

SAINT & SECOND

WINTER | DINNER

OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE, SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT.

GENERAL MANAGER
JAVIER TORRES

DIRECTOR OF CULINARY
HAIM ASHER

For the Table

MEZZE PLATE 14

baba ghanoush, muhamarra, Turkish honey-sweetened labne, roasted garlic flatbread

RICOTTA MEATBALLS 19

beef, pork, Bellwether Farms ricotta, San Marzano tomatoes, grilled Colossus bread

GOCHUJANG-GLAZED PORK BELLY 19

Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps

PARKER HOUSE ROLLS 7

brushed with butter, finished with salt

CHARRED AVOCADO HUMMUS 15

organic white bean, zhug, nigella seeds, rainbow carrot escabeche, tahini, French feta, grilled flatbread

CRAB CAKES 19

crispy shallots, Asian pear, frisée, yuzu, miso ranch

MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

FRESH-CUT TRUFFLE FRIES 15

black truffle Gruyère fondue, duck fat, parmesan, chive

SMOKED SALMON DIP 19

house-smoked salmon, crème fraîche, everything bagel seasoning, Meyer lemon, espellete pepper, bagel chips

SPANISH FRIED CALAMARI 21

chorizo aioli, shishito peppers, lemon, torn herbs

Raw Bar

SPICY TUNA ON BRIOCHE* 28

yuzu kosho mayo, Persian cucumber, furikake, crispy shallots

YELLOWFIN 'KINILAW' CEVICHE* 20

leche de tigre, herb-infused coconut oil, mango, Thai chili, taro chips

SHRIMP COCKTAIL 26

brown butter remoulade, cocktail sauce, lime

PERUVIAN BAY SCALLOPS* 22

hibiscus aguachile, pomegranate, salsa criolla, rice pearls

OYSTERS* MP

white balsamic mignonette, cocktail sauce, lime, seasonal selections

Handhelds

with a salad of local greens, herbs and sherry vinaigrette, or sea salt fries

S&S SIGNATURE BURGER* 25

dry-aged beef, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

PROVOLETA 17

seared provolone, grilled broccolini, pickled sweet pepper, Italian salsa verde, arugula, Colossus bread

Salads

CAESAR 15

Little Gem lettuce, EVOO croutons, Caesar dressing, parmesan, black pepper

with Mary's Chicken Breast 25

with Skuna Bay Salmon 32

WEDGE 16

iceberg, buttermilk dressing, red onion, cherry tomato, bacon gastrique, blue cheese, bacon, dill, chives

BEETS & BLOOD ORANGE 15

spiced yogurt, cilantro chutney, radish, sunflower seed dukkah, watercress

FARMERS MARKET BOWL 18

seasonal vegetables, brown rice, quinoa, black beans, pepitas, guajillo vinaigrette

Mains

HARVEST CASARECCIA PASTA 32

farmers cheese, butternut squash, maitake mushroom, harissa chili crunch, brown butter, walnuts

ROASTED MARY'S CHICKEN 34

cranberry mostarda, black garlic, creamed cornbread, Italian chicories, Aleppo pepper

BAJA STRIPED BASS 38

smoked sunchoke purée, Manila clams, leeks, fingerling potatoes, braised bacon, tarragon

PAN-SEARED SALMON 35

crème fraîche potato duchess, celery root, Belgian endive, verjus, hazelnuts

SMOKED & GLAZED PORK CHOP 37

grilled apples, 'nduja, brussels sprouts, aged cheddar grits, candied pecans, avocado honey

S&S FISH & CHIPS 23

crispy haddock fillet, sea salt fries, tartar sauce, grilled lemon

COLOSSUS SHRIMP A LA PLANCHA 32

saffron risotto, garlic aioli, tomato confit, mascarpone, basil

PRIME FLAT IRON STEAK* 49

mojo verde, patatas bravas, grilled bulb onion, guindilla peppers, piquillo chimichurri

ANGUS FILET MIGNON* 63

sweet potato pavé, black kale, king trumpet mushrooms, brown butter béarnaise



Cocktails

SAVORY LITTLE THING 17

Ghost Tequila, Herradura Silver Tequila, passion fruit, tamarind, vanilla, fresh lime juice

COFFEE BREAK OLD-FASHIONED 18

Jack Daniel's Bottled-in-Bond Whiskey, Kōloa Kaua'i Coffee Rum, maple syrup, aromatic bitters, orange zest

