

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

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	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	OYSTERS* MP white balsamic mignonette, cocktail sauce, lime, seasonal selections	

BETWEEN BREAD	GREENS
with a salad of local greens, herbs and sherry vinaigrette	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
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	CAESAR 18 Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper + pan-roasted Mary’s chicken add 10 + pan-seared salmon add 17
EDAMAME FALAFEL BURGER 18 mint-cucumber tzatziki, arugula, cucumber, tomato, pickled red onion, feta cheese, brioche bun	WEDGE 17 iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives + grilled prime flat iron* add 15
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	

COFFEE & ESPRESSO <i>Trinidad Fair Trade & Organic Coffee</i>		
REGULAR OR DECAF (unlimited refills) 4.5	LATTE 7.5	CAMPFIRE 6.5 <i>café mocha topped with smoked sea salt</i>
AMERICANO 5.5	CAPPUCCINO 7.5	VANILLA LATTE 6.5 <i>housemade vanilla syrup, espresso, steamed milk</i>
FRENCH PRESS 7.5	MOCHA 7.5	<i>whole and oat milk available</i>
ESPRESSO <i>single/double</i> 4.5 / 6.5	Café au lait 5.5 <i>Trinidad Fair Trade & Organic Coffee with steamed milk</i>	

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

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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 I4 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: + Llopart Brut Reserva Sparkling 68 + Gosset Brut Reserve I28 Champagne, France + Lyre’s Classico 52 Non-Alcoholic Sparkling, England + Mirabelle Brut Rosé 80 North Coast	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 8one8 Brewing 1st Stage IPA 7.1% 9 MadeWest Hazy IPA 7.0% 9.25 Pizza Port Mongo DIPa 8.0% 9.5	DRAFT BEER ABV PRICE Victory Golden Monkey Belgian-Style Ale (12oz glass) 9.5% 8.75 Figueroa Mountain Danish Red 5.0% 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) 6.99% 10	
WINE BY THE GLASS					
SPARKLING Llopart Brut Reserva, Corpinnat, Spain, ’20 I5 Schramsberg ‘Mirabelle’ Brut Rosé, North Coast I9 Henriot Brut Millésime, Champagne, France, ’12 50 CHARDONNAY Auctioneer, Napa Valley, ’24 I5 Saxon Brown Hyde Vineyard, Carneros, ’18 27 PINOT GRIGIO Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22 I5 ROSÉ Château Vannières, Bandol, France, ’23 I8 SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, ’23 I3 Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, ’22 20 OTHER WHITE Familia Torres Pazo das Bruxas, Albariño, Rías Baixas, Spain, ’23 I5	SPANISH RED La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’18 I9 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’21 I6 Ranchos de Ontiveros, ‘Native9,’ ’19 25 RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah Ballard Canyon, Santa Barbara, ’21 I6 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 Valley, ’18 38 BORDEAUX Château Pavillon Beauregard Red Blend, Lalande de Pomerol, ’20 25	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	
ASK YOUR SERVER TO VIEW THE FULL BAR BOOK			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 6.5 <i>matcha green tea, oat milk, agave nectar</i>	