

# SAINT & SECOND

BRUNCH

OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE, SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT.

GENERAL MANAGER  
JAVIER TORRES

EXECUTIVE CHEF  
JEFFREY BOULLT

## Specialties & Organic Eggs

proudly using Chino Valley Ranch organic eggs

### BISCUITS & GRAVY\* 14

fried farm-fresh egg, chicken sausage-yuzu kosho county gravy, apple & celery slaw, fennel pollen

### THE TRADITIONAL\* 14

eggs your way, applewood smoked bacon, white cheddar biscuit, house potatoes

### CHILAQUILES 16

salsa verde, cotija, ranchero, avocado, pickled onion, cilantro, corn tortilla chips with two fried eggs **add 4**

### SMOKED TRI-TIP HASH\* 21

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

### SOFT SCRAMBLED EGGS

#### WITH BLACK TRUFFLE 18

crème fraîche, black truffle, fines herbes, chicory salad, Colossus bread

### 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, Colossus bread

### CLASSIC EGGS BENEDICT\* 15

white cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes

## Pancakes & Such

### OLD-FASHIONED PANCAKES 14

blackberry compote, honey whipped cream, powdered sugar, real maple syrup substitute glf pancakes **add 1**

### CLASSIC FRENCH TOAST 19

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

### CRUNCH BERRIES PANCAKE 15

white chocolate, toasted Crunch Berries cereal, whipped mascarpone, nostalgia

## For the Table

### GOCHUJANG-GLAZED PORK BELLY 19

Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps

### SMOKED SALMON DIP 19

house-smoked salmon, crème fraîche, everything bagel seasoning, Meyer lemon, espellete pepper, bagel chips

### CRAB CAKES 19

crispy shallots, Asian pear, frisée, yuzu, miso ranch

### MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

### CHARRED AVOCADO HUMMUS 15

organic white bean, zhug, nigella seeds, rainbow carrot escabeche, tahini, French feta, 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 with applewood smoked bacon **add 6** with Duroc breakfast sausage **add 6** with crispy chicken **add 8**

### FILET O' FISH SANDWICH 17

crispy haddock fillet, chili crunch tartar, shredded cabbage, American cheese, pickles, potato brioche

### PROVOLETA 17

seared provolone, grilled broccolini, pickled sweet pepper, Italian salsa verde, arugula, Colossus bread

### CRISPY CHICKEN SANDWICH 19

Calabrian chili honey, white cheddar, housemade pickles, garlic aioli, lettuce, tomato, potato brioche

### S&S SIGNATURE BURGER\* 25

dry-aged beef, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

## Coffee & Espresso

SERVING TRINIDAD FAIR TRADE & ORGANIC COFFEE whole and oat milk available

REGULAR OR DECAF 4.5 unlimited refills

FRENCH PRESS 7.5 Single or double

ESPRESSO 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

AMERICANO 5.5

CAMPFIRE 6.5

café mocha topped with smoked sea salt

VANILLA LATTE 6.5

housemade vanilla syrup, espresso, steamed milk



## From the Bar

### BEETS & MELODY 16

Bati White Rum, The Bitter Truth Pimento Dram Allspice Liqueur, beet and pear nectar, fresh lime juice, cane sugar

### 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

### 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

Bisol 'Jeio' DOC Prosecco, Valdobbiadene, Italy, with fresh orange juice 11

### MIMOSA TRAY

served with three seasonal juices and assorted fresh berries

### Bottle of choice:

•Bisol 'Jeio' DOC Prosecco 47

•Mirabelle Brut Rosé, North Coast 73

•Dr. Lo Alcohol-Removed Sparkling Riesling, Germany 53

## Sides

DUROC BREAKFAST SAUSAGE 7

APPLEWOOD SMOKED BACON 8

HOUSEMADE WHITE CHEDDAR BISCUIT & SEASONAL JAM 5

## Salads

CAESAR 14

Little Gem lettuce, EVOO croutons, Caesar dressing, parmesan, black pepper

WEDGE 16

iceberg, buttermilk dressing, red onion, cherry tomato, bacon gastrique, blue cheese, bacon, dill, chives

