <div>pFriem American Lager5.0%<b>9</b></div> <div>Societe Light Beer4.5%<b>7.75</b></div> <div>Almanac Beer Co. Big Love Hazy DIPA (12oz)9.0%<b>8.5</b></div> <div>BrewDog Elvis Juice Grapefruit-Infused IPA6.5%<b>8.5</b></div> <div>Common Space Good Signs IPA6.5%<b>8.5</b></div> <div>Coronado Palm Sway IPA6.5%<b>8.5</b></div> <div>Harland Hazy IPA6.5%<b>8.5</b></div> <div>Knee Deep Deep Island Tropical IPA6.0%<b>8.25</b></div> <div>Trademark Brewing Codebreaker IPA7.0%<b>8.25</b></div> <div>BEER ALTERNATIVE</div> <div>Newtopia Cyder Soirée Apple6.5%<b>8.75</b></div> |                                                                                                                                                                                                                                                                                                                                                                    |
| WINE BY THE GLASS                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                | SPIRIT-FREE                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                                                                                                                    |
| <div>SPARKLING</div> <div>Bisol ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy<b>11</b></div> <div>‘Mirabelle’ Brut Rosé, North Coast<b>18</b></div> <div>Gosset Grande Réserve Brut, France, NV<b>26</b></div> <div>CHARDONNAY</div> <div>Domaine de la Garenne, Mâcon, France, ’18<b>15</b></div> <div>Soliste L’Age D’Or, Russian River Valley, ’15<b>18</b></div> <div>Saxon Brown Hyde Vineyard, Carneros, ’18<b>27</b></div> <div>PINOT GRIGIO</div> <div>Ronco delle Betulle,<br/>Colli Orientali del Friuli, Italy, ’22<b>15</b></div> <div>ROSÉ</div> <div>Château Vannières, Bandol, France, ’23<b>17</b></div> <div>SAUVIGNON BLANC &amp; BORDEAUX BLANC</div> <div>Château Motte Maucourt Bordeaux Blanc, France, ’23<b>10</b></div> <div>Spy Valley, Marlborough, New Zealand, ’22<b>11</b></div> <div>Lions de Suduiraut Bordeaux Blanc,<br/>Bordeaux, France, ’22<b>20</b></div> | <div>OTHER WHITE</div> <div>Muga White, Rioja, Spain, ’23<b>13</b></div> <div>ITALIAN RED</div> <div>Conte D’Attimis-Maniago, Cabernet Blend,<br/>‘Vignaricco,’ Friuli, ’19<b>16</b></div> <div>SPANISH REDS</div> <div>Sierra Cantabria Crianza Tempranillo, Rioja, ’20<b>12</b></div> <div>La Rioja Alta, ‘Viña Alberdi,’<br/>Tempranillo Reserva, Rioja, ’18<b>15</b></div> <div>PINOT NOIR</div> <div>Coeur de Terre Vineyard, McMinnville, Oregon, ’22<b>16</b></div> <div>Soliste Narcisse, Sonoma Coast, ’18<b>26</b></div> <div>RED BLENDS &amp; OTHER GRAPES</div> <div>Beckmen Purisima Mountain Vineyard Syrah<br/>Ballard Canyon, Santa Barbara, ’21<b>15</b></div> <div>Hourglass HGIII, Napa Valley, ’22<b>25</b></div> <div>VIK, ‘Milla Cala,’ Millahue, Chile, ’19<b>19</b></div> <div>CABERNET SAUVIGNON</div> <div>Mendel, Mendoza, Argentina, ’21<b>14</b></div> <div>G&amp;C Lurton, Trinité Estate, Sonoma County, ’17<b>25</b></div> | <div>NOT-A-COLADA <b>I3</b><br/>cold-pressed pineapple juice,<br/>cream of coconut, lime, Boylan<br/>Root Beer</div> <div>SOBER BIRD <b>I3</b><br/>Lyre’s Non-Alcoholic Agave<br/>Blanco, lime juice, cold-<br/>pressed pineapple juice,<br/>vanilla, dehydrated lime wheel</div>                                                                              | NON-ALCOHOLIC BEVERAGES                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                    |
| <div>ASK YOUR SERVER TO VIEW THE FULL BAR BOOK</div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                | <div>Sparkling Water 750ml<b>9</b></div> <div>Spring Water 750ml<b>9</b></div> <div>Mexican Coke 12oz<b>5.25</b></div> <div>Diet Coke 8oz<b>4.25</b></div> <div>Sprite 12oz<b>5.25</b></div> <div>Root Beer 12oz<b>5.25</b></div> <div>Ginger Ale 12oz<b>5.25</b></div> <div>Q Club Soda or Tonic 6.7oz<b>3</b></div> <div>Iced Tea<b>4.25</b></div> <div>Orange Juice<b>5.5</b></div> <div>Grapefruit Juice<b>5.5</b></div> <div>Green Valley Coconut Water<b>8</b></div> <div>Better Booch</div> <div>Ginger Boost Kombucha<b>6</b></div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | <div>HOUSE LEMONADES</div> <div>Plain<b>5</b></div> <div>Kale + Cucumber<b>5.5</b></div> <div>Blueberry<b>5.5</b></div> <div>TEA</div> <div>Harney &amp; Sons Tea<b>4.5</b></div> <div>Organic Darjeeling, Chamomile,<br/>Earl Gray, Rooibos Chai, Green Tea</div> <div>Saint Matcha Latte<b>6.5</b></div> <div>matcha green tea, oat milk,<br/>agave nectar</div> |

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](http://www.P65Warnings.ca.gov/alcohol).

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