



SAN LORENZO



Brunch Menu

AVAILABLE FROM 10AM — 3PM

Raw Bar

OYSTERS ~4EA

with Fresh Horseradish, Mignonette, Cocktail Sauce

Kusshi, B.C. / Irish Point, P.E.I.

Kumamoto, WA / Pink Moon, P.E.I.

Shigoku, WA / Savage Blondes, P.E.I.

Murder Point, AL / Indian Lagoon, FL

GRILLED YELLOWTAIL CARPACCIO ~22

Pistachio, Mint, Bottarga

CHILLED CRUDO PLATE ~24

Olive Oil, Capers, Chive

Appetizers

FRESHLY BAKED BISCUITS,

BREADS & MUFFINS ~9

with Seasonal Jam & Whipped Butter

YOGURT PARFAIT ~9

Greek Yogurt, Honey Granola, Fresh Berries

SHRIMP COCKTAIL SCAPECE ~18

Cauliflower & Peppers

ZUCCHINI FRITTI ~12

Green Caesar Dip

PROSCIUTTO & SUMMER MELON ~15

White Balsamic & Fresh Basil

PARMESAN TRUFFLE FRIES ~11

Sandwiches

Served with Cavolo Nero & Hazelnut Slaw or Fries

PAN ROASTED WAGYU BURGER ~21

Fontina, Sweet Pepper & Onion, Garlic Aioli

STV CLUB ~16

Smoked Turkey, Prosciutto, Bacon, Provolone,

Lettuce, Tomato, Aioli

LE SUB BAGUETTE ~18

Salami Calabrese, Prosciutto, Smoked Turkey,

Aged Provolone, Calabrian Giardiniera

Salads

ITALIAN COBB ~18

Little Gems, 9 Minute Egg, Crispy Pancetta

Gorgonzola Dulce, Avocado

add Smoked Turkey ~5 / Pan Roasted Chicken ~7

Chilled Gulf Shrimp ~9

SAMMIE'S CAESAR SALAD ~15

White Anchovies, Pecorino, & Crispy Chili Breadcrumbs

add Pan Roasted Chicken ~7 / Chilled Gulf Shrimp ~9

Plates

HOTEL BREAKFAST ~18

Two Eggs with Toast

Bacon, Sausage, or Prosciutto,

Griddle Cake

SHRIMP AND POLENTA ~26

Poached Egg, Parmesan,

Sofrito, Horseradish

CARBONARA ~18

Bucatini, Bacon Lardon, Poached Egg,

Bottarga, Parsley

SOURDOUGH PANCAKES ~18

Blueberries, Maple Syrup

FRENCH OMELET ~19

Boursin, Salted Radish,

Butter Lettuce, Vinaigrette

SPAGHETTINI POMODORO ~16

Eggplant, Ricotta Salata, Fresh Basil

EGGS FLORENTINE ~31

Housemade English Muffin, Jumbo Lump

Crab, Sautéed Spinach, Lemon Hollandaise

PRIME FILET & FRITES ~45

Oregano Creole Butter, Roast Shallot

Sides

OLIVE OIL-FRIED EGGS ~6

with Provolone & Chives

APPLEWOOD-SMOKED

BACON ~6

SPICY ITALIAN SAUSAGE ~6





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Bar Menu

Spritz

FRESH SQUEEZED MIMOSA CARAFE ~45

Serves five. Choose from fresh squeezed orange, grapefruit or spicy green juice.

SAINT VINCENT SPRITZ ~12

Aperol, grapefruit, rosemary-honey, Prosecco

PASSION FRUIT 75 ~12

Brandy, Avéze gentian, passion fruit, lemon, Prosecco

BREAKFAST IN MILAN ~13

Hayman's gin, Campari, lemon, orange oleo, Prosecco

House Classics

STV BLOODY MARY ~12

Vodka, House Bloody Mix, Aleppo Salt, Olives & Celery

ITALIAN MARGARITA ~13

Cimarron Tequila, Cappelletti aperitivo, lime, citrus salt

CAVALIERE JULEP ~14

Cynar 70, Rey Campero mezcal, raspberry-red chile shrub, mint

BRAULIO NEGRONI ~15

Braulio Amaro, Hayman's London dry, Carpano Antica

Wines by the Glass

SPARKLING

Bisson Glera Frizzante, Liguria ITA ~12/58

Schraffenberger Brut Rosé, Mendocino CA ~17/83

Delamotte Brut, Champagne FRA ~22/108

Krug Grande Cuvée, Champagne FRA ~50/248

ROSÉ

Vajra 'Rosabela' Rosato, Piemonte ITA ~13/50

Donnachadh Syrah, Sta. Rita Hills CA ~16/62

Gavoty 'Récital', Côtes de Provence FRA ~18/68

WHITE

Le Monde Pinot Grigio, Friuli-Venezia, Giulia ITA ~12/46

Donnafugata 'Anthilia', Sicily ITA ~13/50

Cieck Erbaluce, Caluso ITA ~13/50

Murgo Carricante Etna Bianco, Sicily ITA ~15/58

Tertano 'Winkl' Sauvignon Blanc, Alto Adige ITA ~17/66

Vincent Girardin 'Cuvée Saint-Vincent', Bourgogne FRA ~22/86

RED

Bindi Sergardi 'Boncia', Chianti ITA ~12/46

Argiano 'Non Confunditur', Toscana ITA ~14/54

Foradori Teroldego, Vigneti dell Dolomiti ITA ~17/66

Au Bon Climat Pinot Noir, Santa Barbara CA ~18/70

Sesti, Rosso di Montalcino ITA ~22/86

Heitz Cabernet Sauvignon, Napa Valley CA ~26/102

Martini

SAN LORENZO MARTINI ~15

1. Choose from Hayman's gin or Tito's vodka

2. Dry vermouth, olive brine, or straight up

3. Prepared shaken or stirred

4. Castelvetrano olive or citrus twist to garnish

TUXEDO #2 ~15

Old Tom gin, Maraska maraschino, dry vermouth, Herbsaint, orange bitters

EL PRESIDENTE ~14

Denizen 8 island rum, Hamilton petit orange shrub, Comoz blanc, Luxardo cherry

COSMOPOLITAN CLASSICA ~14

Tito's vodka, Combier orange, lime, cranberry, twist

THE ESPRESSO MARTINI ~15

Vodka, Tempus Fugit cacao, St. George NOLA, Frangelico, Intelligentsia espresso

Beer

MORETTI LAGER ~6

KRONENBOURG ~6

PACIFICO ~6

BREWFIST 'LA BASSA' ~12

BELL'S TWO HEARTED IPA ~7

URBAN SOUTH HAZY IPA ~7

AVAL CIDER ~9

EINBECKER N/A LAGER ~7

Coffee & Tea

by Intelligentsia

HOUSE DRIP ~3

ESPRESSO ~3.5

AMERICANO ~3.5

CAPPUCCINO ~5

LATTE ~5.5

HOUSE COLD BREW ~4.5

BLACK ICED TEA ~3.5

HOT TEA ~5

Fresh Juices

ORANGE ~7

GRAPEFRUIT ~7

SPICY GINGER GREEN ~9

Soda & Water

RICHARD'S RAINWATER ~4

COCA COLA ~3.5

SPRITE ~3.5

DIET COKE ~3.5

AGUA DE PIEDRA

MINERAL WATER ~8

