

DINNER MENU

SMALLS

- HOUSE BRAIDED ONION BREAD 8**
Sweet butter, smoked sea salt
- WHITE BEAN & RED PEPPER HUMMUS 10**
Caperberry, smoked paprika oil, grilled flatbread
- DUCK MEATBALLS 14**
Shallots & hoisin glaze, shishito pepper, radish
- LAMB BELLY, KOREAN STYLE 17**
Green onion, kimchi, pickled daikon wrap
- SMOKED GUANCIALE 11**
Slow-smoked pork cheek, pineapple pico de gallo, bbq sauce
- VEGETABLE FRITTO 12**
Danish Red beer-battered artichoke hearts, zucchini, fingerling potatoes, portobello mushrooms, miso aioli
- LOBSTER & CRAB CAKES 15**
Frisée & micro shiso salad, apple celery vinaigrette, tarragon tartar sauce
- ROASTED BONE MARROW 17**
Olive & mushroom tapenade, grilled garlic toast

BURGERS & SUCH

- With farm greens or french fries
- S&S SIGNATURE BURGER* 20**
House-smoked beef belly bacon, grass-fed beef, dry-aged beef butter, chipotle mayo, maple glaze, mozzarella cheese, pickle, shishito pepper, crispy onion
 - AMERICAN BURGER* 17**
Grass-fed beef, cheddar cheese, onion, tomato, pickle, lettuce, secret sauce
 - WESTERN BURGER* 18**
Grass-fed beef, pepper jack, bbq sauce, double-smoked bacon, caramelized onion, pickle, secret sauce
 - VEGGIE BURGER 16**
Housemade veggie patty, brie, tomato, lettuce, secret sauce
 - FISH & CHIPS 18**
Beer-battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce

FLATBREADS

- TRUFFLE & ARTICHOKE 14**
Artichoke, oven-dried tomato, ricotta, black truffle, truffle oil, Italian herbs, tomato sauce, parmesan, parsley
- BURRATA 14**
Fresh burrata, brussels sprouts, bacon, olive, tomato sauce, mozzarella
- WILD MUSHROOM & SAUSAGE 14**
Italian sausage, thyme, hazelnut pesto, fontina, taleggio

SOUPS & SALADS

- SOUP OF THE DAY 8**
Ask your server for today's selection
- ARUGULA & QUINOA 11**
Tomato, cucumber, grapefruit, spiced almonds, lemon parmesan dressing
 - With Moroccan-Spiced Mary's Chicken Breast 21
 - With Skuna Bay Salmon 26
- SPICED SHRIMP 21**
Soba noodles, cucumber, avocado, romaine lettuce, cherry tomato, basil vinaigrette, sunflower seeds, chickpeas, roasted corn
- S&S COBB 21**
Duroc slab bacon, fried chicken, egg, avocado, tomato, cucumber, olives, white cheddar, buttermilk ranch

BIGS

- OXTAIL GNOCCHI 23**
Prosciutto & brown butter, roasted mushrooms, arugula, burrata
- MARY'S SMOKED HALF CHICKEN 28**
Quinoa chorizo, yellow wax beans, onion, garlic, red chimichurri
- SKUNA BAY SALMON 28**
Basil brown butter, hazelnuts, green beans, crème fraîche mash
- SMOKED PORK CHOP 28**
Corn and green bean succotash, cherry bourbon glaze
- NATURAL FILET MIGNON* 42**
Fennel purée, kamut, rainbow carrots, port wine sauce
- BISON SHORT RIB 33**
Carrot mash, spring onion, peas, bison jus
- ALASKAN HALIBUT 32**
Orzo, grilled ratatouille, almonds, garlic, parsley, romesco sauce

SIDES

- MAC & 'SHROOMS' 13**
White cheddar, wild mushrooms, bread crumbs
- TRUFFLED THIN FRIES 9**
Blue cheese sauce, truffle oil
- ROASTED BRUSSELS SPROUTS 14**
Bacon, onion, aged white cheddar, fried capers, maple balsamic glaze

