

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

Margaret Tirado
MARGARET TIRADO

EXECUTIVE CHEF

Juan Gonzalez
JUAN GONZALEZ

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

THE TRADITIONAL* 17

eggs your way, applewood smoked bacon, sourdough toast, house potatoes

HUEVOS RANCHEROS* 17

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

SMOKED TRI-TIP HASH* 24

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

SOFT-SCRAMBLED AVOCADO TOAST 18

grilled sourdough, soft-scrambled eggs, arugula, marinated baby tomatoes, parmesan, house potatoes
+ prosciutto **add 6**

CHORIZO & EGG TACOS 18

housemade tortillas, chorizo, potato and egg scramble, cotija, avocado, dynamite sauce, salsa verde

SHAKSHOUKA* 20

poached eggs, spiced tomato stew, chickpeas, feta, arugula, pickled onion, grilled sourdough

CLASSIC EGGS BENEDICT* 17

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

PANCAKES & SUCH

OLD-FASHIONED PANCAKES 16

macerated berries, honey whipped cream, powdered sugar, real maple syrup
substitute g/f pancakes **add 1**

PECAN PIE FRENCH TOAST 19

spiced vanilla custard, brioche, candied pecan caramel, whipped mascarpone

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

BLACK TRUFFLE MAC & CHEESE 17

white cheddar, garlic streusel, Grana Padano
+ Maine lobster **add 25**

MEZZE PLATE 16

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

LOBSTER BISQUE 13

Pacific Cove lump crab, crème fraîche, chive oil

GREEN GODDESS HUMMUS 16

avocado, black sesame, fines herbes, crispy chickpea, grilled flatbread

RAW BAR

SPICY TUNA ON CRISPY RICE* 29

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

SHRIMP COCKTAIL 27

brown butter remoulade, cocktail sauce, lime

OYSTERS* MP

white balsamic mignonette, cocktail sauce, lime, seasonal selections

YELLOWTAIL WATERMELON AGUACHILE 25

cucumber, serrano pepper, watermelon radish, pickled shallot, finger lime, taro root chips

BETWEEN BREAD

with a salad of local greens, herbs and sherry vinaigrette

BREAKFAST SANDWICH 17

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 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

MAINE LOBSTER ROLL 37

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

GREENS

ASIAN CHOPPED SALAD 17

spring mix, sweet mini peppers, mandarin orange, edamame, green bean, peanuts, cilantro, mint, crispy noodle, ginger soy vinaigrette
+ pan-seared salmon **add 17**

CAESAR 17

Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper
+ pan-roasted Mary's chicken **add 10**

WEDGE 17

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* 16
 Hangar 1 Mandarin Blossom Vodka,
 Flor De Caña White Rum, Giffard
 Curaçao, fresh orange, vanilla
 syrup, egg white

THE MARY 16
 Dingle Vodka, housemade Bloody Mary
 mix, blue cheese olives, celery

CRANBERRY SPRITZ 17
 Dyfi Gin, Koval Cranberry Gin
 Liqueur, cane syrup, lemon juice,
 Llopart Brut Reserva Sparkling, Q
 Club Soda

MOSCOW-MOSA 13
 housemade ginger syrup, lime,
 prosecco

MORNING TONIC 14
 Italicus Rosolio di Bergamotto
 Liqueur, Q Elderflower Tonic Water

FRENCH SEVENTY-SOMETHING 16
 Belle de Brillet Pear Liqueur, lemon
 juice, cane sugar, sparkling wine

MIMOSA TRAY
 served with three seasonal juices
 and assorted fresh berries

BOTTLE OF CHOICE:
 + Bisol 'Jeio' DOC Prosecco 54
 + Lyre's Classico 52
 Non-Alcoholic Sparkling, England
 + Llopart Brut Reserva Sparkling 66
 + Mirabelle Brut Rosé 80
 North Coast

WINE BY THE GLASS

SPARKLING

Bisol 'Jeio' DOC Prosecco, Valdobbiadene, Italy 13
 'Mirabelle' Brut Rosé, North Coast 19

CHARDONNAY

Domaine de la Garenne, Mâcon, France, '18 15
 Etre, Sonoma Coast, '22 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 18

SAUVIGNON BLANC & BORDEAUX BLANC

Château Motte Maucourt Bordeaux Blanc, France, '23 13
 Lions de Suduiraut Bordeaux Blanc, 18
 Bordeaux, France, '22

OTHER WHITES

Família Torres Pazo das Bruxas, Albariño, 15
 Rías Baixas, Spain, '23

SPANISH REDS

Sierra Cantabria Crianza Tempranillo, Rioja, '20 15
 La Rioja Alta, 'Viña Alberdi,' 19
 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 Purisima Mountain Vineyard Syrah 16
 Ballard Canyon, Santa Barbara, '21
 Hourglass HGIII, Napa Valley, '22 25
 VIK, 'Milla Cala,' Millahue, Chile, '19 21

CABERNET SAUVIGNON

Mendel, Mendoza, Argentina, '21 16
 G&C Lurton, Trinité Estate, Sonoma County, '17 25
 Inglenook, Napa, '18 38

BORDEAUX

Château Pavillon Beaugard Red Blend, 25
 Lalande de Pomerol, '20

BEER

DRAFT BEER

	ABV	PRICE
Fremont Brewing Sky Kraken	5.5%	9
Victory Brewing Golden Monkey (12oz)	9.5%	8.75
Left Hand Milk Stout	6.0%	8.75
Eureka Tacos+Beer Amber Lager	5.6%	8.75
Smog City Sabre-Toothed Squirrel Amber Ale	7.0%	9.25
Beachwood Brewing Hayabusa Japanese-style Lager	5.3%	8.25
Bottle Logic 714 Blonde Ale	4.8%	8.5
pFriem American Lager	5.0%	9.5
Pure Project Rain Pilsner	5.3%	9
Societe Light Beer	4.5%	8.25
BrewDog Elvis Juice Grapefruit-Infused IPA	6.5%	9
Common Space Good Signs IPA	6.5%	9
Trademark Brewing Codebreaker IPA	7.0%	8.75
Pure Project Diamond Dust IPA	6.7%	9.5
Trademark Brewing Kettle Sour (14oz) rotating fruit selection	varies	9

BEER ALTERNATIVE

2 Towns BrightCider	6.0%	9.25
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SPIRIT-FREE

FRENCH O.O 14

Giffard Elderflower Alcohol
 Free, cane sugar, lemon juice,
 Lyre's Classico Sparkling
 Non-Alcoholic

NOT-A-COLADA 14

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

SOBER BIRD 14

Lyre's Non-Alcoholic Agave
 Blanco, lime juice, cold-pressed
 pineapple juice, vanilla,
 dehydrated lime wheel

NON-ALCOHOLIC BEVERAGES

		HOUSE LEMONADES	
Sparkling Water 750ml	9	Plain	5
Spring Water 750ml	9	Kale + Cucumber	5.5
Mexican Coke 12oz	5.25	Blueberry	5.5
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		

TEA

Harney & Sons Tea 4.5
 Organic Darjeeling, Chamomile,
 Earl Gray, Rooibos Chai, Green Tea
 Saint Matcha Latte 6.5
 matcha green tea, oat milk,
 agave nectar

ASK YOUR SERVER TO VIEW THE FULL BAR BOOK