

SAINT & SECOND

SPRING | DINNER

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

GRILLED JUMBO ASPARAGUS 18

farmer's cheese, speck, crispy grains, eggs mimosa

MEZZE PLATE 14

baba ghanoush, muhamarra, Turkish honey-sweetened labne, roasted garlic flatbread

RICOTTA MEATBALLS 18

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

GOCHUJANG-GLAZED PORK BELLY 19

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

PARKER HOUSE ROLLS 7

brushed with butter, finished with salt

CRISPY CAULIFLOWER TEMPURA 14

sweet soy sauce, dynamite sauce, furikake, scallion, masago

CRAB CAKES 19

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

MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

FRESH-CUT TRUFFLE FRIES 15

black truffle Gruyère fondue, duck fat, parmesan, chive

SMOKED SALMON DIP 19

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

TRUFFLE & ARTICHOKE FLATBREAD 20

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

MUSSELS A LA PIPIAN 21

cilantro pesto, pepitas, pickled Fresno chili, grilled Colossus bread

CITRUS-CURED YELLOWFIN* 22

strawberry aguachile, avocado mousse, gooseberry pico, cucumber, crunchy quinoa

OYSTERS

white balsamic mignonette, cocktail sauce, lime

seasonal selections

MARKET PRICE

Handhelds

with 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

PROVOLETA 17

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

Salads

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

BEETS AND BLOOD ORANGE 13

spiced yogurt, cilantro chutney, radish, sunflower seed dukkah, watercress

FARMERS MARKET BOWL 18

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

Mains

CASARECCIA VERDE PASTA* 32

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

ROASTED MARY'S CHICKEN 32

half roasted chicken, cherry mostarda, black garlic, creamed cornbread, Italian chicories, Aleppo pepper, soft herbs

BAJA STRIPED BASS 36

smoked sunchoke purée, Manila clams, leeks, fingerling potatoes, braised bacon, green garlic

SKUNA BAY SALMON 34

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

SMOKED & GLAZED PORK CHOP 36

brussels sprouts, pecan, apple, 'nduja vinaigrette, dry-aged cheddar grits, avocado honey

S&S FISH & CHIPS 23

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

CROSTACEI RISOTTO 37

clams, mussels, shrimp, scallops, saffron, garlic aioli, basil

PRIME SKIRT STEAK* 49

mojo verde, patatas bravas, grilled spring onion, guindilla peppers, piquillo chimichurri

ANGUS FILET MIGNON* 59

sweet potato pavé, absinthe-creamed spinach, king trumpet mushrooms, caramelized shallot jus



Cocktails

THE BIG GUNS 22

Garrison Brothers Texas Straight Small Batch Bourbon, Madagascar vanilla, coconut, aromatic bitters, brandied cherry

GINS AND ROSES 17.5

Sipsmith Gin, Lustau Vermut Rosé, housemade ginger syrup, cold-pressed pineapple juice, mint bouquet
"Name the Cocktail Contest" winner: Christie Lee, Long Beach

XO, OX OF 19.5

Tesoro Azteca Blanco Tequila, Legendario Domingo Mezcal, agave nectar, citrus stock, grapefruit bitters

MANGO LOMA 17

Herradura Silver, mango purée, lime juice, Fever-Tree Sparkling Lime & Yuzu, chili-spiced rim

RAINBOW SHERBET 17

St. George California Citrus Vodka, fresh muddled raspberry, cold-pressed pineapple juice, lime, cane sugar

PIRATE'S GUILTY PLEASURE 16.5

Saison Rum, orange curaçao, lemon juice, pomegranate, honey, Greek yogurt, pomegranate seed, mint

CLEAR AS DAY 16

Capurro Pisco, Luxardo Bitter Bianco, Giffard Abricot du Roussillon, expressed lemon oils

Liquids

Draft

PALE ALE		
Fremont Brewing Sky Kraken 5.5%	8.5	
BELGIAN-STYLE ALE		
Victory Brewing Golden Monkey 9.5% (12oz)	8.25	
STOUT		
Left Hand Milk Stout 6.0%	8.25	
MALTY		
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%	8.75	
Stereo Robot Imperial Red Ale 9.5% (12oz)	9	
WHEAT ALES		
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)	11	
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	
Societe Light Beer 4.5%	7.75	
INDIA PALE ALES		
21st Amendment Blood Orange IPA 7.0%	8.25	
Common Space Brewery Yay! IPA 6.7%	8.5	
Coronado Palm Sway 6.5%	8.5	
Harland Hazy 6.5%	8.5	
Trademark Brewing Codebreaker 7.0%	8.25	
BEER ALTERNATIVES		
2 Towns Prickly Paradise Cider 5.3%	8.75	
Jiant Kiwi Strawberry Hard Tea 7.0% (12oz)	8	

