

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

Alex Asencio
ALEX ASENCIO

EXECUTIVE CHEF

Enrique Diaz
ENRIQUE DIAZ

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
Tarantula Hill El Rey Mexican-Style Lager	5.0%	8.25
Beachwood Brewing Hayabusa Japanese-Style Lager	5.3%	8.25
Societe The Pupil IPA	7.5%	9
MadeWest Hazy IPA	7.0%	9.25
Pizza Port Mongo Double IPA (12oz glass)	8.0%	9.5

DRAFT BEER	ABV	PRICE
Victory Golden Monkey Belgian-Style Ale (12oz glass)	9.5%	8.75
Maui Brewing Coconut Hiwa Porter	6.0%	8.75

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)	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
Inglenook, 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