

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

STEAK & EGGS* 49

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

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

SAN MARZANO TOMATO BISQUE 12

brioche grilled cheese, balsamic gastrique, chive oil

GREEN GODDESS HUMMUS 16

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

RAW BAR

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

SPICY TUNA WAFFLE CONES* 28

togarashi, wasabi tobiko, sesame seed waffle cone

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

EDAMAME FALAFEL BURGER 18

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

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

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 18

Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper

+ pan-roasted Mary’s chicken add 10

+ pan-seared salmon add 17

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.

#80 B 6.2026

FROM THE BAR			BEER	
EVERYTHING ORANGE* I6 Hangar 1 Mandarin Blossom Vodka, Flor De Caña White Rum, Giffard Curaçao, fresh orange, vanilla syrup, egg white THE MARY I6 Dingle Vodka, housemade Bloody Mary mix, blue cheese olives, celery CRANBERRY SPRITZ I7 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, Llopart Brut Reserva Sparkling, Q Club Soda	MOSCOW-MOSA I3 housemade ginger syrup, lime, prosecco MORNING TONIC I4 Italicus Rosolio di Bergamotto Liqueur, Q Elderflower Tonic Water FRENCH SEVENTY-SOMETHING I6 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	DRAFT BEER Chapman Crafted Beer Oats on the Water (Nitro) Fremont Brewing Sky Kraken Victory Brewing Golden Monkey (12oz) Long Beach Beer Lab Red Head Retention Beachwood Brewing Hayabusa Japanese-style Lager Bottle Logic 714 Blonde Ale Pure Project Rain Pilsner Societe Light Beer Trademark Brewing Codebreaker IPA Pure Project Diamond Dust IPA Ambitious Ales Batman Rapids West Coast IPA BEER ALTERNATIVE 2 Towns BrightCider	ABV 5.9% 5.5% 9.5% 5.5% 5.3% 4.8% 5.3% 4.5% 7.0% 6.7% 6.8% PRICE 8.75 9 8.75 9 8.25 8.5 9 8.25 8.75 9.5 10
WINE BY THE GLASS				
SPARKLING Bisol ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy I3 ‘Mirabelle’ Brut Rosé, North Coast I9 CHARDONNAY Auctioneer, Napa Valley, ’24 I5 Saxon Brown Hyde Vineyard, Carneros, ’18 27 PINOT GRIGIO Ronco delle Betulle, I5 Colli Orientali del Friuli, Italy, ’22 ROSÉ Château Vannières, Bandol, France, ’23 I8 SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, ’23 I3 Lions de Suduiraut Bordeaux Blanc, I8 Bordeaux, France, ’22 OTHER WHITES Família Torres Pazo das Bruxas, Albariño, I5 Rías Baixas, Spain, ’23	SPANISH REDS La Rioja Alta, ‘Viña Alberdi,’ I9 Tempranillo Reserva, Rioja, ’18 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’22 I6 Ranchos de Ontiveros, ‘Native9,’ ’19 25 RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah I6 Ballard Canyon, Santa Barbara, ’21 Hourglass HGIII, Napa Valley, ’22 25 VIK, ‘Milla Cala,’ Millahue, Chile, ’19 21 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21 I6 G&C Lurton, Trinité Estate, Sonoma County, ’17 25 Inglenook, Napa, ’18 38 BORDEAUX Château Pavillon Beauregard Red Blend, 25 Lalande de Pomerol, ’20	SPRIT-FREE FRENCH O.O I4 Giffard Elderflower Alcohol Free, cane sugar, lemon juice, Lyre’s Classico Sparkling Non-Alcoholic	NOT-A-COLADA I4 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer SOBER BIRD I4 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 <i>Organic Darjeeling, Chamomile, Earl Gray, Rooibos Chai, Green Tea</i> Saint Matcha Latte 6.5 <i>matcha green tea, oat milk, agave nectar</i>
ASK YOUR SERVER TO VIEW THE FULL BAR BOOK				

Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information, go to www.P65Warnings.ca.gov/alcohol.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.