

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 Alex Asencio ALEX ASENCIO EXECUTIVE CHEF Enrique Diaz ENRIQUE DIAZ	
SPECIALTIES & ORGANIC EGGS	
proudly using Chino Valley Ranch organic eggs	
BISCUITS & GRAVY* 16 fried farm-fresh egg, chicken sausage-yuzu kosho country gravy, apple & celery slaw, fennel pollen	SOFT-SCRAMBLED AVOCADO TOAST 18 grilled sourdough, soft-scrambled eggs, arugula, marinated baby tomatoes, parmesan, house potatoes + prosciutto add 6
THE TRADITIONAL* 16 eggs your way, applewood smoked bacon, sourdough toast, house potatoes	CHORIZO & EGG TACOS 18 housemade tortillas, chorizo, potato and egg scramble, cotija, avocado, dynamite sauce, salsa verde
HUEVOS RANCHEROS* 17 two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema + shaved ribeye add 6	SHAKSHOUKA* 20 poached eggs, spiced tomato stew, chickpeas, feta, arugula, pickled onion, grilled sourdough
SMOKED TRI-TIP HASH* 24 Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled sourdough, two poached eggs	CLASSIC EGGS BENEDICT* 17 white cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes
PANCAKES & SUCH	PECAN PIE FRENCH TOAST 18 spiced vanilla custard, brioche, candied pecan caramel, whipped mascarpone
OLD-FASHIONED PANCAKES 16 macerated berries, honey whipped cream, powdered sugar, real maple syrup substitute g/f pancakes add 1	CLASSIC FRENCH TOAST 21 vanilla custard, brioche, whipped cream, 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 20 Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps	MAC & ‘SHROOMS’ 17 white cheddar, wild mushrooms, breadcrumbs	MEZZE PLATE 16 baba ghanoush, muhammara, Turkish honey-sweetened labne, roasted garlic flatbread
CRAB CAKES 20 crispy shallots, Asian pear, frisée, Espelette dijonnaise	BUTTERNUT SQUASH HUMMUS 17 brown butter-roasted squash, toasted pepitas, pomegranate seeds, grilled flatbread	FRENCH ONION SOUP 14 caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives
RAW BAR	SHRIMP COCKTAIL 27 brown butter remoulade, cocktail sauce, lime	OYSTERS* MP white balsamic mignonette, cocktail sauce, lime, seasonal selections
SPICY TUNA ON CRISPY RICE* 29 fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame	YELLOWFIN AGUACHILE 25 watermelon radish, rainbow carrot escabeche, finger lime, taro root chips	

BETWEEN BREAD		GREENS
with a salad of local greens, herbs and sherry vinaigrette		ASIAN CHOPPED 17 mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles + pan-seared salmon add 17
BREAKFAST SANDWICH 15 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	CAESAR 17 Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper + pan-roasted Mary’s chicken add 10
CRISPY CHICKEN SANDWICH 22 peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche	GRILLED PROVOLETA 19 seared provolone, grilled portobello mushroom, pickled sweet peppers, garlic aioli, Italian salsa verde, alfalfa sprouts, sourdough	WEDGE 17 iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives + grilled prime flat iron* add 15
MAINE LOBSTER ROLL 37 parker house roll, Maine lobster salad, hearts of celery, Espelette		