DRAFT

<b>PALE ALE</b>			
Fremont Brewing Sky Kraken 5.5%	8.5		
<b>BELGIAN-STYLE ALE</b>			
Victory Brewing Golden Monkey 9.5% (12oz)	8.25		
<b>STOUT</b>			
Left Hand Milk Stout 6.0%	8.25		
<b>MALTY</b>			
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%	8.75		
<b>WHEAT ALES</b>			
Avery Island Rascal Passion Fruit White Ale 5.4% (12oz)	8.75		
Karl Strauss Windansea Wheat 5.1%	7.75		
<b>SOUR</b>			
Beachwood Blendery Rotating Sour abv varies (8oz)			
<b>LAGER / BLONDES</b>			
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		
Societe Light Beer 4.5%	7.75		
<b>INDIA PALE ALES</b>			
Common Space Good Signs IPA 6.5%	8.5		
Coronado Palm Sway 6.5%	8.5		
Harland Hazy 6.5%	8.5		
Trademark Brewing Codebreaker 7.0%	8.25		
<b>BEER ALTERNATIVE</b>			
Newtopia Cyder Soirée Apple 6.5%	8.75		

WINE

<b>SPARKLING</b>					<b>SPANISH REDS</b>				
Bisot 'Uejo' DOC Prosecco, Valdobbiadene, Italy		39			Bodegas Muga, 'Torre Muga,' Rioja, '18				185
Charles Heidsieck Brut Reserve, Champagne, France		116			Castillo de Cuzcurruta, Señorío de Cuzcurruta, Rioja Reserva, '18				100
Deutz Brut Classic, Champagne, France, 375ml		48			La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '16	15	28		56
Deutz Brut Classic, Champagne, France	26	120			La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '12				67
Deutz Brut Rosé, Champagne, France		130			Muga Tempranillo Reserva, Rioja, '17				70
Dr. Lo Alcohol-Removed Sparkling Riesling		45			<b>PINOT NOIR</b>				
'Mirabelle' Brut Rosé, North Coast	18	65			Coeur de Terre Vineyard, McMinnville, Oregon, '19	16	30		60
Schramsberg 'J Schram,' North Coast, '12		196			Kistler Vineyards, Russian River Valley, '20				150
<b>CHARDONNAY</b>					Maison Champy, Beaune Premier Cru, Burgundy, France, '15				140
Domaine de la Garenne, Mâcon, France, '18	15	28	56		Paul Hobbs, Russian River Valley, '19				94
Domaine Laroche L'Homme Mort, Chablis Premier Cru		180			Soliste Narcisse, Sonoma Coast, '17	26	50		100
Burgundy, France, '20					Spy Valley, Marlborough, New Zealand, '17				56
Hartford Court, Russian River Valley, '21	18	34	68		<b>RED BLENDS &amp; OTHER GRAPES</b>				
Kistler 'Les Noisetiers,' Sonoma Coast, '20		150			Caro Red Blend, Mendoza, Argentina, '19				130
Kumeu River Mate's Vineyard, New Zealand, '19		123			Casa Ferreirinha, Quinta da Leda, Douro, Portugal, '18				138
Saxon Brown Hyde Vineyard, Carneros, '15	27	52	104		Château Vannières Red Blend, Provence, France, '19				85
<b>PINOT GRIGIO</b>					Epiphany Grenache, Santa Barbara County, '18				65
Infiné 1939, Trentino, Italy, '18		65			Hill Family, 'Red Door,' Napa Valley, '18				140
Ronco delle Betulle, Colli Orientali del Friuli, Italy, '19	15	28	56		Opus One Red Blend, Napa, '19				595
<b>ROSÉ</b>					Quinta do Crasto Tinta Roriz, Douro, Portugal, '16				185
Château de Peyrassol, 'Commandeurs,' Provence, France, '21	15.5	29	58		San Simeon Petite Sirah, Paso Robles, '19				60
