

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
Casper Khamphouy
CASPER KHAMPHOUY

EXECUTIVE CHEF
Jason Fullilove
JASON FULLILOVE

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**

CRISPY CHICKEN SANDWICH 22
peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche

MAINE LOBSTER ROLL 37
parker house roll, Maine lobster salad, hearts of celery, Espelette

S&S SIGNATURE BURGER* 26
ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

GRILLED PROVOLETA 19
seared provolone, grilled portobello mushroom, pickled sweet peppers, garlic aioli, Italian salsa verde, alfalfa sprouts, sourdough

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 14
 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:
 + Llopart Brut Reserva Sparkling **68**
 + Gosset Brut Reserve **128**
 Champagne, France
 + Lyre’s Classico **52**
 Non-Alcoholic Sparkling, England
 + Mirabelle Brut Rosé **80**
 North Coast

BEER

DRAFT BEER	ABV	PRICE
Societe Light Beer	4.5%	8.25
Beachwood Brewing Hayabusa Japanese-Style Lager	5.3%	8.25
Pure Project Diamond Dust Hazy IPA	6.7%	9
Smog City Sabre-Toothed Squirrel Amber Ale	7.0%	9.25

DRAFT BEER	ABV	PRICE
Bottle Logic Seltzer (flavor varies)	5.5%	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

SPARKLING
 Llopart Brut Reserva, Corpinnat, Spain, '20 **15**
 Schramsberg ‘Mirabelle’ Brut Rosé, North Coast **19**
 Henriot Brut Millésime, Champagne, France, '12 **50**

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,
 Bordeaux, France, '22 **20**

OTHER WHITE
 Familia Torres Pazo das Bruxas, Albariño,
 Rías Baixas, Spain, '23 **15**

SPANISH RED
 Sierra Cantabria Crianza Tempranillo, Rioja, '20 **15**
 La Rioja Alta, ‘Viña Alberdi,’
 Tempranillo Reserva, Rioja, '18 **19**

PINOT NOIR
 Coeur de Terre Vineyard, McMinnville, Oregon, '21 **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 Valley, '18 **38**

BORDEAUX
 Château Pavillon Beauregard Red Blend,
 Lalande de Pomerol, '20 **25**

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

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 <i>matcha green tea, oat milk, agave nectar</i>	6.5

ASK YOUR SERVER TO VIEW THE FULL BAR BOOK