

DINNER MENU

SMALLS

HOUSE-BRAIDED ONION BREAD 9

Sweet butter, smoked sea salt

BEETS AND BURRATA 13

Crunchy quinoa, cashew butter, sliced pear, wild arugula, honey and black pepper gastrique

ROASTED GARLIC HUMMUS 11

Charred avocado, pepitas, sesame seeds, pickled red Fresno chilies, winter sprouts

DUCK MEATBALLS 16

Shallots & hoisin glaze, shishito pepper, radish

LAMB BELLY, KOREAN STYLE 18

Green onion, kimchi, pickled daikon wrap

CRISPY CAULIFLOWER 13

Cauliflower tempura, sweet soy and dynamite sauces, funikake, scallions, masago

LOBSTER & CRAB CAKES 16

Frisée & micro shiso salad, apple celery vinaigrette, tarragon tartar sauce

ROASTED BONE MARROW 19

Olive & mushroom tapenade, grilled garlic toast

BURGERS & SUCH

With farm greens or french fries

S&S SIGNATURE BURGER* 22

House-smoked beef belly bacon, grass-fed beef, dry-aged beef butter, chipotle mayo, maple glaze, mozzarella cheese, pickle, shishito pepper, crispy onion

WESTERN BURGER* 19

Grass-fed beef, pepper jack, bbq sauce, double-smoked bacon, caramelized onion, pickle, secret sauce

VEGGIE BURGER 17

Housemade veggie patty, brie, tomato, lettuce, secret sauce

FISH & CHIPS 21

Beer-battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce

FLATBREADS

TRUFFLE & ARTICHOKE 16

Artichoke, oven-dried tomato, ricotta, black truffle, truffle oil, Italian herbs, tomato sauce, parmesan, parsley

BURRATA 16

Fresh burrata, brussels sprouts, bacon, olive, tomato sauce, mozzarella

WILD MUSHROOM & SAUSAGE 16

Italian sausage, thyme, hazelnut pesto, fontina, taleggio

SOUPS & SALADS

SOUP OF THE DAY 8

Ask your server for today's selection

ARUGULA & QUINOA 12

Tomato, cucumber, grapefruit, spiced almonds, lemon parmesan dressing

- With Moroccan-Spiced Mary's Chicken Breast 23
- With Skuna Bay Salmon 28

SPICED SHRIMP 23

Soba noodles, cucumber, avocado, romaine lettuce, cherry tomato, basil vinaigrette, sunflower seeds, chickpeas, roasted corn

S&S COBB 23

Duroc slab bacon, fried chicken, egg, avocado, tomato, cucumber, olives, white cheddar, buttermilk ranch

BIGS

PARMESAN GNOCCHI CARBONARA* 26

Coro pancetta, aged parmesan, cracked black pepper, poached farm egg

MARY'S HALF BRICK CHICKEN 29

Crispy saffron fideos, salsa criolla, Spanish olive, roasted mushrooms, chimichurri

SKUNA BAY SALMON 31

Basil brown butter, hazelnuts, green beans, crème fraîche mash

SMOKED & GLAZED PORK CHOP 29

Crème fraîche mash, grilled asparagus, cherry bourbon sauce

NATURAL FILET MIGNON* 48

Smoked fingerling potatoes, cauliflower, fennel purée, grilled radicchio, port wine reduction

BRAISED BISON SHORT RIB 38

Braised leeks, risotto, spaghetti squash, parmesan cheese, chives

SEARED SEA SCALLOPS 35

Shrimp curry bisque, black rice, butternut squash, cashews, pomegranate sesame vinaigrette

WAGYU EYE OF RIBEYE* 56

Maque choux, smoked butter, creamy grits, jalapeño, watermelon radish, smoked sea salt

OYSTERS

WEST COAST OYSTER*

Each 3.5 | ½ Dozen 20 | Dozen 39

EAST COAST OYSTER*

Each 3.75 | ½ Dozen 22 | Dozen 42

White balsamic mignonette, cocktail sauce, lime

Oysters subject to availability.

