

SAINT & SECOND

SPRING | LUNCH

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, muhammara, Turkish honey-sweetened labne, roasted garlic flatbread

GOCHUJANG-GLAZED PORK BELLY 19

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

CHARRED AVOCADO HUMMUS 15

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

RICOTTA MEATBALLS 19

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

CRAB CAKES 19

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

FRESH-CUT TRUFFLE FRIES 15

black truffle Gruyère fondue, duck fat, parmesan, chive

MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

PARKER HOUSE ROLLS 7

brushed with butter, finished with salt

SPANISH FRIED CALAMARI 22

chorizo aioli, shishito peppers, lemon, torn herbs

SMOKED SALMON DIP 19

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

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 seasoned Yukon potato chips, a salad of local greens, herbs and sherry vinaigrette or sea salt fries

CROQUE MONSIEUR 20

toasted brioche, smoked ham, Gruyère, béchamel, Dijon mustard, EVOO, chives

S&S SIGNATURE BURGER* 26

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

TURKEY PASTRAMI 'RACHEL' 22

peppadew Russian dressing, dill coleslaw, kosher pickles, marble rye

CRISPY CHICKEN SANDWICH 19

Calabrian chili honey, white cheddar, housemade pickles, garlic aioli, lettuce, tomato, potato brioche

PROVOLETA 18

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

FILLET O' FISH 17

crispy haddock fillet, chili crunch tartar, shredded cabbage, American cheese, pickles, potato brioche

Salads & Soup

S&S COBB 26

Duroc bacon, crispy chicken breast, hard-boiled egg, avocado, tomato, red onion, white cheddar, buttermilk ranch

FARMERS MARKET BOWL 18

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

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

FRENCH ONION SOUP 12

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

Mains

CASARECCIA VERDE PASTA* 29

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

ROASTED MARY'S CHICKEN BREAST 26

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

PAN-SEARED SALMON 35

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

S&S FISH & CHIPS 23

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

PRIME FLAT IRON STEAK & FRITES* 38

brandy peppercorn sauce, bistro salad, duck fat fries

MIMOSA with fresh orange juice and Bisol 'Jeio' DOC Prosecco 11

MIMOSA TRAY

served with three seasonal juices and assorted fresh berries.

Bottle of choice:

- Bisol 'Jeio' DOC Prosecco 47
- Mirabelle Brut Rosé North Coast 73
- Dr. Lo Alcohol-Removed Sparkling Riesling, Germany 53



Cocktails

RAINBOW SHERBET 17

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

MORITA, MY FRIEND 16.5

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

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

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.GOVIALCOHOL.

