

GENERAL MANAGER

Margaret Tirado

MARGARET TIRADO

BRUNCH

SAINT & SECOND

Our seasonal fare stars fresh and local ingredients sourced from artisanal purveyors who share our dedication to quality and service.

EXECUTIVE CHEF

Juan Gonzales

JUAN GONZALES

TO START

GOCHUJANG-GLAZED PORK BELLY 20

Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps

MEZZE PLATE 16

baba ghanoush, muhammara, honey-sweetened labne, roasted garlic flatbread

LOX & CROSTINIS 26

Scottish smoked salmon, cucumber, baby tomato, everything bagel seasoning

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

SPICY TUNA WAFFLE CONES* 28

togarashi, wasabi tobiko, sesame seed waffle cone

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

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

SMOKED SALMON BENEDICT* 20

white cheddar biscuit, Scottish smoked salmon, poached eggs, hollandaise, house potatoes

SOFT-SCRAMBLED AVOCADO TOAST 18

grilled sourdough, soft-scrambled eggs, arugula, marinated baby tomatoes, parmesan, house potatoes + prosciutto add 6

GREEK YOGURT PROTEIN BOWL 15

avocado honey, mixed berries, banana, Gala apple, honey nut granola

SMOKED TRI-TIP HASH* 24

Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled sourdough, two poached eggs

HUEVOS RANCHEROS* 17

two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema + shaved ribeye add 6

THE TRADITIONAL* 17

eggs your way, applewood smoked bacon, sourdough toast, house potatoes

CLASSIC EGGS BENEDICT* 17

white cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes

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

CHORIZO & EGG TACOS 18

housemade tortillas, chorizo, potato and egg scramble, cotija, avocado, dynamite sauce, salsa verde

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

GIANT CINNAMON ROLL 12

brown butter icing, toasted cinnamon, vanilla bean

SIDES

DUROC BREAKFAST SAUSAGE 7 | APPLEWOOD SMOKED BACON 8

HOUSEMADE WHITE CHEDDAR BISCUIT & SEASONAL JAM 5

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

BETWEEN BREAD

with a salad of local greens, herbs and sherry vinaigrette

CRISPY CHICKEN SANDWICH 22

peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche

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

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

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FROM THE BAR		
EVERYTHING ORANGE* 16 Hangar 1 Mandarin Blossom Vodka, Flor De Caña White Rum, Giffard Curaçao, fresh orange, vanilla syrup, egg white	MOSCOW-MOSA 13 housemade ginger syrup, lime, prosecco	MIMOSA TRAY served with three seasonal juices and assorted fresh berries
THE MARY 16 Dingle Vodka, housemade Bloody Mary mix, blue cheese olives, celery	MORNING TONIC 14 Italicus Rosolio di Bergamotto Liqueur, Q Elderflower Tonic Water	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
CRANBERRY SPRITZ 17 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, Llopart Brut Reserva Sparkling, Q Club Soda	FRENCH SEVENTY-SOMETHING 16 Belle de Brillet Pear Liqueur, lemon juice, cane sugar, sparkling wine	ESPRESSO MARTINI 18 Trinidad Espresso, Mandarine Napoléon, Espresso Liqueur, Gruven Vodka

WINE BY THE GLASS		
SPARKLING Bisol ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy 13 ‘Mirabelle’ Brut Rosé, North Coast 19	SPANISH REDS La Rioja Alta, ‘Viña Alberdi,’ 19 Tempranillo Reserva, Rioja, ’18	
CHARDONNAY Auctioneer, Napa Valley, ’24 15 Saxon Brown Hyde Vineyard, Carneros, ’18 27	PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’22 16 Rancho de Ontiveros, ‘Native9,’ Santa Maria Valley, ’19 25	
PINOT GRIGIO Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22 15	RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah 16 Ballard Canyon, Santa Barbara, ’21 Hourglass HGIII, Napa Valley, ’22 25 VIK, ‘Milla Cala,’ Millahue, Chile, ’19 21	
ROSÉ Château Vannières, Bandol, France, ’23 18	CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21 16 G&C Lurton, Trinité Estate, Sonoma County, ’17 25 Inglenook, Napa, ’18 38	
SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, ’23 13 Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, ’22 18	BORDEAUX Château Pavillon Beauregard Red Blend, 25 Lalande de Pomerol, ’20	
OTHER WHITES Família Torres Pazo das Bruxas, Albariño, Rías Baixas, Spain, ’23 15		

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

ASK YOUR SERVER TO VIEW THE FULL BAR BOOK

BEER		
DRAFT BEER	ABV	PRICE
Chapman Crafted Beer Oats on the Water (Nitro)	5.9%	8.75
Fremont Brewing Sky Kraken	5.5%	9
Victory Brewing Golden Monkey (12oz)	9.5%	8.75
Long Beach Beer Lab Red Head Retention	5.5%	9
Beachwood Brewing Hayabusa Japanese-style Lager	5.3%	8.25
Bottle Logic 714 Blonde Ale	4.8%	8.5
Pure Project Rain Pilsner	5.3%	9
Societe Light Beer	4.5%	8.25
Trademark Brewing Codebreaker IPA	7.0%	8.75
Pure Project Diamond Dust IPA	6.7%	9.5
Ambitious Ales Batman Rapids West Coast IPA	6.8%	10
BEER ALTERNATIVE		
2 Towns BrightCider	6.0%	9.25

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	HOUSE LEMONADES	
Spring Water 750ml 9	Plain 5	
Mexican Coke 12oz 5.25	Kale + Cucumber 5.5	
Diet Coke 8oz 4.25	Blueberry 5.5	
Sprite 12oz 5.25	TEA	
Root Beer 12oz 5.25	Harney & Sons Tea 4.5	
Ginger Ale 12oz 5.25	Organic Darjeeling, Chamomile, Earl Gray, Rooibos Chai, Green Tea	
Q Club Soda or Tonic 6.7oz 3	Saint Matcha Latte 6.5	
Iced Tea 4.25	matcha green tea, oat milk, agave nectar	
Orange Juice 5.5		
Grapefruit Juice 5.5		
Green Valley Coconut Water 8		
Better Booch		
Ginger Boost Kombucha 6		

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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