

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

Alex Asencio
ALEX ASENCIO

Enrique Diaz

ENRIQUE DIAZ

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

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

SPECIALTIES & ORGANIC EGGS

proudly using Chino Valley Ranch organic eggs

STEAK & EGGS* 49	HUEVOS RANCHEROS* 17
eggs your way, prime flat iron, brandy peppercorn sauce, sourdough toast, house potatoes	two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema + shaved ribeye add 6
SMOKED SALMON BENEDICT* 20	THE TRADITIONAL* 17
white cheddar biscuit, Scottish smoked salmon, poached eggs, hollandaise, house potatoes	eggs your way, applewood smoked bacon, sourdough toast, house potatoes
SOFT-SCRAMBLED AVOCADO TOAST 18	CLASSIC EGGS BENEDICT* 17
grilled sourdough, soft-scrambled eggs, arugula, marinated baby tomatoes, parmesan, house potatoes + prosciutto add 6	white cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes
GREEK YOGURT PROTEIN BOWL 15	BREAKFAST SANDWICH 17
avocado honey, mixed berries, banana, Gala apple, honey nut granola	steamed eggs, aged white cheddar, housemade biscuit, garlic mayo + applewood smoked bacon add 7 + Duroc breakfast sausage add 6 + crispy chicken add 8
SMOKED TRI-TIP HASH* 24	CHORIZO & EGG TACOS 18
Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled sourdough, two poached eggs	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

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 14 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: + Llopart Brut Reserva Sparkling 68 + Gosset Brut Reserve 128 Champagne, France
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	+ Lyre’s Classico 52 Non-Alcoholic Sparkling, England
	ESPRESSO MARTINI 18 Trinidad Espresso, Mandarine Napoléon, Espresso Liqueur, Gruven Vodka	+ Mirabelle Brut Rosé 80 North Coast

WINE BY THE GLASS		
SPARKLING Llopart Brut Reserva, Corpinnat, Spain, ’20 15 Schramsberg ‘Mirabelle’ Brut Rosé, North Coast 19 Henriot Brut Millésime, Champagne, France, ’12 50	SPANISH RED La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’18 19	
CHARDONNAY Auctioneer, Napa Valley, ’24 15 Saxon Brown Hyde Vineyard, Carneros, ’18 27	PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’21 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 Ballard Canyon, Santa Barbara, ’21 16 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 Valley, ’18 38	
SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, ’23 13 Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, ’22 20	BORDEAUX Château Pavillon Beauregard Red Blend, Lalande de Pomerol, ’20 25	
OTHER WHITE Familia Torres Pazo das Bruxas, Albariño, Rías Baixas, Spain, ’23 15		

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

BEER		
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

SPIRIT-FREE	NOT-A-COLADA 14 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer
FRENCH O.O 14 Giffard Elderflower Alcohol Free, cane sugar, lemon juice, Lyre’s Classico Sparkling Non-Alcoholic	SOBER BIRD 14 Lyre’s Non-Alcoholic Agave Blanco, lime juice, cold- pressed pineapple juice, vanilla, dehydrated lime wheel

NON-ALCOHOLIC BEVERAGES		
Sparkling Water <i>750ml</i> 9	HOUSE LEMONADES	
Spring Water <i>750ml</i> 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	Saint Matcha Latte 6.5	
Q Club Soda or Tonic 6.7oz 3	<i>matcha green tea, oat milk, agave nectar</i>	
Iced Tea 4.25		
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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ASK YOUR SERVER TO VIEW THE FULL BAR BOOK