OYSTERS

- WEST COAST OYSTER***
Each 3.5 | 1/2 Dozen 20 | Dozen 39
- EAST COAST OYSTER***
Each 3.75 | 1/2 Dozen 21 | Dozen 42
- White balsamic mignonette, cocktail sauce, lime

COCKTAILS

- MY TWO FAVORITE THINGS 16**
Neft Vodka, Lustau Vermut Rosé, orange bitters
- WHISKEY & COLA 15**
Bushmills Black Bush Whiskey, housemade cola syrup, Q Soda Water
- GINNY FROM THE BLOCK 15**
Sipsmith Gin, Italicus Rosolio di Bergamotto, cold-pressed cranberry juice, orange blossom honey, mint, lime
*Name the Cocktail Contest" Winner: Candace Lee, Long Beach
- POWI 13.5**
PAU Maui Vodka, housemade pineapple syrup, basil, lime juice, ginger ale
- FEEL THE RUSH 13.5**
Smooth Ambler Contradiction Bourbon, honey, lemon, peach purée, peach bitters
- SMOKE SIGNALS 14.5**
Wahaka Mezcal, Ghost Pepper Tequila, Maestro Dobel Blanco Tequila, agave nectar, fresh grapefruit juice, Q grapefruit soda, black lava salt
 - MY PALOMA 15.5
- THE GOOD, THE BAD & THE SMOKY 16**
Legendario Domingo Mezcal, Gran Classico Bitter, vermouth blend, grapefruit twist
- FRAMBUESA 15**
Herradura Reposado Tequila, Aperol, ginger syrup, lime juice, raspberries

CHARCUTERIE

- BOARD FOR 2**
2 items 16 | additional items +5
Includes housemade blackberry fig compote, whole grain mustard, caper berries & sliced sourdough.
- Choice of the following:**
 - Humboldt Fog, Goat Cypress Grove, CA
 - Bandaged Aged Cheddar, Cow Fiscalini Farm, CA
 - Spanish-Style Chorizo, Berkshire Pork Angel's Salumi, CA
 - Wild Boar Salami, Texas Wild Boar Angel's Salumi, CA
 - Spanish Lomo, Berkshire Pork Angel's Salumi, CA
 - Prosciutto (Ask server for availability)

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

GENERAL MANAGER
CHRIS MARTINEZ
CHEF DE CUISINE
CHUCK ABAIR

DRAFT

PALE ALE	
Knee Deep Brewing Citra Lights Pale Ale 5.5%	8.25
CIDER	
2 Towns Prickly Pearadise 5.3%	8.75
BELGIAN-STYLE STRONG ALE	
Victory Brewing Golden Monkey 9.5% (13oz glass)	8.25
STOUT	
Bell's Brewing Kalamazoo Stout 6.0%	8.25
CREAM ALE	
Anderson Valley Cerveza Crema 5.0%	8.25
MALTY	
Figueroa Mountain Danish Red Lager 5.5%	8.25
Smog City Sabre-Toothed Squirrel Amber Ale 7.0% ABV	8.75
WHEAT ALES	
Avery Liliko'i Kepolo Passion Fruit White Ale 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
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 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
Dogfish Head Craft Brewery 'Slightly Mighty' 10-cal IPA 4.0%	7.75
Hop Concept Hop Freshener Series DIPA 8.5% (13oz glass)	9.75
King Harbor Tiki Hut 7.5%	7.75
Modern Times Fortunate Islands Pale Ale 5.0%	8.75
Societe Brewing The Pupil 7.5%	9.25

NON-ALCOHOLIC BEVERAGES

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

COFFEE, ESPRESSO & TEA

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

SPARKLING

Deutz Brut, Champagne, France, NV	75
Deutz Brut Rosé Champagne, France, NV	115
Le Colture Brut Rosé Veneto, Italy, NV	13 46
Le Colture, 'Cruner' DOCG Prosecco Valdobbiadene, Italy, NV	41
Medivol Crémant de Limoux Brut Limoux, France, NV	12 42
Muga, 'Conde de Haro' Brut Cava DOCa, Spain, '16	14 49
Muga, 'Conde de Haro' Brut Rosé Cava, DOCa Spain, NV	68
San Venanzio DOCG Prosecco Valdobbiadene, Italy, NV	11 39