*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				SPANISH REDS			
Bisolo 'Uejo' DOC Prosecco, Valdobbiadene, Italy			39	Bodegas Muga, 'Torre Muga,' Rioja, '18			185
Charles Heidsieck Brut Reserve, Champagne, France			116	Castillo de Cuzcurruta, Señorío de Cuzcurruta, Rioja Reserva, '18			100
Deutz Brut Classic, Champagne, France, 375ml			60	La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '16	15	28	56
Deutz Brut Classic, Champagne, France	26		120	La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '12			67
Deutz Brut Rosé, Champagne, France			130	PINOT NOIR			
Dr. Lo Alcohol-Removed Sparkling Riesling			45	Coeur de Terre Vineyard, McMinnville, Oregon, '19	16	30	60
'Mirabelle' Brut Rosé, North Coast	18		65	Kistler Vineyards, Russian River Valley, '20			150
Schramsberg 'J Schram,' North Coast, '12			196	Maison Champy, Beaune Premier Cru, Burgundy, France, '15			140
CHARDONNAY				Paul Hobbs, Russian River Valley, '19			94
Domaine de la Garenne, Mâcon, France, '18	15	28	56	Soliste Narcisse, Sonoma Coast, '17	26	50	100
Domaine Laroche L'Homme Mort, Chablis Premier Cru			180	Spy Valley, Marlborough, New Zealand, '17			56
Burgundy, France, '20				RED BLENDS & OTHER GRAPES			
Hartford Court, Russian River Valley, '21	18	34	68	Aleksander Reserve, Paso Robles, '16			150
Kistler 'Les Noisetiers,' Sonoma Coast, '20			150	Caro Red Blend, Mendoza, Argentina, '19			130
Kumeu River Mate's Vineyard, New Zealand, '19			123	Casa Ferreirinha, Quinta da Leda, Douro, Portugal, '18			138
Saxon Brown Hyde Vineyard, Carneros, '15	27	52	104	Château Vannières Red Blend, Provence, France, '19			85
PINOT GRIGIO				Epiphany Grenache, Santa Barbara County, '18			65
Infiné 1939, Trentino, Italy, '18			65	Hill Family, 'Red Door,' Napa Valley, '18			140
Ronco delle Betulle, Colli Orientali del Friuli, Italy, '19	15	28	56	Opus One Red Blend, Napa, '19			595
ROSÉ				Quinta do Crasto Tinta Roriz, Douro, Portugal, '16			185
Chateau La Mascaronne, Provence, France, '22	16	30	60	San Simeon Petite Sirah, Paso Robles, '19			60
SAUVIGNON BLANC & BORDEAUX BLANC				Truchard Merlot, Carneros, '20			79
Château Peyrouley, Bordeaux, France, '20	9	16	32	VIK, 'La Piu Belle,' Cachapoal Valley, Chile, '17			98
Château Rieussec, 'R de Rieussec' Blanc, Bordeaux, France, '18			85	VIK, 'Milla Cala,' Millahue, Chile, '14	19	36	72
Spy Valley 'E Block' Single Vineyard			65	VIK, Millahue, Chile, '13			185
Waihopai Valley, New Zealand, '21				CABERNET SAUVIGNON			
OTHER WHITES				Frog's Leap, Rutherford, Napa Valley, '19			150
Dr. Hermann, 'H' Riesling, Mosel, Germany, '20	14	26	52	Le Dix de Los Vascos, Colchagua Valley, Chile, '17			135
Millton Clos de Ste. Anne, La Bas, Chenin Blanc			135	Mendel, Mendoza, Argentina, '19	13	24	48
Manutuke, New Zealand, '20				Merus, Napa Valley, '17			190
ZINFANDEL				Meyer, Napa Valley, '17			140
Armida Winery, Maple Creek Vineyard, Sonoma Valley, '19	16	30	60	Paul Hobbs, Napa Valley, '17			135
Carol Shelton, Rocky Reserve, Sonoma, '19			84	Trinitie Estate, G&C Lurton, Sonoma County, '17			100
ITALIAN REDS				Weinert, Mendoza, Argentina, '10	18	34	68
Antinori Tignanello, Tuscany, '19			235	BORDEAUX			
Biondi-Santi Brunello di Montalcino, Tuscany, '11			350	Blason de l'Evangile, Pomerol, France, '17			175
Conte D'Attimis-Maniago, Cabernet Blend, 'Vignaricco,' Friuli, '13	16	30	60	Château Beauregard, Pomerol, '19			170
Cordella Rosso di Montalcino, Sangiovese, Tuscany, '19			75	Château de la Cour, Saint-Emilion, France, '19			90
Tenuta San Guido, 'Sassicaia' Red Blend, Bolgheri, '19			500	Château Haut-Bages, 'La Fleur de Haut-Bages Liberal'			120
				Pauillac, France, '16			
				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	HOUSE LEMONADES		Whole milk & oat milk available
Diet Coke: 8oz	4.25	Plain	5	Regular or Decaf (unlimited refills)
Sprite / Root Beer: 12oz	5.25	Kale + Cucumber	5.5	French Press
Fever-Tree Club Soda / Tonic /	3	Blueberry	5.5	Espresso
Ginger Ale 5oz				Saint Matcha Latte
Iced Tea	4.25			Vanilla Latte
				Harney & Sons Tea