

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
- 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** 18
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** 19
Beer-battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce

FLATBREADS

- TRUFFLE & ARTICHOKE** 15
Artichoke, oven-dried tomato, ricotta, black truffle, truffle oil, Italian herbs, tomato sauce, parmesan, parsley
- BURRATA** 15
Fresh burrata, brussels sprouts, bacon, olive, tomato sauce, mozzarella
- WILD MUSHROOM & SAUSAGE** 15
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 22
• With Skuna Bay Salmon 27
- SPICED SHRIMP** 22
Soba noodles, cucumber, avocado, romaine lettuce, cherry tomato, basil vinaigrette, sunflower seeds, chickpeas, roasted corn
- S&S COBB** 22
Duroc slab bacon, fried chicken, egg, avocado, tomato, cucumber, olives, white cheddar, buttermilk ranch

BIGS

- OXTAIL GNOCCHI** 25
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** 29
Basil brown butter, hazelnuts, green beans, crème fraîche mash
- SMOKED PORK CHOP** 29
Corn and green bean succotash, cherry bourbon glaze
- NATURAL FILET MIGNON*** 44
Fennel purée, kamut, rainbow carrots, port wine sauce
- BISON SHORT RIB** 36
Carrot mash, spring onion, peas, bison jus
- ALASKAN HALIBUT** 35
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 | ½ Dozen 20 | Dozen 39
- EAST COAST OYSTER***
Each 3.75 | ½ Dozen 21 | Dozen 42
White balsamic mignonette, cocktail sauce, lime

COCKTAILS

- MY TWO FAVORITE THINGS** 16
Neft Vodka, Lustau Vermut Rosé, orange bitters
- S&S MOSCOW MULE** 13.75
Christiania Vodka, housemade agave ginger syrup, Q sparkling soda, fresh lime
• Substitute Redbreast 12yr Old Whiskey for Saint Irish Mule
- GINNY FROM THE BLOCK** 15
Sipsmith Gin, Italicus Rosolio di Bergamotto, cold-pressed cranberry juice, orange blossom honey, mint, fresh lime
Name the Cocktail Contest Winner: Candace Lee, Long Beach
- POW** 13.5
PAU Maui Vodka, housemade pineapple syrup, basil, fresh lime, ginger ale
- FEEL THE RUSH** 13.5
Smooth Ambler Contradiction Bourbon, honey, fresh lemon, peach purée, peach bitters
- SMOKE SIGNALS** 14.5
Wahaka Mezcal, Ghost Pepper Tequila, Maestro Dobel Blanco Tequila, agave nectar, fresh grapefruit, 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, fresh lime, 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
 - Prosciutto (Ask server for availability)
 - Duck Liver Paté

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

DRAFT

PALE ALE		
Knee Deep Brewing Citra Lights Pale Ale 5.5%		8.25
CIDER		
2 Towns Prickly Pear Paradise 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
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' lo-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

Llanllyr Source Sparkling Water 750ml		9
Llanllyr Source Spring Water 750ml		9
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
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
Vanilla Latte		6
Harney & Sons Tea		4.5

SPARKLING

Deutz Brut, Champagne, France, NV		75
Deutz Brut Rosé Champagne, France, NV		115
Fernand Engel Brut, 'Tradition' Crémant d'Alsace, France, NV		41
Joseph Cattin Brut Rosé Crémant d'Alsace	13	46
Medivol Brut Crémant de Limoux, France, NV	12	42
Muga Brut Reserva 'Conde de Haro', Cava DOPa, Spain, NV	14	49
Muga Brut Rosé, 'Conde de Haro' Cava DOPa, Spain, NV		68
San Venanzio DOPa Prosecco Valdobbiadene, Italy, NV	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, '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, '19	11	39
--	----	----

ROSÉ

Château Beaulieu, 'Cuvée Alexandre', Provence, France, '19	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, '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

Weinert Mendoza, Argentina, '10		56
---------------------------------	--	----

SPANISH REDS

La Rioja Alta, 'Viña Alberdi' Tempranillo Reserva, Rioja, '15	14	49
La Rioja Alta, 'Viña Ardanza' Tempranillo Reserva, Rioja, '09		67
Muga Tempranillo Reserva 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, '13		155
Lincourt, Santa Rita Hills, '17	14	49
Maison Champy, Beaune Premier Cru Burgundy, France, '15		140
Paul Hobbs, Russian River Valley, '17		94
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, 'Botmaskop' Bordeaux Blend, Stellenbosch, South Africa, '17		80
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
Saxum Vineyards, 'The Hexe', 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

Emblem, Napa Valley, '17	22	77
Jamieson Ranch Vineyards 'Double Lariat', Napa Valley, '16		84
Paul Hobbs, Napa Valley, '15		135
Telios, Lodi, '14		12
Weinert, Mendoza, Argentina, '10	18	68

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, 'Nativo', Negromaro, Salenta, '17		49