

SAINT & SECOND

SPRING | 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 22

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* 21

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

JUMBO KING CRAB LEGS

served split & chilled with drawn butter, lemon and flaky salt
½ lb MP | 1 lb MP

Between Bread

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

S&S SIGNATURE BURGER* 26

ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

PROVOLETA 18

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

Salads & Soup

CAESAR 15

Little Gem lettuce, house 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 16

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

FARMERS MARKET BOWL 18

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

FRENCH ONION SOUP 13

caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives

Mains

CASARECCIA VERDE PASTA* 32

English peas, brown butter, pine nuts, whipped ricotta, mint, poached egg

ROASTED MARY'S CHICKEN 35

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

BAJA STRIPED BASS 39

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

PAN-SEARED SALMON 35

crème fraîche potato purée, patty pan squash, Belgian endive, verjus, hazelnuts

SMOKED & GLAZED PORK CHOP 36

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 33

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

PRIME FLAT IRON STEAK & FRITES* 46

brandy peppercorn sauce, bistro salad, duck fat fries

ANGUS FILET MIGNON* 63

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



Cocktails

RAINBOW SHERBET 17

St. George California Citrus Vodka, fresh raspberry purée, pineapple juice, lime juice, fresh mint bouquet

GIN-GIN-GIN MULE 15

The Botanist Islay Dry Gin, fresh mint, housemade ginger syrup, lime juice, Fever-Tree Ginger Beer

CUCUMBER BLOSSOM 17

Luxardo Bitter Bianco, Crop Meyer Lemon Vodka, mignonette, cucumber, Fever-Tree Lime Yuzu Soda, Bisol 'Jeio' DOC Prosecco

MORITA, MY FRIEND 16.5

Herradura Blanco Tequila, Legendario Domingo Mezcal, Morita chile-infused coconut liqueur, pineapple juice, salt-rimmed glass

PRESIDENT A 17

Diplomático Planas White Rum, Alessio Vermouth Bianco, Giffard Abricot du Roussillon, orange bitters, housemade grenadine

WHISKEY FIXX 18

American whiskey, strawberry-rhubarb jam, lemon juice, cane sugar, fresh mint bouquet

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.

DRAFT

PALE ALE

Fremont Brewing Sky Kraken 5.5% 8.5

BELGIAN-STYLE

Victory Brewing Golden Monkey 9.5% (12oz) 8.25

STOUT

Abnormal Mocha Stout 5.1% 8.5

Left Hand Milk Stout 6.0% 8.25

AMBER

Eureka Tacos+ Beer Amber Lager 5.6% 8.25

Smog City Sabre-Toothed Squirrel Amber Ale 7.0% 8.75

WHEAT

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 / BLONDE

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

pFriem American Lager 5.0% 9

Societe Light Beer 4.5% 7.75

INDIA PALE ALE

Bottle Logic Seasonal Double IPA abv varies (12oz) 7.5

BrewDog Elvis Juice Grapefruit-Infused 6.5% 8.5

Common Space Good Signs 6.5% 8.5

Coronado Palm Sway 6.5% 8.5

Harland Hazy 6.5% 8.5

Knee Deep Deep Island Tropical 6.0% 8.25

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 Coffinet-Duvernay, Chassagne-Montrachet Burgundy, France, '20 150

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

Saxon Brown, SBX Reserve, Sonoma, '17 140

PINOT GRIGIO

Infiné 1939, Trentino, Italy, '18 65

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '19 15 28 56

ROSÉ

Château La Mascaronne, Provence, France, '22 16 30 60

SAUVIGNON BLANC & BORDEAUX BLANC

Château Peyrouley, Bordeaux, France, '20 9 16 32

Château Rieussec, 'R de Rieussec' Blanc, Bordeaux, France, '18 85

Spy Valley 'E Block' Single Vineyard 65

Waihopai Valley, New Zealand, '21

OTHER WHITES

Dr. Hermann, 'H' Riesling, Mosel, Germany, '20 14 26 52

Millton Clos de Ste. Anne, La Bas, Chenin Blanc 135

Millton Clos de Ste. Anne, Les Arbres, Viognier, New Zealand '20 130

Manutuke, New Zealand, '20

Trimbach, 'Frédéric Emile,' Riesling, Alsace, France '16 140

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

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

Aleksander Reserve, Paso Robles, '16 150

BOND, Quella, Napa, '19 850

BOND, Vecina, Napa, '19 850

Caro Red Blend, Mendoza, Argentina, '19 130

Casa Ferreirinha, Quinta da Leda, Douro, Portugal, '18 138

Cathiard, 'Founding Brothers,' Napa, '20 300

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, '17 135

Mendel, Mendoza, Argentina, '19 13 24 48

Merus, Napa Valley, '17 190

Meyer, Napa Valley, '17 140

Paul Hobbs, Napa Valley, '17 135

Trinitie Estate, G&C Lurton, Sonoma County, '17 100

Weinert, Mendoza, Argentina, '10 18 34 68

BORDEAUX

Anseillan Château Lafite Rothschild, Pauillac, France, '18 175

Blason de l'Evangile, Pomerol, France, '17 175

Château Beauregard, Pomerol, '19 170

Château de la Cour, Saint-Emilion, France, '19 90

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

Spring Water: 750ml 9

Mexican Coke: 12oz 5.25

Diet Coke: 8oz 4.25

Sprite / Root Beer: 12oz 5.25

Fever-Tree Club Soda / Tonic / 3

Ginger Ale 5oz

Iced Tea 4.25

Orange Juice 5.5

Grapefruit Juice 5.5

HOUSE LEMONADES

Plain 5

Kale + Cucumber 5.5

Blueberry 5.5

COFFEE, ESPRESSO & TEA

Serving Trinidad Fair Trade & Organic Coffee

Whole milk & oat milk available

Regular or Decaf (unlimited refills) 4.5

French Press 7.5

Espresso 4.5 6.5

Saint Matcha Latte 6.5

Vanilla Latte 6.5

Harney & Sons Tea 4.5