SILK ROAD* 16

Gray Whale Gin, housemade five-spice syrup, fresh lime juice, egg white

BEETS & MELODY 16

Bati White Rum, The Bitter Truth Pimento Dram Allspice Liqueur, beet and pear nectar, fresh lime juice, cane sugar

MANHATTAN 19

Woody Creek Rye Whiskey, a blend of sweet vermouths, aromatic bitters, Luxardo cherry

SOIRÉE 15

R6 Vodka, brown sugar, cinnamon, fresh lemon juice, Newtopia Cyder Soirée Apple

DRAFT

PALE ALE			
Fremont Brewing Sky Kraken 5.5%	8.5		
BELGIAN-STYLE ALE			
Victory Brewing Golden Monkey 9.5% (12oz)	8.25		
STOUT			
Left Hand Milk Stout 6.0%	8.25		
MALTY			
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%	8.75		
WHEAT ALES			
Avery Island Rascal Passion Fruit White Ale 5.4% (12oz)	8.75		
Karl Strauss Windansea Wheat 5.1%	7.75		
SOUR			
Beachwood Blendery Rotating Sour abv varies (8oz)			
LAGER / BLONDES			
Beachwood Brewing Hayabusa Japanese-style Lager 5.3%			7.75
Bottle Logic 714 Blonde Ale 4.8%			8
Chapman Crafted Pilsner 5.2%			8.75
Societe Light Beer 4.5%			7.75
INDIA PALE ALES			
Common Space Good Signs IPA 6.5%			8.5
Coronado Palm Sway 6.5%			8.5
Harland Hazy 6.5%			8.5
Trademark Brewing Codebreaker 7.0%			8.25
BEER ALTERNATIVE			
Newtopia Cyder Soirée Apple 6.5%			8.75

