

GENERAL MANAGER LORENA MARTIN 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		
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, capers, everything bagel seasoning SAN MARZANO TOMATO BISQUE 12 brioche grilled cheese, balsamic gastrique, chive oil ROASTED BEET HUMMUS 16 crispy beet greens, pumpkin seeds, fennel pollen, roasted garlic 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 HIRAMASA* 23 citrus ponzu, blistered shishito pepper, radish sprout, crispy onion, charred mandarin orange		
*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 eggs your way, prime flat iron, brandy peppercorn sauce, sourdough toast, house potatoes HUEVOS RANCHEROS* 17 two eggs any style, black beans, cotija, pickled red onion, corn tortilla tostadas, avocado, chipotle crema + chorizo add 7 SMOKED SALMON BENEDICT* 20 white cheddar biscuit, Scottish smoked salmon, poached eggs, hollandaise, house potatoes THE TRADITIONAL* 17 eggs your way, applewood smoked bacon, sourdough toast, house potatoes SOFT-SCRAMBLED AVOCADO TOAST 18 grilled sourdough, soft-scrambled eggs, arugula, marinated baby tomatoes, parmesan, house potatoes + prosciutto add 6 CLASSIC EGGS BENEDICT* 17 white cheddar biscuit, Canadian bacon, poached eggs, hollandaise, house potatoes GREEK YOGURT PROTEIN BOWL 15 avocado honey, mixed berries, banana, Gala apple, honey nut granola 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 SMOKED TRI-TIP HASH* 24 Yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled sourdough, two poached eggs CHORIZO & EGG TACOS 18 housemade tortillas, chorizo, potato and egg scramble, cotija, avocado, dynamite sauce, salsa verde		
GREENS ASIAN CHOPPED 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 Baby 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, potato brioche 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 GIGANT CINNAMON ROLL 12 brown butter icing, toasted cinnamon, vanilla bean		
SIDES DUROC BREAKFAST SAUSAGE 7 APPLEWOOD SMOKED BACON 8 WHITE CHEDDAR BISCUIT & SEASONAL JAM 5		

FROM THE BAR					BEER						
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		DRAFT BEER	ABV	PRICE	DRAFT BEER	ABV	PRICE
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 66 + Lyre’s Classico 52 Non-Alcoholic Sparkling, England		Societe Light Beer	4.5%	8.25	Bottle Logic Seltzer (flavor varies)	5.5%	8.25
CRANBERRY SPRITZ I7.5 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, sparkling wine, Q Club Soda		FRENCH SEVENTY-SOMETHING I6 Belle de Brillet Pear Liqueur, lemon juice, cane sugar, sparkling wine		+ Schramsberg ‘Mirabelle’ 80 Brut Rosé, North Coast		Beachwood Brewing Hayabusa Japanese-Style Lager	5.3%	8.25	BOTTLES & CANS		
						Pure Project Diamond Dust Hazy IPA	6.7%	9	Best Day Brewing N/A IPA less than 0.5% 7		
						Common Space Good Signs IPA	6.7%	9	Best Day Brewing N/A Kölsch less than 0.5% 7		
WINE BY THE GLASS					SPIRIT-FREE			NOT-A-COLADA I4 pineapple juice, cream of coconut, lime, Boylan Root Beer			
SPARKLING				SPANISH RED		FRENCH O.O I4		SOBER BIRD I4			
Llopart Brut Reserva, Corpinnat, Spain, ’20 I5				La Rioja Alta, ‘Viña Alberdi,’ I9		Giffard Elderflower Alcohol		Lyre’s Non-Alcoholic Agave			
Schramsberg ‘Mirabelle’ Brut Rosé, North Coast I9				Tempranillo Reserva, Rioja, ’20		Free, cane sugar, lemon juice,		Blanco, lime juice, pineapple			
CHARDONNAY				PINOT NOIR		Lyre’s Classico Sparkling		juice, vanilla, dehydrated			
Auctioneer, Napa Valley, ’24 I5				Coeur de Terre Vineyard, McMinnville, Oregon, ’25 I6		Non-Alcoholic		lime wheel			
Saxon Brown Hyde Vineyard, Carneros, ’18 27				Ranchos de Ontiveros ‘Native9,’ ’19 25							
PINOT GRIGIO				RED BLENDS & OTHER GRAPES							
Ronco delle Betulle, I5				Beckmen, Purisima Mountain Vineyard Syrah I6							
Colli Orientali del Friuli, Italy, ’22				Ballard Canyon, Santa Barbara, ’21							
ROSÉ				Hourglass HGIII, Napa Valley, ’22 25							
Château Vannières, Bandol, France, ’23 I8				VIK ‘Milla Cala,’ Millahue, Chile, ’21 21							
BORDEAUX BLANC				CABERNET SAUVIGNON							
Château Motte Maucourt, France, ’23 I3				Mendel, Mendoza, Argentina, ’21 I6							
Lions de Suduiraut, Bordeaux, France, ’22 20				G&C Lurton, Trinité Estate, Sonoma County, ’17 25							
OTHER WHITE				Inglenook, Napa Valley, ’18 38							
Familia Torres Pazo das Bruxas, Albariño, I5				BORDEAUX							
Rías Baixas, Spain, ’23				Château Pavillon Beauregard Red Blend, 25							
				Lalande de Pomerol, ’20							
COFFEE & ESPRESSO <i>Trinidad Fair Trade & Organic Coffee</i>											
REGULAR OR DECAF 4.5		LATTE 7.5		CAMPFIRE 6.5							
<i>(unlimited refills)</i>				<i>café mocha topped with</i>							
AMERICANO 5.5		CAPPUCCINO 7.5		<i>smoked sea salt</i>							
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>housemade vanilla syrup,</i>							
		<i>Trinidad Fair Trade & Organic</i>		<i>espresso, steamed milk</i>							
		<i>Coffee with steamed milk</i>		<i>whole and oat milk available</i>							
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.

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