

GENERAL MANAGER  
*Margaret Tirado*  
MARGARET TIRADO

EXECUTIVE CHEF  
*Juan Gonzalez*  
JUAN GONZALEZ

GREENS

HUEVOS RANCHEROS\* 17  
two eggs any style, black beans,  
cotija, pickled red onion, corn  
tortilla tostadas, avocado,  
chipotle crema  
+ chorizo add 7

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

## PANCAKES & SUCH

|                                                                                                              |                                                                               |
|--------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| OLD-FASHIONED PANCAKES 16                                                                                    | CLASSIC FRENCH TOAST 21                                                       |
| macerated berries, honey whipped cream,<br>powdered sugar, real maple syrup<br>substitute g/f pancakes add 1 | vanilla custard, brioche,<br>whipped cream, macerated<br>berries, maple syrup |
| GIANT CINNAMON ROLL 12                                                                                       |                                                                               |
| brown butter icing, toasted<br>cinnamon, vanilla bean                                                        |                                                                               |

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,  
potato brioche

S&S SIGNATURE BURGER\* 26  
ground brisket and chuck,  
thick-sliced bacon, crispy onions,  
Cabot white cheddar, horseradish cream,  
potato brioche

#80 B 9.2026

| FROM THE BAR                                                                                                                                              |                                                                                                                 |                                                                                                                                                                                                                                              |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| EVERYTHING ORANGE* <b>I6</b><br>Hangar 1 Mandarin Blossom Vodka,<br>Flor De Caña White Rum, Giffard<br>Curaçao, fresh orange, vanilla<br>syrup, egg white | MOSCOW-MOSA <b>I3</b><br>housemade ginger syrup, lime,<br>prosecco                                              | MIMOSA TRAY<br>served with three seasonal juices<br>and assorted fresh berries                                                                                                                                                               |
| THE MARY <b>I6</b><br>Dingle Vodka, housemade Bloody Mary<br>mix, blue cheese olives, celery                                                              | MORNING TONIC <b>I4</b><br>Italicus Rosolio di Bergamotto<br>Liqueur, Q Elderflower Tonic Water                 | BOTTLE OF CHOICE:<br>+ Bisol ‘Jeio’ DOC Prosecco <b>54</b><br>+ Lyre's Classico <b>52</b><br>Non-Alcoholic Sparkling, England<br>+ Llopart Brut Reserva Sparkling <b>66</b><br>+ Schramsberg ‘Mirabelle’ <b>80</b><br>Brut Rosé, North Coast |
| CRANBERRY SPRITZ <b>I7.5</b><br>Dyfi Gin, Koval Cranberry Gin<br>Liqueur, cane syrup, lemon juice,<br>sparkling wine, Q Club Soda                         | FRENCH SEVENTY-SOMETHING <b>I6</b><br>Belle de Brillet Pear Liqueur, lemon<br>juice, cane sugar, sparkling wine |                                                                                                                                                                                                                                              |
|                                                                                                                                                           | ESPRESSO MARTINI <b>I8</b><br>Trinidad Espresso, Mandarine<br>Napoléon, Espresso Liqueur,<br>Gruven Vodka       |                                                                                                                                                                                                                                              |

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

| WINE BY THE GLASS                               |    |                                                   |    |
|-------------------------------------------------|----|---------------------------------------------------|----|
| SPARKLING                                       |    | SPANISH REDS                                      |    |
| Bisol ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy | 13 | La Rioja Alta, ‘Viña Alberdi,’                    | 19 |
| Schramsberg ‘Mirabelle’ Brut Rosé, North Coast  | 19 | Tempranillo Reserva, Rioja, ’20                   |    |
| CHARDONNAY                                      |    | PINOT NOIR                                        |    |
| Auctioneer, Napa Valley, ’24                    | 15 | Coeur de Terre Vineyard, McMinnville, Oregon, ’25 | 16 |
| Saxon Brown, Hyde Vineyard, Carneros, ’18       | 27 | Ranchos 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, ’21           | 21 |
| BORDEAUX BLANC                                  |    | CABERNET SAUVIGNON                                |    |
| Château Motte Maucourt, France, ’23             | 13 | Mendel, Mendoza, Argentina, ’21                   | 16 |
| Lions de Suduiraut, Bordeaux, France, ’22       | 20 | G&C Lurton, Trinité Estate, Sonoma County, ’17    | 25 |
| OTHER WHITES                                    |    | Inglenook, Napa Valley, ’18                       | 38 |
| Família Torres Pazo das Bruxas, Albariño,       | 15 | BORDEAUX                                          |    |
| Rías Baixas, Spain, ’23                         |    | Château Pavillon Beauregard Red Blend,            | 25 |
|                                                 |    | Lalande de Pomerol, ’20                           |    |

| SPIRIT-FREE                                                                                                                         |                                                                                                                                 |
|-------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|
|                                                                                                                                     | NOT-A-COLADA <b>I4</b><br>pineapple juice, cream of<br>coconut, lime, Boylan Root Beer                                          |
| FRENCH O.O <b>I4</b><br>Giffard Elderflower Alcohol<br>Free, cane sugar, lemon juice,<br>Lyre’s Classico Sparkling<br>Non-Alcoholic | SOBER BIRD <b>I4</b><br>Lyre’s Non-Alcoholic Agave<br>Blanco, lime juice, pineapple<br>juice, vanilla, dehydrated<br>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 12oz             | 5.25 | Blueberry                                                            | 5.5 |
| Dr Pepper 12oz             | 5.25 |                                                                      |     |
| Sprite 12oz                | 5.25 | TEA                                                                  |     |
| Boylan Root Beer 12oz      | 5.25 | Harney & Sons Tea                                                    | 4.5 |
| Boylan Ginger Ale 12oz     | 5.25 | Organic Darjeeling, Chamomile,<br>Earl Grey, 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,<br>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](http://www.P65Warnings.ca.gov/alcohol).  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

ASK YOUR SERVER TO VIEW THE FULL BAR BOOK