Château La Mascaronne, Provence, France, '22		65			Truchard Merlot, Carneros, '20				79
<b>SAUVIGNON BLANC &amp; BORDEAUX BLANC</b>					VIK, 'La Piu Belle,' Cachapoal Valley, Chile, '17				98
Château Peyrouley, Bordeaux, France, '20	9	16	32		VIK, 'Milla Cala,' Millahue, Chile, '14	19	36		72
Château Rieussec, 'R de Rieussec' Blanc, Bordeaux, France, '18		85			VIK, Millahue, Chile, '13				185
Château Suduiraut, 'Le Blanc Sec de Suduiraut'		50			<b>CABERNET SAUVIGNON</b>				
Bordeaux, France, '17					Frog's Leap, Rutherford, Napa Valley, '19				150
Spy Valley 'E Block' Single Vineyard		65			Le Dix de Los Vascos, Colchagua Valley, Chile, '17				135
Waihopai Valley, New Zealand, '21					Mendel, Mendoza, Argentina, '19	13	24		48
<b>OTHER WHITES</b>					Merus, Napa Valley, '17				190
Dr. Hermann, 'H' Riesling, Mosel, Germany, '20	14	26	52		Meyer Cabernet, Napa Valley, '17				140
Millton Clos de Ste. Anne, La Bas, Chenin Blanc		135			Palmer Stone, Santa Ynez Valley, '19	23	44		88
Manutuke, New Zealand, '20					Paul Hobbs, Napa Valley, '17				135
<b>ZINFANDEL</b>					Trinitie Estate, G&C Lurton, Sonoma County, '17				100
Armida Winery, Maple Creek Vineyard, Sonoma Valley, '19	16	30	60		Weinert, Mendoza, Argentina, '10	18	34		68
Carol Shelton, Rocky Reserve, Sonoma, '19		84			<b>BORDEAUX</b>				
<b>ITALIAN REDS</b>					Blason de l'Evangile, Pomerol, France, '17				175
Antinori Tignanello, Tuscany, '19		235			Château Beauregard, Pomerol, '19				170
Biondi-Santi Brunello di Montalcino, Tuscany, '11		350			Château de la Cour, Saint-Emilion, France, '19				90
Conte D'Attimis-Maniago, Cabernet Blend, 'Vignaricco,' Friuli, '13	16	30	60		Château du Taillan, Haut-Médoc, '15	15	28		56
Cordella Rosso di Montalcino, Sangiovese, Tuscany, '19		75			Château Haut-Bages, 'La Fleur de Haut-Bages Liberal'				120
Tenuta San Guido, 'Sassicaia' Red Blend, Bolgheri, '19		500			Pauillac, France, '16				
					Château Léoville 'Las Cases,' Saint-Julien, '01				500
					Château Lilian Ladouys, Saint-Estèphe, France, '18				90
					Château Marquis de Terme, Margaux, France, '15				140
					Château Pichon Longueville Baron, Pauillac, France, '16				500
					La Chapelle de Meyney, Saint-Estèphe, France, '16				75
					Le Carillon d'Angelus, Saint-Emilion, France, '16				354
					Les Tourelles de Longueville, Pauillac, France, '18				139

Non-Alcoholic Beverages

<b>TEA &amp; FRESH JUICES</b>			<b>BOTTLED / CANNED BEVERAGES</b>			<b>HOUSE LEMONADES</b>		
<b>HARNEY &amp; SONS</b>		4.5	Sparkling Water 750ml	9	Plain	4.75		
organic Darjeeling, organic green with citrus & ginkgo, organic peppermint			Spring Water 750ml	9	Kale + Cucumber	5		
<b>SAINT MATCHA LATTE</b>		6.5	Mexican Coke (12oz)	4	Blueberry	5		
matcha green tea, oat milk, agave nectar			Diet Coke (8oz)	3				
<b>ORANGE JUICE</b>		5.5	7-Up / Root Beer (12oz)	4				
<b>GRAPEFRUIT JUICE</b>		5.5	Fever-Tree Club Soda / Tonic / Ginger Ale	2.75				