Sparkling

Bisot 'Jeio' DOC Prosecco Valdobbiadene, Italy	11	39
Charles Heidsieck Brut Reserve Champagne, France	26	116
Deutz Brut Classic Champagne, France		120
Deutz Brut Rosé Champagne, France		115
'Mirabelle' Brut Rosé North Coast	18	65
Schramsberg 'J Schram' North Coast, '12		196

Chardonnay

Domaine de la Garenne Mâcon, France, '18	15	56
Domaine Laroche L'Homme Mort, Chablis Premier Cru Burgundy, France, '20		180
Hartford Court Russian River Valley, '21	18	68
Kistler 'Les Noisetiers' Sonoma Coast, '20		150
Kumeu River Mate's Vineyard New Zealand, '19		123
Saxon Brown Hyde Vineyard Carneros, '15	27	100
Sojourn Cellars, Durell Vineyard Sonoma Coast, '16		93
Soliste L'Age D'Or Russian River Valley, '13	18	68

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
Fever-Tree Club Soda / Tonic / Ginger Ale 5oz	2.75

Pinot Grigio

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

Rosi

Château de Peyrassol 'Commandeurs' Provence, France, '21	14 49
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Sauvignon Blanc & Bordeaux Blanc

Château Peyrouley Bordeaux, France, '20	9 33
Château Rieussec 'R de Rieussec' Blanc Bordeaux, France, '18	85
Château Suduiraut 'Le Blanc Sec de Suduiraut' Bordeaux, France, '17	50
Cliff Lede, Napa Valley, '19	46
Spy Valley 'E Block' Single Vineyard Waihopai Valley, New Zealand, '21	65

Other Whites

Dr. Hermann, 'H' Riesling Mosel, Germany, '20	14 49
Millton Clos de Ste. Anne, La Bas Chenin Blanc Manutuke, New Zealand, '20	135
Weixelbaum Grüner Veltliner, Kamptal, Austria, '20	15 56

Zinfandel

Armida Winery, Maple Creek Vineyard, Sonoma Valley, '19	16 56
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Italian Reds

Antinori Tignanello, Tuscany, '19	235
Biondi-Santi Brunello di Montalcino Tuscany, '11	350
Conte D'Attimis-Maniago Cabernet Blend, 'Vignaricco' Friuli, '13	16 56
Cordella Rosso di Montalcino Sangiovese, Tuscany, '19	75
Mastrojanni Brunello di Montalcino Tuscany, '16	130
Tenuta San Guido 'Sassicaia' Red Blend, Bolgheri, '19	500
Zeni Amarone Della Valpolicella Classico DOCG, Veneto, '16	95

Spanish Reds

Bodegas LAN Rioja Reserva 'Culmen' Rioja, Spain, '15	150
Bodegas Muga 'Torre Muga', Rioja '18	185
Castillo de Cuzcurruta Señorío de Cuzcurruta Rioja Reserva '18	100
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, '17	70

Pinot Noir

Coeur de Terre Vineyard McMinnville, Oregon, '19	16 56
Kistler Vineyards Russian River Valley, '20	150
Maison Champy, Beaune Premier Cru Burgundy, France, '15	140
Paul Hobbs, Russian River Valley, '19	94
Soliste Narcisse Sonoma Coast, '17	26 100
Spy Valley Marlborough New Zealand, '17	56

Red Blends & Other Grapes

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, '18	65
Hill Family, 'Red Door' Napa Valley, '18	140
Opus One Red Blend Napa, '19	595
Quinta do Crasto Tinta Roriz Douro, Portugal '16	185
San Simeon Petite Sirah Paso Robles, '19	60
VIK, 'La Piu Belle' Cachapoal Valley, Chile, '17	98
VIK, 'Milla Cala,' Millahue, Chile, '14	19 72
VIK, Millahue, Chile, '13	185

Cabernet Sauvignon

Frog's Leap, Rutherford Napa Valley, '19	150
Le Dix de Los Vascos Colchagua Valley, Chile '17	135
Mendel, Mendoza, Argentina '19	13 48
Merus, Napa Valley, '17	190
Meyer Cabernet, Napa Valley '17	140
Palmer Stone Santa Ynez Valley, '19	23 80
Paul Hobbs, Napa Valley, '17	135
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 Beauregard, Pomerol, '19	170
Château de la Cour Saint-Emilion, France, '19	90
Château du Taillan Haut-Médoc, '15	15 56
Château Haut-Bages 'La Fleur de Haut-Bages Liberal' Pauillac, France, '16	120
Château Léoville 'Las Cases' Saint-Julian, '01	500
Château Lilian Ladouys St. Estephe, France, '18	90
La Chapelle de Meyney Saint Estèphe, France '16	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 & 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