

FATHER'S DAY WEEKEND 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

### 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

### STEAK & EGGS\* 49

eggs your way, prime flat iron, brandy peppercorn sauce, sourdough toast, house potatoes

### SOFT-SCRAMBLED AVOCADO TOAST 18

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

### 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**

### 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

### SAN MARZANO TOMATO BISQUE 12

brioche grilled cheese, balsamic gastrique, chive oil

### MEZZE PLATE 16

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

### 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

### S&S SIGNATURE BURGER\* 26

ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

### EDAMAME FALAFEL BURGER 18

mint-cucumber tzatziki, arugula, cucumber, tomato, pickled red onion, feta cheese, brioche bun

### 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