WINE

SPARKLING						
Bisot 'Uejo' DOC Prosecco, Valdobbiadene, Italy				39		
Charles Heidsieck Brut Reserve, Champagne, France				116		
Deutz Brut Classic, Champagne, France, 375ml				60		
Deutz Brut Classic, Champagne, France	26			120		
Deutz Brut Rosé, Champagne, France				130		
Dr. Lo Alcohol-Removed Sparkling Riesling, Germany				45		
'Mirabelle' Brut Rosé, North Coast	18			65		
Schramsberg 'J Schram,' North Coast, '12				196		
CHARDONNAY						
Domaine de la Garenne, Mâcon, France, '18	15	28	56			
Domaine Laroche L'Homme Mort, Chablis Premier Cru Burgundy, France, '20				180		
Hartford Court, Russian River Valley, '21	18	34	68			
Kistler 'Les Noisetiers,' Sonoma Coast, '20				150		
Kumeu River Mate's Vineyard, New Zealand, '19				123		
Saxon Brown Hyde Vineyard, Carneros, '15	27	52	104			
PINOT GRIGIO						
Infiné 1939, Trentino, Italy, '18				65		
Ronco delle Betulle, Colli Orientali del Friuli, Italy, '19	15	28	56			
ROSÉ						
Château de Peyrassol, 'Commandeurs,' Provence, France, '21	15.5	29	58			
Château La Mascaronne, Provence, France, '22				65		
SAUVIGNON BLANC & BORDEAUX BLANC						
Château Peyrouley, Bordeaux, France, '20	9	16	32			
Château Rieussec, 'R de Rieussec' Blanc, Bordeaux, France, '18				85		
Château Suduiraut, 'Le Blanc Sec de Suduiraut' Bordeaux, France, '17				50		
Spy Valley 'E Block' Single Vineyard Waihopai Valley, New Zealand, '21				65		
OTHER WHITES						
Dr. Hermann, 'H' Riesling, Mosel, Germany, '20	14	26	52			
Millton Clos de Ste. Anne, La Bas, Chenin Blanc Manutuke, New Zealand, '20				135		
ZINFANDEL						
Armida Winery, Maple Creek Vineyard, Sonoma Valley, '19	16	30	60			
Carol Shelton, Rocky Reserve, Sonoma, '19				84		
ITALIAN REDS						
Antinori Tignanello, Tuscany, '19				235		
Biondi-Santi Brunello di Montalcino, Tuscany, '11				350		
Conte D'Attimis-Maniago, Cabernet Blend, 'Vignaricco,' Friuli, '13	16	30	60			
Cordella Rosso di Montalcino, Sangiovese, Tuscany, '19				75		
Tenuta San Guido, 'Sassicaia' Red Blend, Bolgheri, '19				500		
SPANISH REDS						
Bodegas Muga, 'Torre Muga,' Rioja, '18				185		
Castillo de Cuzcurruta, Señorío de Cuzcurruta, Rioja Reserva, '18				100		
La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '16	15	28	56			
La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '12				67		
Muga Tempranillo Reserva, Rioja, '17				70		
PINOT NOIR						
Coeur de Terre Vineyard, McMinnville, Oregon, '19	16	30	60			
Kistler Vineyards, Russian River Valley, '20				150		
Maison Champy, Beaune Premier Cru, Burgundy, France, '15				140		
Paul Hobbs, Russian River Valley, '19				94		
Soliste Narcisse, Sonoma Coast, '17	26	50	100			
Spy Valley, Marlborough, New Zealand, '17				56		
RED BLENDS & OTHER GRAPES						
Caro Red Blend, Mendoza, Argentina, '19				130		
Casa Ferreirinha, Quinta da Leda, Douro, Portugal, '18				138		
Château Vannières Red Blend, Provence, France, '19				85		
Epiphany Grenache, Santa Barbara County, '18				65		
Hill Family, 'Red Door,' Napa Valley, '18				140		
Opus One Red Blend, Napa, '19				595		
Quinta do Crasto Tinta Roriz, Douro, Portugal, '16				185		
San Simeon Petite Sirah, Paso Robles, '19				60		
Truchard Merlot, Carneros, '20				79		
VIK, 'La Piu Belle,' Cachapoal Valley, Chile, '17				98		
VIK, 'Milla Cala,' Millahue, Chile, '14	19	36	72			
VIK, Millahue, Chile, '13				185		
CABERNET SAUVIGNON						
Frog's Leap, Rutherford, Napa Valley, '19				150		
Le Dix de Los Vascos, Colchagua Valley, Chile, '19				135		
Mendel, Mendoza, Argentina, '19	13	24	48			
Merus, Napa Valley, '17				190		
Meyer Cabernet, Napa Valley, '17				140		
Palmer Stone, Santa Ynez Valley, '19	23	44	88			
Paul Hobbs, Napa Valley, '17				135		
Trinitie Estate, G&C Lurton, Sonoma County, '17				100		
Weinert, Mendoza, Argentina, '10	18	34	68			
BORDEAUX						
Blason de l'Evangile, Pomerol, France, '17				175		
Château Beauregard, Pomerol, '19				170		
Château de la Cour, Saint-Emilion, France, '19				90		
Château du Taillan, Haut-Médoc, '15	15	28	56			
Château Haut-Bages, 'La Fleur de Haut-Bages Liberal' Pauillac, France, '16				120		
Château Léoville 'Las Cases,' Saint-Julien, '01				500		
Château Lilian Ladouys, Saint-Estèphe, France, '18				90		
Château Marquis de Terme, Margaux, France, '15				140		
Château Pichon Longueville Baron, Pauillac, France '16				500		
La Chapelle de Meyney, Saint-Estèphe, France, '16				75		
Le Carillon d'Angelus, Saint-Emilion, France, '16				354		
Les Tourelles de Longueville, Pauillac, France, '18				139		

Non-Alcoholic Beverages

Sparkling Water: 750ml	9	Orange Juice	5.5	COFFEE, ESPRESSO & TEA	
Spring Water: 750ml	9	Grapefruit Juice	5.5	Serving Trinidad Fair Trade & Organic Coffee	
Mexican Coke: 12oz	5.25			Whole milk & oat milk available	
Diet Coke: 8oz	4.25	HOUSE LEMONADES		Regular or Decaf (unlimited refills)	4.5
7-Up / Root Beer: 12oz	5.25	Plain	5	French Press	7.5
Fever-Tree Club Soda / Tonic /	3	Kale + Cucumber	5.5	Espresso	4.5 6.5
Ginger Ale 5oz		Blueberry	5.5	Saint Matcha Latte	6.5
Iced Tea	4.25			Vanilla Latte	6.5
				Harney & Sons Tea	4.5