

SAINT & SECOND

SUMMER | 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

VICE PRESIDENT 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 20

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

CRAB CAKES 19

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

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

Raw Bar

SPICY TUNA ON CRISPY RICE* 28

fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame

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

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

Salads & Soup

STONE FRUIT & BURRATA 16

seasonal stone fruit, burrata, sea salt, watermelon radish, watercress, Marcona almonds, mint, cherry vinaigrette

with crispy prosciutto 22

SUPER FOOD 18

crispy quinoa, tomato, sunflower seeds, charred asparagus, avocado, fava beans, red wine vinaigrette

with pan-roasted Mary's chicken 28

with pan-roasted Skuna Bay salmon 35

CAESAR 15

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

with pan-roasted Mary's chicken 25

with pan-roasted Skuna Bay salmon 32

WEDGE 16

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

with pan-roasted Mary's chicken 26

with pan-roasted Skuna Bay salmon 33

ASIAN CHOPPED 16

mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles

with pan-roasted Mary's chicken 26

with pan-roasted Skuna Bay salmon 33

FRENCH ONION SOUP 12

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

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* 25

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

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, grilled sourdough

FILLET O' FISH 17

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

STEAK SANDWICH* 26

shaved New York strip, white cheddar, béarnaise mayo, arugula, pickled red onion, French roll

Mains

RICOTTA CAVATELLI 29

roasted mushrooms, fava beans, black truffle, English peas, black pepper ricotta, fines herbes

with crispy prosciutto 35

ROASTED MARY'S CHICKEN BREAST 26

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

PAN-SEARED SALMON 35

sweet corn succotash, edamame, hearts of palm, ancho chile, buttered corn dashi

S&S FISH & CHIPS 25

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

NEW YORK STEAK & FRITES* 39

brandy peppercorn sauce, bistro salad, duck fat fries



Cocktails

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

GIN-GIN-GIN MULE 15

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

RAINBOW SHERBET 17

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

WHISKEY FIXX 18

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

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 Crede DOCG Prosecco Valdobbiadene, Italy, '22 64
- Bisol 'Jeio' DOC Prosecco 47
- Lyre's Classico Non-Alcoholic Sparkling, England 48
- Mirabelle Brut Rosé North Coast 73

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.

Liquids

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) II

WINE

SPARKLING

Bisol Crede DOCG Prosecco, Valdobbiadene, Italy, '22 56

Bisol 'Jeio' DOC Prosecco, Valdobbiadene, Italy II 39

Charles Heidsieck Brut Reserve, Champagne, France 116

Deutz Brut Classic, Champagne, France 26 120

Deutz Brut Rosé, Champagne, France 130

Henriot Brut Millésime, Champagne, France, '12 175

'Mirabelle' Brut Rosé, North Coast 18 65

CHARDONNAY

Domaine de la Garenne, Mâcon, France, '18 15 28 56

Domaine Laroche L'Homme Mort, Chablis Premier Cru Burgundy, France, '20 180

Esprit Leflaive Pouilly-Fuissé Burgundy, France, '21 170

Hartford Court, Russian River Valley, '22 18 34 68

Kistler 'Les Noisetiers,' Sonoma Coast, '20 150

Kumeu River Mate's Vineyard, New Zealand, '19 123

Saxon Brown Hyde Vineyard, Carneros, '18 27 52 104

PINOT GRIGIO

Infiné 1939, Trentino, Italy, '18 65

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22 15 28 56

ROSÉ

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

SAUVIGNON BLANC & BORDEAUX BLANC

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

Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, '23 16 30 60

Spy Valley 'E Block' Single Vineyard Waihopai Valley, New Zealand, '21 65

Spy Valley, Marlborough, New Zealand, '22 II 20 40

OTHER WHITES

Dr. Hermann, 'H' Riesling, Mosel, Germany, '22 14 26 52

Millton Clos de Ste. Anne, La Bas, Chenin Blanc Manutuke, New Zealand, '20 135

ZINFANDEL

Carol Shelton, Rocky Reserve, Sonoma, '19 84

ITALIAN REDS

Antinori Tignanello, Tuscany, '19 235

Conte D'Attimis-Maniago, Cabernet Blend, 'Vignanicco,' Friuli, '19 16 30 60

Tenuta San Guido, 'Sassicaia' Red Blend, Bolgheri, '19 500

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

Almanac Beer Co. Big Love Hazy DIPA 9.0% (12oz) 8.5

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

SPANISH REDS

Bodegas Muga, 'Torre Muga,' Rioja, '19 185

Castillo de Cuzcurruta, Señorío de Cuzcurruta, Rioja Reserva, '18 100

La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '18 15 28 56

La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '15 67

Sierra Cantabria Crianza Tempranillo, Rioja, '20 12 22 44

PINOT NOIR

Coeur de Terre Vineyard, McMinnville, Oregon, '22 16 30 60

Maison Champy, Beaune Premier Cru, Burgundy, France, '15 140

Paul Hobbs, Russian River Valley, '21 94

Soliste Narcisse, Sonoma Coast, '18 26 50 100

Spy Valley, Marlborough, New Zealand, '20 56

RED BLENDS & OTHER GRAPES

Aleksander Reserve, Paso Robles, '16 150

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, '19 65

Hill Family, 'Red Door,' Napa Valley, '18 140

Los Vascos Cromas Gran Reserva Carmenère, '20 56

Colchagua, Chile

Los Vascos Cromas Gran Reserva Cabernet Franc, '20 65

Colchagua, Chile

Opus One Red Blend, Napa, '18 595

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, '11 98

VIK, 'Milla Cala,' Millahue, Chile, '19 19 36 72

VIK, Millahue, Chile, '12 185

CABERNET SAUVIGNON

Frog's Leap, Rutherford, Napa Valley, '19 150

Le Dix de Los Vascos, Colchagua Valley, Chile, '17 135

Mendel, Mendoza, Argentina, '21 13 24 48

Merus, Napa Valley, '18 190

Meyer, Napa Valley, '17 140

Paul Hobbs, Napa Valley, '20 135

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

BORDEAUX

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, '17 120

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

Spirit-Free

TAKE IT EASY 13

Martini & Rossi Non-Alcoholic Floreale, housemade ginger syrup, lime juice, Fever-Tree Sparkling Lime & Yuzu

GRUMPY APPLE 13

cold-pressed apple juice, orgeat syrup, cinnamon, lemon juice, Fever-Tree Tonic Water

SOBER BIRD 13

Lyre's Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel

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