

SAINT & SECOND

WINTER | 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
LISA LINDEMANN

EXECUTIVE CHEF
JEFFREY BOULLT

For the Table

MEZZE PLATE 14

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

DUCK MEATBALLS 16

Shallot-hoisin glaze, shishito pepper, radish

GOCHUJANG-GLAZED PORK BELLY 19

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

CRISPY DELICATA SQUASH TEMPURA 14

Sweet soy sauce, dynamite sauce, furikake, scallion, masago

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' 14

White cheddar, wild mushrooms, bread crumbs

MUSSELS A LA PIPIAN 21

Cilantro pesto, pepitas, pickled Fresno chili, grilled Colossus Bakery bread

ROASTED BONE MARROW 26

Castelvetrano olive pistou, JJ's Lone Daughter Citrus Salad, grilled Colossus Bakery bread

PARKER HOUSE ROLLS 7

Brushed with butter, finished with salt

CITRUS-CURED HAMACHI CRUDO* 21

Hibiscus "aguachile," avocado mousse, pomegranate, pickled chilis, rice pearls, cilantro

Flatbreads

TRUFFLE & ARTICHOKE 20

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

WILD MUSHROOM & SAUSAGE 17

Italian sausage, thyme, hazelnut pesto, fontina, taleggio

OYSTERS

White balsamic mignonette, cocktail sauce, lime

Seasonal Selections

MARKET PRICE

Handhelds

With seasoned Yukon potato chips, a salad of local greens, herbs and sherry vinaigrette, or fresh-cut fries

S&S SIGNATURE BURGER* 24

Dry-aged Flannery Beef, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

ROASTED EGGPLANT SANDWICH 17

Eggplant, shaved cabbage, Israeli salad, mango amba, hard-boiled egg, tahini, Colossus Bakery bread

SMOKED TURKEY SANDWICH 19

Hazelnut pesto, avocado, arugula, brie, mayo, garlic butter, telera roll

SMOKED TRI-TIP SANDWICH 20

Fried onion, arugula, mayo, pico de gallo, housemade steak sauce, Italian roll

SHRIMP PO' BOY 21

Crispy housemade pickles, onion, romaine slaw, comeback sauce, hoagie roll

CRISPY CHICKEN SANDWICH 19

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

Salads

S&S COBB 25

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 SALAD 14

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

with Mary's Chicken Breast 24

with Skuna Bay Salmon 30

WEDGE SALAD 16

Iceberg, buttermilk dressing, red onion, cherry tomato, bacon gastrique, blue cheese, bacon, dill, chives

SHAVED VEGETABLE SALAD 16

Pears, golden beets, red onion, watermelon radish, fennel, celery, baby rainbow carrots, tahini, feta, date purée, crispy chickpeas

Mains

HARVEST FUSILLI PASTA 23

Butternut squash, maitake mushrooms, brown butter, harissa chili crunch, walnuts, sage, farmer's cheese

ROASTED MARY'S CHICKEN 24

Roasted chicken breast, cranberry mostarda, black garlic, creamed cornbread, Italian chicories, Aleppo pepper, soft herbs

SKUNA BAY SALMON 32

Basil brown butter, hazelnuts, broccolini, crème fraîche potato purée, blistered tomatoes

S&S FISH & CHIPS 23

Crispy haddock fillet, fresh-cut fries, tartar and cocktail sauces, sea salt, grilled lemon

PRIME SKIRT STEAK & FRITES* 36

Brown butter béarnaise, duck fat fresh-cut fries

MIMOSA TRAY

Served with three seasonal juices and assorted fresh berries.

Bottle of choice:

•Bisol 'Jeio' DOC Prosecco 47

•Fernand Engel Brut, 'Tradition' Crémant Alsace, France 49

•Mirabelle Brut Rosé North Coast 73

QUEEN'S PARK SWIZZLE 15.5

Diplomático Reserva Exclusiva Rum, organic cane sugar, fresh lime juice, fresh mint, cocktail bitters

MEZCAL ISN'T MURDER 15.5

Legendario Domingo Mezcal, fresh lemon juice, housemade grenadine, aquafaba, fresh sage

MIMOSA with fresh orange juice

•Bisol 'Jeio' DOC Prosecco 11

•Fernand Engel Brut 'Tradition' Crémant Alsace, France 12



Cocktails

WINTER WARMER 16.5

Redwood Empire 'Emerald Giant' rye whiskey, Salers Gentian, vanilla chai syrup, black walnut bitters