CHARDONNAY

Chalone Vineyard Estate Chalone, '18	12 42
Delaire Graff Estate Reserve Banghoek, South Africa, '18	14 49
Fort Ross, Fort Ross-Seaview Sonoma Coast, '16	82
Maison Champy, 'Cuvée Edme' Burgundy, France, '16	16 56
Ramey, Russian River Valley, '17	78
Saxon Brown, 'Durell Vineyard' Sonoma Coast, '13	18 68
Sojourn Cellars, 'Durell Vineyard' Sonoma Coast, '16	93

PINOT GRIGIO

Casali Maniago Colli Orientali del Friuli, Italy, '18	11 39
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ROSÉ

Château Beaulieu, 'Cuvée Alexandre,' Provence, France, '19	11 39
Muga, Rioja, Spain, '18	12 42

SAUVIGNON BLANC

Cliff Lede, Napa Valley, '19	13 46
La Petite Perriere Loire Valley, France, '19	9 33

OTHER WHITE VARIETALS

Barone di Villagrande Etna Bianco DOC Superiore Carricante, Sicily, Italy, '17	13 46
Dr. Hermann 'H' Riesling Mosel, Germany, '19	14 49

ZINFANDEL

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

MALBEC

Tapiz, 'Black Tears' Mendoza, Argentina, '13	78
Weinert Mendoza, Argentina, '10	16 56

SPANISH REDS

Emilio Moro, 'Malleolus' Ribera del Duero, '16	78
La Rioja Alta, 'Viña Alberdi' Tempranillo Reserva, Rioja, '15	14 49

SPANISH REDS, continued

La Rioja Alta, 'Viña Ardanza' Tempranillo Reserva, Rioja, '09	67
Muga, Tempranillo Reserva DOCa Rioja, '16	70
Tempos Vega Sicilia, 'Pintia' Tinta de Toro, Toro, '14	125
Torre de Oña Tempranillo Reserva Rioja, '12	62

PINOT NOIR

Hanzell, Sonoma Valley, '15	155
Lincourt, Santa Rita Hills, '17	14 49
Maison Champy Beaune Premier Cru Burgundy, France, '15	140
Paul Hobbs, Russian River Valley, '17	94
Pellegrini, Russian River Valley, '17	18 68
Spy Valley Marlborough, New Zealand, '16	16 56
Vincent Christopher Walala Vineyard, Sonoma Coast, '15	98

RED BLENDS & OTHER GRAPES

Chappellet Mountain Cuvée Napa Valley, '18	66
Delaire Graff Bordeaux Blend, 'Botmaskop,' Stellenbosch, South Africa, '17	80
Domaines Barons de Rothschild & Catena 'Caro,' Mendoza, Argentina, '14	100
Domaines Barons de Rothschild Chateau d'Aussières GSM Blend Corbières, France, '14	63
Hill Family, 'Red Door,' Napa Valley, '16	140
Les Clos de Paulilles GSM Blend Collioure, France, '17	14 49
Peju Merlot, Napa Valley, '15	68
The Hexe, Saxum Vineyards, Grenache Blend, Paso Robles, '17	295
VIK, 'La Piu Belle' Cachapoal Valley, Chile, '13	98
VIK, 'Milla Cala,' Millahue, Chile, '14	17 64
VIK, Millahue, Chile, '12	185

CABERNET SAUVIGNON

Elderton Estate Barossa Valley, Australia, '16	18 68
Emblem, Napa Valley, '16	22 77
Gouguenheim Reserva Mendoza, Argentina, '15	12 42
Jamieson Ranch Vineyards 'Double Lariat,' Napa Valley, '16	84
Paul Hobbs, Napa Valley, '15	135
San Fabiano Calcinaia Tuscany, Italy, '14	14 49

BORDEAUX

Château Cantenac Brown Margaux, '15	160
Château d'Hanteillan Haut-Médoc, '14	12 42
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, '10	16 56
Cordella Rosso di Montalcino Sangiovese, Tuscany, '16	75
Donne Fittipaldi Bolgheri Rosso Super Tuscan, Tuscany, '16	65
Duca Carlo Guarini Negroamaro 'Nativo', Salento, '17	49