

WINTER



LUNCH

SMALLS

BEETS AND BURRATA 13
Crunchy quinoa, cashew butter, sliced pear, wild arugula, honey and black pepper gastrique

ROASTED GARLIC HUMMUS II
Charred avocado, pepitas, sesame seeds, pickled red Fresno chilies, winter sprouts

DUCK MEATBALLS 16
Shallot & 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, furikake, scallions, masago

LOBSTER & CRAB CAKES 16
Frisée, micro shiso salad, apple celery vinaigrette, tarragon tartar 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

SPICED SHRIMP 23
Soba noodles, cucumber, avocado, romaine lettuce, cherry tomato, basil vinaigrette, sunflower seeds, chickpeas, roasted corn

ARUGULA & QUINOA 21
Mary's chicken breast, tomato, cucumber, grapefruit, spiced almonds, lemon parmesan dressing

S&S COBB 23
Duroc slab bacon, fried chicken, egg, avocado, tomato, cucumber, olives, white cheddar cheese, buttermilk ranch

BIGS

PARMESAN GNOCCHI CARBONARA* 26
Coro pancetta, aged parmesan, cracked black pepper, poached farm egg

PAN-ROASTED CHICKEN BREAST 22
Crispy saffron fideos, salsa criolla, Spanish olive, roasted mushrooms, chimichurri

SKUNA BAY SALMON 30
Basil brown butter, hazelnuts, green beans, crème fraîche mash

FISH & CHIPS 21
Beer-battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce

BURGERS & SANDWICHES

With seasoned Yukon potato chips, 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, housemade pickle, shishito pepper, crispy onion

AMERICAN BURGER* 18
Grass-fed beef, cheddar cheese, onion, tomato, pickle, lettuce, secret sauce

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

STEAK HOUSE TRI-TIP SANDWICH 20
Smoked natural tri-tip, fried onion, arugula, mayo, salsa, housemade steak sauce, Italian roll

SHRIMP PO' BOY 19
Cornmeal-crust wild shrimp, homemade pickles, romaine slaw, comeback sauce, buttered hoagie roll

SMOKED TURKEY SANDWICH 19
Hazelnut pesto, avocado, arugula, brie cheese, mayo, garlic butter, telera roll

BUTTERMILK FRIED CHICKEN SANDWICH 18
Calabrian chili honey, fontina, homemade pickles, double garlic aioli, lettuce, tomato

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

SIGNATURE MULE price varies
Housemade ginger agave, spirit of choice, fresh lime

THE MARY 13
Christiania Vodka, housemade Bloody Mary mix, blue cheese olives, celery

SMOKE SIGNALS 14.5
Legendario Domingo Mezcal, Ghost Tequila, Maestro Dobel Blanco Tequila, agave, fresh grapefruit, Q grapefruit soda, black lava salt
•My Paloma 15.5

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

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

MIMOSA with fresh orange juice
•Joseph Cattin Brut Rosé 12
•Medivol Brut Crémant de Limoux 11
•San Venanzio DOCG Prosecco 9

MIMOSA TRAY
Served with three seasonal juices and assorted fresh berries.

Bottle of choice:
•Fernand Engel Brut, 'Tradition' Crémant d'Alsace, France, NV 49
•Joseph Cattin Brut Rosé, Crémant d'Alsace 46
•Medivol Brut Crémant de Limoux, France, NV 50
•San Venanzio DOCG Prosecco 47

OYSTERS

WEST COAST OYSTER*
Each 3.5 | 1/2 Dozen 20 | Dozen 39

EAST COAST OYSTER*
Each 3.75 | 1/2 Dozen 22 | Dozen 42
White balsamic mignonette, cocktail sauce, lime
Oysters subject to availability

*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
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

SOUR		
Almanac Rotating Sour (13oz glass)		14.25

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 5.4% (13oz glass)		8.75
Karl Strauss Windansea Wheat 5.1%		7.75
Maui Brewing Co. Mana Wheat Fruit Ale 5.5%		8.25

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

Llanilyr Source Sparkling Water 750ml		9
Llanilyr Source Spring Water 750ml		9
Mexican Coke (12oz)		4
Diet Coke (8oz)		3
7-Up / Root Beer (12oz)		4

HOUSE LEMONADES		
Plain		4.75
Kale + Cucumber		5
Blueberry		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

COFFEE, ESPRESSO & TEA

Regular or Decaf (unlimited refills)		4
French Press		7
Espresso	4	6
Saint Matcha Latte		6
Vanilla Latte		6
Harney & Sons Tea		4.5

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
Vincent Christopher Walala Vineyard, Sonoma Coast, '15		98

RED BLENDS & OTHER GRAPES

Armida Winery, Zinfandel Maple Creek Vineyard, Sonoma Valley, '18	16	56
Chappellet, Mountain Cuvée Napa Valley, '19		66
Delaire Graff, 'Botmaskop' Bordeaux Blend, Stellenbosch, South Africa, '17		80
Domaines Barons de Rothschild Château d'Aussières GSM Blend Corbières, France, '14		63
Hill Family, 'Red Door,' Napa Valley, '18		140
La Rioja Alta, 'Viña Alberdi' Tempranillo Reserva, Rioja, '16	14	49
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, Milla, Chile, '13		185
Weinert Malbec Mendoza, Argentina, '10		56

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

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

➔ ADDITIONAL SELECTIONS AVAILABLE.
PLEASE ASK YOUR SERVER.