

GENERAL MANAGER
Alex Asencio
ALEX ASENSIO

EXECUTIVE CHEF
Enrique Diaz
ENRIQUE DIAZ

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

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

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

DUROC BREAKFAST SAUSAGE 7 | APPLEWOOD SMOKED BACON 8
WHITE CHEDDAR BISCUIT & SEASONAL JAM 5

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

#82 B 9.2026

FROM THE BAR				BEER					
EVERYTHING ORANGE* 16 Hangar 1 Mandarin Blossom Vodka, Flor De Caña White Rum, Giffard Curaçao, fresh orange, vanilla syrup, egg white THE MARY 16 Dingle Vodka, housemade Bloody Mary mix, blue cheese olives, celery CRANBERRY SPRITZ 17.5 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, sparkling wine, Q Club Soda		MOSCOW-MOSA 14 housemade ginger syrup, lime, prosecco MORNING TONIC 14 Italicus Rosolio di Bergamotto Liqueur, Q Elderflower Tonic Water FRENCH SEVENTY-SOMETHING 16 Belle de Brillet Pear Liqueur, lemon juice, cane sugar, sparkling wine		MIMOSA TRAY served with three seasonal juices and assorted fresh berries BOTTLE OF CHOICE: + Llopart Brut Reserva Sparkling 66 + Lyre’s Classico 52 Non-Alcoholic Sparkling, England + Schramsberg ‘Mirabelle’ 80 Brut Rosé, North Coast		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	
WINE BY THE GLASS				SPIRIT-FREE					
SPARKLING Llopart Brut Reserva, Corpinnat, Spain, ’20 15 Schramsberg ‘Mirabelle’ Brut Rosé, North Coast 19 CHARDONNAY Auctioneer, Napa Valley, ’24 15 Saxon Brown Hyde Vineyard, Carneros, ’18 27 PINOT GRIGIO Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22 15 ROSÉ Château Vannières, Bandol, France, ’23 18 BORDEAUX BLANC Château Motte Maucourt, France, ’23 13 Lions de Suduiraut, Bordeaux, France, ’22 20 OTHER WHITE Familia Torres Pazo das Bruxas, Albariño, Rías Baixas, Spain, ’23 15		SPANISH RED La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’20 19 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’25 16 Ranchos de Ontiveros, ‘Native9,’ ’19 25 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, ’21 21 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21 16 G&C Lurton, Trinité Estate, Sonoma County, ’17 25 Inglenook, Napa Valley, ’18 38 BORDEAUX Château Pavillon Beauregard Red Blend, Lalande de Pomerol, ’20 25		FRENCH O.O 14 Giffard Elderflower Alcohol Free, cane sugar, lemon juice, Lyre’s Classico Sparkling Non-Alcoholic		NOT-A-COLADA 14 pineapple juice, cream of coconut, lime, Boylan Root Beer SOBER BIRD 14 Lyre’s Non-Alcoholic Agave Blanco, lime juice, pineapple juice, vanilla, dehydrated lime wheel			
COFFEE & ESPRESSO				NON-ALCOHOLIC BEVERAGES					
Trinidad Fair Trade & Organic Coffee				Sparkling Water 750ml 9 Spring Water 750ml 9 Mexican Coke 12oz 5.25 Diet Coke 12oz 5.25 Dr Pepper 12oz 5.25 Sprite 12oz 5.25 Boylan Root Beer 12oz 5.25 Boylan Ginger Ale 12oz 5.25 Q Club Soda or Tonic 6.7oz 3 Iced Tea 4.25 Orange Juice 5.5 Grapefruit Juice 5.5 Green Valley Coconut Water 8 Better Booch Ginger Boost Kombucha 6		HOUSE LEMONADES Plain 5 Kale + Cucumber 5.5 Blueberry 5.5 TEA Harney & Sons Tea 4.5 Saint Matcha Latte 6.5 matcha green tea, oat milk, agave nectar			
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.