

# SAINT & SECOND

SUMMER | 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

### CRISPY HEIRLOOM EGGPLANT 12

chili honey, spiced yogurt, radish, sunflower seed dukkah, lime

### 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

### CHARRED AVOCADO HUMMUS 15

organic white bean, zhug, nigella seeds, rainbow carrot escabeche, tahini, French feta, grilled flatbread

### 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, esepelite 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

### SPANISH FRIED CALAMARI 19

chorizo aioli, summer peppers, lemon, torn herbs

### 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\* 25

dry-aged 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

### WEISER FARMS MELON SALAD 15

heirloom tomato, goat cheese, sweet and spicy peppers, Italian salsa verde, watercress

with prosciutto 21

### FARMERS MARKET BOWL 18

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

## Mains

### CASARECCIA VERDE PASTA 32

basil pistou, pine nuts, brown butter, sungold tomato, guanciale, whipped ricotta

### ROASTED MARY'S CHICKEN 32

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

### BAJA STRIPED BASS 36

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

### PAN-SEARED SALMON 34

crème fraîche potato duchess, summer squash, Belgian endive, verjus, hazelnuts

### SMOKED & GLAZED PORK CHOP 36

grilled peaches, 'nduja, haricot verts, aged cheddar grits, candied pecans, 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, black kale, king trumpet mushrooms, brown butter béarnaise



## 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

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 / BLONDES

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 Pear Paradise Cider 5.3% 8.75

Jiant Kiwi Strawberry Hard Tea 7.0% (12oz) 8

WINE

SPARKLING

Bisot 'Uejo' 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 28 56

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

Hartford Court, Russian River Valley, '21 18 34 68

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

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

Saxon Brown Hyde Vineyard, Carneros, '15 27 52 104

Sojourn Cellars, Durell Vineyard, Sonoma Coast, '16 93

Soliste L'Age D'Or, Russian River Valley, '13 18 34 68

PINOT GRIGIO

Infiné 1939, Trentino, Italy, '18 65

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '19 15 28 56

ROSÉ

Château de Peyrassol, 'Commandeurs,' Provence, France, '21 15.5 29 58

SAUVIGNON BLANC & BORDEAUX BLANC

Château Peyrouley, Bordeaux, France, '20 9 16 32

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 65

Waihopai Valley, New Zealand, '21

OTHER WHITES

Dr. Hermann, 'H' Riesling, Mosel, Germany, '20 14 26 52

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

Weixelbaum, Grüner Veltliner, Kamptal, Austria, '20 15 28 56

ZINFANDEL

Armida Winery, Maple Creek Vineyard, Sonoma Valley, '19 16 30 60

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 30 60

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 15 28 56

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 30 60

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 50 100

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 36 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 24 48

Merus, Napa Valley, '17 190

Meyer Cabernet, Napa Valley, '17 140

Palmer Stone, Santa Ynez Valley, '19 23 44 88

Paul Hobbs, Napa Valley, '17 135

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

Weinert, Mendoza, Argentina, '10 18 34 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 28 56

Château Haut-Bages, 'La Fleur de Haut-Bages Liberal' Pauillac, France, '16 120

Château Léoville 'Las Cases,' Saint-Julien, '01 500

Château Lilian Ladouys, Saint-Estèphe, France, '18 90

La Chapelle de Meyney, Saint-Estèphe, France, '16 75

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

Orange Juice	5.5
Grapefruit Juice	5.5
<b>HOUSE LEMONADES</b>	
Plain	4.75
Kale + Cucumber	5
Blueberry	5

<b>COFFEE, ESPRESSO &amp; TEA</b>	
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