

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  
*Lorena Martin*  
LORENA MARTIN

EXECUTIVE CHEF  
*Jason Fullilove*  
JASON FULLILOVE

## 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 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, Colli Orientali del Friuli, Italy, '22	15
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### ROSÉ

Château Vannières, Bandol, France, '23	18
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### 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
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### 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 Ballard Canyon, Santa Barbara, '21	16
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
Inglénook, Napa Valley, '18	38

### BORDEAUX

Château Pavillon Beauregard Red Blend, Lalande de Pomerol, '20	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

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 matcha green tea, oat milk, agave nectar	6.5

ASK YOUR SERVER TO VIEW THE FULL BAR BOOK