THE PERFECT MARTINI 16

Leopold's Vodka, Dolin blanc & dry vermouths, lemon twist, side of olives

PARK ROSE 16

Empress Gin, fresh lemon juice, lavender honey, prosecco

DRAFT

PALE ALE	
Fremont Brewing Sky Kraken 5.5%	8.5
CIDER	
2 Towns Prickly Pear Paradise 5.3%	8.75
BELGIAN-STYLE ALE	
Perennial Saison de Lis 5.0% (12oz glass)	8
Victory Brewing Golden Monkey 9.5% (12oz glass)	8.25
SOUR	
Almanac Rotating Sour (8oz glass)	11
STOUT	
Left Hand Milk Stout 6.0%	8.25
Prairie BOMBI 13.0% (8oz glass)	12
MALTY	
Figueroa Mountain Danish Red Lager 5.5%	8.25
Mother Earth Cali Creamsicle 5.0%	8.25
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%	8.75
Stereo Robot Imperial Red Ale 9.5% (12oz glass)	9
WHEAT ALES	
Avery Island Rascal Passion Fruit White Ale 5.4% (12oz glass)	8.75
Karl Strauss Windansea Wheat 5.1%	7.75
LAGER / PILSNER	
Beachwood Brewing Foam Top Blonde 5.5%	7.75
Beachwood Brewing Hayabusa Japanese-style Lager 5.3%	7.75
Chapman Crafted Pilsner 5.2%	8.75
Trademark Brewing A La Playa Lager 5.3%	8.75
INDIA PALE ALE	
21st Amendment Blood Orange IPA 7.0%	8.25
Abnormal Boss Pour 7.0%	8.5
Common Space Brewery Yay! IPA 6.7%	8.5
Harland Hazy 6.5%	8.5
King Harbor Tiki Hut 7.5%	7.75
Societe Brewing The Pupil 7.5%	9.25
NON-ALCOHOLIC BEVERAGES	
Sparkling Water 750ml	9
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

Bisot 'Jeio' DOC Prosecco Valdobbiadene, Italy	11	39
Charles Heidsieck Brut Reserve Champagne, France	116	
Deutz Brut Rosé Champagne, France	115	
Fernand Engel Brut, 'Tradition' Crémant Alsace, France	12	41
'Mirabelle' Brut Rosé North Coast	18	65

CHARDONNAY

Chalone Vineyard Estate Chalone, '20	12	42
Domaine de la Meulière Chablis, Burgundy, France, '19	19	72
Domaine Laroche L'Homme Mort, Chablis Premier Cru Burgundy, France, '20	180	
Kistler 'Les Noisetiers' Sonoma Coast, '20	150	
Sojourn Cellars, Durell Vineyard Sonoma Coast, '16	93	
Soliste L'Age D'Or Russian River Valley, '13	18	68

PINOT GRIGIO

Infiné 1939, Trentino, Italy, '18	65
Ronco Delle Betulle Colli Orientali del Friuli, Italy, '19	15 52

ROSÉ

Château de Peyrassol 'Commandeurs' Provence, France, '21	14	49
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OTHER WHITES

Château Rieussec 'R de Rieussec' Blanc Bordeaux, France, '18	85
Château Suduiraut 'Le Blanc Sec de Suduiraut' Bordeaux, France, '17	50
Dr. Hermann, 'H' Riesling Mosel, Germany, '20	14 49
Leduc-Frouin 'La Seigneurie' Chenin Blanc Loire Valley, '19	14 49
Weixelbaum Grüner Veltliner, Kamptal, Austria, '20	14 49

SAUVIGNON BLANC

Château Peyrouley Bordeaux, France, '20	9	33
Cliff Lede, Napa Valley, '19	13	46

COFFEE, ESPRESSO & TEA

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
Organic Iced Tea	3.5

PINOT NOIR

Coeur de Terre Vineyard McMinnville, Oregon, '19	16	56
Kistler Vineyards Russian River Valley, '20	150	
Lincourt Santa Rita Hills, '18	14	49
Maison Champy Beaune Premier Cru Burgundy, France, '15	140	
Paul Hobbs Russian River Valley, '19	94	
Soliste Narcisse Sonoma Coast, '17	26	100

RED BLENDS & OTHER GRAPES

Armida Winery, Zinfandel Maple Creek Vineyard, Sonoma Valley, '19	16	56
Bodegas LAN Rioja Reserva 'Culmen' Rioja, Spain, '15	150	
Château Vannières Red Blend Provence, France, '19	85	
Crous St. Martin 'Les Espaliers' Grenache Blend Gigondas, France, '18	16	56
Epiphany Grenache Santa Barbara County, '18	65	
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
VIK, 'La Piu Belle' Cachapoal Valley, Chile, '17	98	
VIK, 'Milla Cala,' Millahue, Chile, '14	17	64
VIK, Milla, Chile, '13	185	

CABERNET SAUVIGNON

Merus, Napa Valley, '17	190
Palmer Stone Santa Ynez Valley, '19	80
Paul Hobbs, Napa Valley, '17	135
Stephanie Cabernet Napa Valley, '15	27 100
Telios, Lodi, '16	12 42
Trinitie Estate, G&C Lurton Sonoma County, '17	100
Weinert, Mendoza, Argentina, '10	18 68

BORDEAUX

Blason de l'Evangile Pomerol, France, '17	175
Château de la Cour Saint-Emilion, France, '19	90
Château Haut-Bages 'La Fleur de Haut-Bages Liberal' Pauillac, France, '16	120

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 WINE SELECTIONS AVAILABLE.
PLEASE ASK YOUR SERVER.