COFFEE & ESPRESSO <i>Trinidad Fair Trade & Organic Coffee</i>			
REGULAR OR DECAF <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 <i>Trinidad Fair Trade & Organic Coffee with steamed milk</i>	5.5
		CAMPFIRE <i>café mocha topped with smoked sea salt</i>	6.5
		VANILLA LATTE <i>housemade vanilla syrup, espresso, steamed milk</i> <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		
EVERYTHING ORANGE* I4 St. George California Citrus Vodka, Flor De Caña White Rum, Giffard Curaçao, fresh orange, vanilla syrup, egg white THE MARY I5 Christiania Vodka, housemade Bloody Mary mix, blue cheese olives, celery CRANBERRY SPRITZ I7 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, Llopart Brut Reserva Sparkling, Q Club Soda	MOSCOW-MOSA I4 housemade ginger syrup, lime, prosecco MORNING TONIC I3.5 Italicus Rosolio di Bergamotto Liqueur, Q Elderflower Tonic Water KUMQUAT MIMOSA I4 Llopart Brut Reserva Sparkling, fresh kumquat	MIMOSA TRAY served with three seasonal juices and assorted fresh berries BOTTLE OF CHOICE: + Llopart Brut Reserva Sparkling 66 + Gosset Brut Reserve I28 Champagne, France + Lyre’s Classico 48 Non-Alcoholic Sparkling, England + Mirabelle Brut Rosé 73 North Coast	DRAFT BEER ABV PRICE Societe Light Beer 4.5% 7.75 21st Amendment El Sully Mexican-Style Lager 4.8% 7.75 Beachwood Brewing Hayabusa Japanese-Style Lager 5.3% 7.75 Societe The Pupil IPA 7.5% 8.5 MadeWest Hazy IPA 7.0% 8.75 Pizza Port Mongo Double IPA (12oz glass) 8.0% 9	DRAFT BEER ABV PRICE Victory Golden Monkey Belgian-Style Ale (12oz glass) 9.5% 8.25 Maui Brewing Coconut Hiwa Porter 6.0% 8.25 BOTTLES & CANS Best Day Brewing N/A IPA less than 0.5% 7 Best Day Brewing N/A Kölsch less than 0.5% 7 Julian Harvest Apple Cider (16oz can) 6.99% 10	
WINE BY THE GLASS			SPIRIT-FREE		
SPARKLING Llopart Brut Reserva, Corpinnat, Spain, ’20 I4 Gosset Brut Reserve, Champagne, France 29 Henriot Brut Millésime, Champagne, France, ’12 50 CHARDONNAY Domaine de la Garenne, Mâcon, France, ’18 I5 Soliste L’Age D’Or, Russian River Valley, ’15 I8 Saxon Brown Hyde Vineyard, Carneros, ’18 27 PINOT GRIGIO Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22 I5 ROSÉ Château Vannières, Bandol, France, ’23 I7 SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, ’23 I0 Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, ’22 20	OTHER WHITE Muga White, Rioja, Spain, ’23 I3 Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, ’23 I5 SPANISH RED Sierra Cantabria Crianza Tempranillo, Rioja, ’20 I5 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’21 I6 Soliste Narcisse, Sonoma Coast, ’18 26 RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah Ballard Canyon, Santa Barbara, ’21 I5 Hourglass HGIII, Napa Valley, ’22 25 VIK, ‘Milla Cala,’ Millahue, Chile, ’19 I9 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21 I6 G&C Lurton, Trinité Estate, Sonoma County, ’17 25 Inglenook, Napa Valley, ’18 38	NOT-A-COLADA I3.5 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer SOBER BIRD I3.5 Lyre’s Non-Alcoholic Agave Blanco, lime juice, cold- pressed pineapple juice, vanilla, dehydrated lime wheel	NON-ALCOHOLIC BEVERAGES		
ASK YOUR SERVER TO VIEW THE FULL BAR BOOK			Sparkling Water 750ml 9 Spring Water 750ml 9 Mexican Coke 12oz 5.25 Diet Coke 8oz 4.25 Sprite 12oz 5.25 Root Beer 12oz 5.25 Ginger Ale 12oz 5.25 Q Club Soda or Tonic 6.7oz 3 Iced Tea 4.25 Orange Juice 5.5 Grapefruit Juice 5.5 Green Valley Coconut Water 8 Better Booch Ginger Boost Kombucha 6	HOUSE LEMONADES Plain 5 Kale + Cucumber 5.5 Blueberry 5.5 TEA Harney & Sons Tea 4.5 Saint Matcha Latte 6.5 <i>matcha green tea, oat milk, agave nectar</i>	