SIDES

MAC & 'SHROOMS' 14

White cheddar, wild mushrooms, bread crumbs

TRUFFLED THIN FRIES 10

Blue cheese sauce, truffle oil

ROASTED BRUSSELS SPROUTS 15

Bacon, onion, aged white cheddar, fried capers, maple balsamic glaze

COCKTAILS

SILK SONIC 15.5

Cocoa nib-infused Legendario Domingo Mezcal, Italicus Bergamotto, Averna Amaro, Alessio Vermouth, chocolate bitters

SAINT TIKI 16

Bushmills Black Bush Irish Whiskey, Bénédictine Liqueur, Giffard banana liqueur, Giffard Triple Sec, fresh citrus, cold-pressed pineapple juice, ginger agave syrup, Bogart's Bitters

KODIAK* 15

Woody Creek Rye Whiskey, Laird's Straight Apple Brandy, maple syrup, lemon juice, egg white, cinnamon

PEAR O' DICE 14.5

Cappelletti Aperitivo, 2 Towns Prickly Paradise Cider, fresh lemon, agave, ginger

JUICY 13.5

Blood x Sweat x Tears Vodka, Schladerer Pear Eau de Vie, orange blossom honey, fresh lemon

LIQUID FRUITCAKE 14

Schladerer cherry and pear brandies, Lustau East India Solera Sherry, housemade chestnut orgeat, fresh lemon, Mother Earth Vanilla Cream Ale

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

GENERAL MANAGER

LISA LINDEMANN

EXECUTIVE CHEF

JEFFREY BOULLT

LIQUIDS

WINTER

DRAFT

PALE ALE	
Fremont Brewing Sky Kraken 5.5%	8.5
Knee Deep Brewing Citra Lights 5.5%	8.25
Modern Times Fortunate Islands 5.0%	8.75
Toppling Goliath Pseudo Sue 5.8%	9.5
CIDER	
2 Towns Prickly Pear Paradise 5.3%	8.75
BELGIAN-STYLE STRONG ALE	
Victory Brewing Golden Monkey 9.5% (13oz glass)	8.25
STOUT	
Left Hand Milk Stout 6.0%	8.25
MALTY	
Figueria Mountain Danish Red Lager 5.5%	8.25
Mother Earth Cali Creamin' Cream Ale (Nitro) 5.2%	8
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%	8.75
WHEAT ALES	
Avery Liliko'i Kepolo Passion Fruit Ale 5.4% (13oz glass)	8.75
Karl Strauss Windansea Wheat 5.1%	7.75
Mauui Brewing Co. Mana Wheat Fruit Ale 5.5%	8.25
SOUR	
Almanac Rotating Sour (13oz glass)	14.25
LAGER / PILSNER	
AleSmith Sublime Lager 6.0%	8.75
Beachwood Brewing Foam Top Blonde 5.5%	7.75
Chapman Crafted Pilsner 5.2%	8.75
Common Space Hammock Street Helles Lager 5.2%	8.25
Seismic Brewing Alluvium Hoppy Pilsner 5.0%	7.75
Trademark Brewing A La Playa Lager 5.3%	8.75
INDIA PALE ALE	
21st Amendment Blood Orange IPA 7.0%	8.25
Hop Concept Hop Freshener Series DIPA 8.5% (13oz glass)	9.75
King Harbor Tiki Hut 7.5%	7.75
Societe Brewing The Pupil 7.5%	9.25

NON-ALCOHOLIC BEVERAGES

Llanllyr Source Sparkling Water: 750ml	9
Llanllyr Source Spring Water: 750ml	9
Mexican Coke: 12oz	4
Diet Coke: 8oz	3
7-Up / Root Beer: 12oz	4
Q Club Soda / Tonic / Ginger Ale	2.75
Orange Juice	5.5
Grapefruit Juice	5.5
HOUSE LEMONADES	
Plain	4.75
Kale + Cucumber	5
Blueberry	5

COFFEE, ESPRESSO & TEA

Serving Trinidad Fair Trade & Organic Coffee Whole milk & almond milk available	
Regular or Decaf (unlimited refills)	4
French Press	7
Espresso	4 6
Saint Matcha Latte	6
Vanilla Latte	6
Harney & Sons Tea	4.5

SPARKLING

De Saint-Gall Le Selection Brut, Champagne	75
Deutz Brut Rosé Champagne, France	115
Fernand Engel Brut, 'Tradition' Crémant d'Alsace, France	41
Joseph Cattin Brut Rosé Crémant d'Alsace	13 46
Medivol Brut Crémant de Limoux, France	12 42
San Venanzio DOCG Prosecco Valdobbiadene, Italy	11 39

