

GENERAL MANAGER

LORENA MARTIN

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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

JULIAN MARTINEZ

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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

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

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

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

#81 B 8.2026

FROM THE BAR		
EVERYTHING ORANGE* I6 Hangar 1 Mandarin Blossom Vodka, Flor De Caña White Rum, Giffard Curaçao, fresh orange, vanilla syrup, egg white	MOSCOW-MOSA I4 housemade ginger syrup, lime, prosecco	MIMOSA TRAY served with three seasonal juices and assorted fresh berries
THE MARY I6 Dingle Vodka, housemade Bloody Mary mix, blue cheese olives, celery	MORNING TONIC I4 Italicus Rosolio di Bergamotto Liqueur, Q Elderflower Tonic Water	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
CRANBERRY SPRITZ I7 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, Llopart Brut Reserva Sparkling, Q Club Soda	FRENCH SEVENTY-SOMETHING I6 Belle de Brillet Pear Liqueur, lemon juice, cane sugar, sparkling wine	ESPRESSO MARTINI I8 Trinidad Espresso, Mandarine Napoléon, Espresso Liqueur, Gruven Vodka

BEER		
DRAFT BEER	ABV	PRICE
Societe Light Beer	4.5%	8.25
Beachwood Brewing Hayabusa Japanese-Style Lager	5.3%	8.25
Pure Project Diamond Dust Hazy IPA	6.7%	9
Common Space Good Signs IPA	6.5%	9
DRAFT BEER		
Bottle Logic Seltzer (flavor varies)	5.5%	8.25
BOTTLES & CANS		
Best Day Brewing N/A IPA less than 0.5%		7
Best Day Brewing N/A Kölsch less than 0.5%		7

WINE BY THE GLASS			
SPARKLING		SPANISH RED	
Llopart Brut Reserva, Corpinnat, Spain, '20	15	La Rioja Alta, 'Viña Alberdi,'	19
Schramsberg 'Mirabelle' Brut Rosé, North Coast	19	Tempranillo Reserva, Rioja, '18	
Henriot Brut Millésime, Champagne, France, '12	50		
CHARDONNAY		PINOT NOIR	
Auctioneer, Napa Valley, '24	15	Coeur de Terre Vineyard, McMinnville, Oregon, '21	16
Saxon Brown Hyde Vineyard, Carneros, '18	27	Rancho de Ontiveros, 'Native9,'	
		Santa Maria Valley, '19	25
PINOT GRIGIO		RED BLENDS & OTHER GRAPES	
Ronco delle Betulle,	15	Beckmen Purisima Mountain Vineyard Syrah	16
Colli Orientali del Friuli, Italy, '22		Ballard Canyon, Santa Barbara, '21	
ROSÉ		Hourglass HGIII, Napa Valley, '22	25
Château Vannières, Bandol, France, '23	18	VIK, 'Milla Cala,' Millahue, Chile, '19	21
SAUVIGNON BLANC & BORDEAUX BLANC		CABERNET SAUVIGNON	
Château Motte Maucourt Bordeaux Blanc, France, '23	13	Mendel, Mendoza, Argentina, '21	16
Lions de Suduiraut Bordeaux Blanc,	20	G&C Lurton, Trinité Estate, Sonoma County, '17	25
Bordeaux, France, '22		Inglenook, Napa Valley, '18	38
OTHER WHITE		BORDEAUX	
Familia Torres Pazo das Bruxas, Albariño,	15	Château Pavillon Beauregard Red Blend,	25
Rías Baixas, Spain, '23		Lalande de Pomerol, '20	

SPIRIT-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	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		
Root Beer 12oz	5.25	TEA	
Ginger Ale 12oz	5.25	Harney & Sons Tea	4.5
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		

COFFEE & ESPRESSO			
Trinidad Fair Trade & Organic Coffee			
REGULAR OR DECAF (unlimited refills)	4.5	LATTE	7.5
AMERICANO	5.5	CAPPUCCINO	7.5
FRENCH PRESS	7.5	MOCHA	7.5
ESPRESSO single/double	4.5 / 6.5	CAFÉ AU LAIT	5.5
		Trinidad Fair Trade & Organic Coffee with steamed milk	whole and oat milk available

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.