

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 Javier Torres JAVIER TORRES EXECUTIVE CHEF Juan Gonzalez JUAN GONZALEZ	
SPECIALTIES & ORGANIC EGGS	
proudly using Chino Valley Ranch organic eggs	
BISCUITS & GRAVY* 16 fried farm-fresh egg, chicken sausage-yuzu kosho country gravy, apple & celery slaw, fennel pollen	SOFT-SCRAMBLED AVOCADO TOAST 17 grilled sourdough, soft-scrambled eggs, arugula, marinated baby tomatoes, parmesan, house potatoes + prosciutto add 6
THE TRADITIONAL* 16 eggs your way, applewood smoked bacon, sourdough toast, house potatoes	CHORIZO & EGG TACOS 17 housemade tortillas, chorizo, potato and egg scramble, cotija, avocado, dynamite sauce, salsa verde
HUEVOS RANCHEROS* 16 two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema + shaved ribeye add 6	SHAKSHOUKA* 19 poached eggs, spiced tomato stew, chickpeas, feta, arugula, pickled onion, grilled sourdough
SMOKED TRI-TIP HASH* 24 Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled sourdough, two poached eggs	CLASSIC EGGS BENEDICT* 16 white cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes
PANCAKES & SUCH	PECAN PIE FRENCH TOAST 17 spiced vanilla custard, brioche, candied pecan caramel, whipped mascarpone
OLD-FASHIONED PANCAKES 15 macerated berries, honey whipped cream, powdered sugar, real maple syrup substitute g/f pancakes add 1	CLASSIC FRENCH TOAST 20 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 19 Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps	BLACK TRUFFLE MAC & CHEESE 16 white cheddar, garlic streusel, Grana Padano + Maine lobster add 25	MEZZE PLATE 15 baba ghanoush, muhammara, Turkish honey-sweetened labne, roasted garlic flatbread
CRAB CAKES 19 crispy shallots, Asian pear, frisée, Espelette dijonnaise	BUTTERNUT SQUASH HUMMUS 16 brown butter-roasted squash, toasted pepitas, pomegranate seeds, grilled flatbread	FRENCH ONION SOUP 12 caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives
RAW BAR	SHRIMP COCKTAIL 27 brown butter remoulade, cocktail sauce, lime	OYSTERS* MP white balsamic mignonette, cocktail sauce, lime, seasonal selections
SPICY TUNA ON CRISPY RICE* 28 fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame	YELLOWFIN AGUACHILE 24 watermelon radish, rainbow carrot escabeche, finger lime, taro root chips	

BETWEEN BREAD		GREENS
with a salad of local greens, herbs and sherry vinaigrette		GALA APPLE AND ENDIVE SALAD 16 arugula, candied pecans, blue cheese, dried cranberries, sherry vinaigrette + pan-roasted Mary’s chicken add 10
BREAKFAST SANDWICH 16 steamed eggs, aged white cheddar, housemade biscuit, garlic mayo + applewood smoked bacon add 7 + Duroc breakfast sausage add 6 + crispy chicken add 8	S&S SIGNATURE BURGER* 26 ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche	CAESAR 16 Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper + pan-roasted Mary’s chicken add 10
CRISPY CHICKEN SANDWICH 21 peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche	GRILLED PROVOLETA 19 seared provolone, grilled portobello mushroom, pickled sweet peppers, garlic aioli, Italian salsa verde, alfalfa sprouts, sourdough	WEDGE 16 iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives + grilled prime flat iron* add 15
MAINE LOBSTER ROLL 36 parker house roll, Maine lobster salad, hearts of celery, Espelette		

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

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

FROM THE BAR			BEER	
EVERYTHING ORANGE* I4 St. George California Citrus Vodka, Flor De Caña White Rum, Giffard Curaçao, fresh orange, vanilla syrup, egg white THE MARY I4 Christiania 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 I2.5 Italicus Rosolio di Bergamotto Liqueur, Q Elderflower Tonic Water KUMQUAT MIMOSA I4 Llopart Brut Reserva Sparkling, fresh kumquat, ginger syrup	MIMOSA TRAY served with three seasonal juices and assorted fresh berries BOTTLE OF CHOICE: + Bisol ‘Jeio’ DOC Prosecco 47 + Lyre's Classico 48 Non-Alcoholic Sparkling, England + Llopart Brut Reserva Sparkling 66 + Mirabelle Brut Rosé 73 North Coast	DRAFT BEER Fremont Brewing Sky Kraken Victory Brewing Golden Monkey (12oz) Left Hand Milk Stout Eureka Tacos+Beer Amber Lager Smog City Sabre-Toothed Squirrel Amber Ale Beachwood Brewing Hayabusa Japanese-style Lager Bottle Logic 714 Blonde Ale pFriem American Lager Pure Project Rain Pilsner Societe Light Beer BrewDog Elvis Juice Grapefruit-Infused IPA Common Space Good Signs IPA Trademark Brewing Codebreaker IPA Pure Project Diamond Dust IPA Trademark Brewing Kettle Sour (14oz) rotating fruit selection ABV 5.5% 9.5% 6.0% 5.6% 7.0% 5.3% 4.8% 5.0% 5.3% 4.5% 6.5% 6.5% 7.0% 6.7% varies PRICE 8.5 8.25 8.25 8.25 8.75 7.75 8 9 8.5 7.75 8.5 8.5 8.25 9 8.5 BEER ALTERNATIVE 2 Towns BrightCider 6.0% 8.75	
WINE BY THE GLASS			SPIRIT-FREE	
SPARKLING Bisol ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy 11 ‘Mirabelle’ Brut Rosé, North Coast 18 Gosset Grande Réserve Brut, France, NV 26 CHARDONNAY Domaine de la Garenne, Mâcon, France, ’18 15 Soliste L’Age D’Or, Russian River Valley, ’15 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 17 SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, ’23 10 Spy Valley, Marlborough, New Zealand, ’22 11 Lions de Suduiraut Bordeaux Blanc, 20 Bordeaux, France, ’22 OTHER WHITE Muga White, Rioja, Spain, ’23 13	ITALIAN RED Conte D’Attimis-Maniago, Cabernet Blend, 16 ‘Vignaricco,’ Friuli, ’19 SPANISH REDS Sierra Cantabria Crianza Tempranillo, Rioja, ’20 12 La Rioja Alta, ‘Viña Alberdi,’ 17 Tempranillo Reserva, Rioja, ’18 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’22 16 Soliste Narcisse, Sonoma Coast, ’18 26 Domaine Drouhin Dundee Hills, Oregon, ’23 32 RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah 15 Ballard Canyon, Santa Barbara, ’21 Hourglass HGIII, Napa Valley, ’22 25 VIK, ‘Milla Cala,’ Millahue, Chile, ’19 19 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21 14 G&C Lurton, Trinité Estate, Sonoma County, ’17 25 BORDEAUX Château Pavillon Beauregard Red Blend, 25 Lalande de Pomerol, ’20	NOT-A-COLADA I3 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer SOBER BIRD I3 Lyre’s Non-Alcoholic Agave Blanco, lime juice, cold- pressed pineapple juice, vanilla, dehydrated lime wheel		
ASK YOUR SERVER TO VIEW THE FULL BAR BOOK			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>

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.

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