CHARDONNAY

Chalone Vineyard Estate Chalone, '19	12 42
De Martino, Tres Volcanes Malleco Valley, Chile, '17	14 49
Fort Ross, Fort Ross-Seaview Sonoma Coast, '16	82
Maison Champy, 'Cuvée Edme' Burgundy, France, '16	16 56
Ramey, Russian River Valley, '18	78
Saxon Brown, Durell Vineyard Sonoma Coast, '14	80
Sojourn Cellars, Durell Vineyard Sonoma Coast, '16	93

PINOT GRIGIO

Casali Maniago Colli Orientali del Friuli, Italy, '20	11 39
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ROSÉ

Château Beaulieu, 'Cuvée Alexandre,' Provence, France, '20	14 49
Muga, Rioja, Spain, '19	12 42

SAUVIGNON BLANC

Château Grand Renom Bordeaux Blanc, France, '19	9 33
Cliff Lede, Napa Valley, '19	13 46

OTHER WHITE VARIETALS

Barone di Villagrande Etna Bianco DOC Superiore Carricante, Sicily, Italy, '19	13 46
Dr. Hermann 'H' Riesling Mosel, Germany, '20	14 49
Leduc-Frouin 'La Seigneurie' Chenin Blanc, Loire Valley, '19	14 49

ZINFANDEL

Armida Winery, Maple Creek Vineyard, Sonoma Valley, '18	16 56
Turley, 'Juvenile,' California, '18	65

SPANISH REDS

La Rioja Alta, 'Viña Alberdi' Tempranillo Reserva, Rioja, '16	14 49
La Rioja Alta, 'Viña Ardanza' Tempranillo Reserva, Rioja, '12	67
Muga Tempranillo Reserva Rioja, '16	70
Tempos Vega Sicilia, 'Pintia' Tinta de Toro, Toro, '14	125
Torre de Oña Tempranillo Reserva Rioja, '12	62

MALBEC

Weinert Mendoza, Argentina, '10	56
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PINOT NOIR

Coeur de Terre Vineyard McMinnville, Oregon, '18	16 56
Foxen John Sebastiano Vineyard Santa Rita Hills, '18	80
Hanzell, Sonoma Valley, '14	155
Lincourt, Santa Rita Hills, '17	14 49
Maison Champy, Beaune Premier Cru Burgundy, France, '15	140
Paul Hobbs, Russian River Valley, '18	94
Spy Valley Marlborough New Zealand, '16	56
Vincent Christopher Walala Vineyard, Sonoma Coast, '15	98

RED BLENDS & OTHER GRAPES

Chappellet, 'Mountain Cuvée' Napa Valley, '19	66
Delaire Graff, 'Botmaskop' Bordeaux Blend, Stellenbosch, South Africa, '17	80
Domaines Barons de Rothschild Chateau d'Aussières, GSM Blend Corbières, France, '14	63
Hill Family, 'Red Door,' Napa Valley, '18	140
Les Clos de Paulilles, GSM Blend Collioure, France, '17	14 49
Saxum Vineyards, 'The Hexe', Grenache Blend, Paso Robles '17	295
VIK, 'La Piu Belle' Cachapoal Valley, Chile, '17	98
VIK, 'Milla Cala,' Millahue, Chile, '14	17 64
VIK, Millahue, Chile, '13	185

CABERNET SAUVIGNON

Chappellet 'Signature', Napa Valley, '18	150
Emblem, Napa Valley, '17	22 77
Jamieson Ranch Vineyards 'Double Lariat,' Napa Valley, '16	84
Merus, Napa Valley, '17	190
Paul Hobbs, Napa Valley, '15	135
Telios, Lodi, '16	12 42
Weinert, Mendoza, Argentina, '10	18 68

BORDEAUX

Château Cantenac Brown Margaux, '15	160
Château Kirwan, Margaux, '10	190
Château Tour de Capet, St. Emilion, Grand Cru, '15	75

ITALIAN REDS

Conte D'Attimis-Maniago Cabernet Blend, 'Vignaricco', Friuli, '13	16 56
Cordella Rosso di Montalcino Sangiovese, Tuscany, '19	75
Zeni Amarone Della Valpolicella Classico DOCG, Veneto, '16	95