

# 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** 15  
Shallots & hoisin glaze, shishito pepper, radish
- LAMB BELLY, KOREAN STYLE** 18  
Green onion, kimchi, pickled daikon wrap
- CRISPY CAULIFLOWER** 12  
Cauliflower tempura, sweet soy and dynamite sauces, furikake, scallions, tobiko
- 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** 17  
Housemade veggie patty, brie, tomato, lettuce, secret sauce
- FISH & CHIPS** 20  
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** 26  
Prosciutto & brown butter, roasted mushrooms, arugula, burrata
- MARY'S HALF CHICKEN** 28  
'Chorizo' quinoa, broccolini, onion, garlic, red chimichurri
- SKUNA BAY SALMON** 30  
Basil brown butter, hazelnuts, green beans, crème fraîche mash
- SMOKED & GLAZED PORK CHOP** 29  
Crème fraîche mash, grilled asparagus, cherry bourbon sauce
- NATURAL FILET MIGNON\*** 45  
Roasted fingerling potatoes, bell pepper, roasted mushrooms, port wine sauce
- BRAISED BISON SHORT RIB** 36  
Braised leeks, risotto, spaghetti squash, parmesan cheese, chives
- SEARED SEA SCALLOPS** 34  
Shrimp curry bisque, black rice, butternut squash, cashews, pomegranate sesame vinaigrette
- WAGYU EYE OF RIBEYE\*** 53  
Maque choux, smoked butter, creamy grits, jalapeño, watermelon radish, smoked sea salt

## OYSTERS

- WEST COAST OYSTER\***  
Each 3.5 | 1/2 Dozen 20 | Dozen 39
- EAST COAST OYSTER\***  
Each 3.75 | 1/2 Dozen 22 | Dozen 42  
White balsamic mignonette, cocktail sauce, lime
- Oysters subject to availability.

## 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

## COCKTAILS

- SAINT TIKI** 16  
Bushmills Black Bush Irish Whiskey, Bénédictine Liqueur, Giffard banana liqueur, Giffard Triple Sec, fresh citrus, cold-pressed pineapple juice, ginger agave syrup, Bogart's Bitters
- KODIAK** 15  
Woody Creek Rye Whiskey, Laird's Straight Apple Brandy, maple syrup, lemon juice, egg white, cinnamon
- PEAR O' DICE** 14.5  
Cappelletti Aperitivo, 2 Towns Prickly Paradise Cider, fresh lemon, agave, ginger
- BROWN LEAVES** 15.5  
Chai tea, Rittenhouse Rye Whiskey, Vito Curatolo Arini Riserva Marsala, Bogart's Bitters, citrus oils
- APPLE AFFAIR** 15  
Dolin Blanc Vermouth, Medivol Crémant, housemade apple cider cinnamon syrup, apple fan
- SEASONAL SANGRIA** 16  
Telios Cabernet, red apples, cinnamon, fresh citrus, nutmeg
- SMOKE SIGNALS** 14.5  
Wahaka Mezcal, Ghost Tequila, Maestro Dobel Blanco Tequila, agave, fresh grapefruit, Q grapefruit soda, black lava salt  
•MY PALOMA 15.5
- THE ICON** 16  
Olive-washed Christiania Vodka, Dolin Dry Vermouth, blue cheese olives

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

DIRECTOR OF OPERATIONS

ROBERT ROBERTSON JR.

EXECUTIVE CHEF

JEFFREY BOULLT

# LIQUIDS

FALL

## DRAFT

<b>PALE ALE</b>		
Fremont Brewing Sky Kraken 5.5%		8.5
Knee Deep Brewing Citra Lights 5.5%		8.25
Modern Times Fortunate Islands 5.0%		8.75
Toppling Goliath Pseudo Sue 5.8%		9.5
<b>CIDER</b>		
2 Towns Prickly Pearadise 5.3%		8.75
<b>BELGIAN-STYLE STRONG ALE</b>		
Victory Brewing Golden Monkey 9.5% (13oz glass)		8.25
<b>STOUT</b>		
Left Hand Milk Stout 6.0%		8.25
<b>MALTY</b>		
Figueroa Mountain Danish Red Lager 5.5%		8.25
Mother Earth Cali Creamin' Cream Ale (Nitro) 5.2%		8
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%		8.75
<b>WHEAT ALES</b>		
Avery Liliko'i Kepolo Passion Fruit Ale 5.4% (13oz glass)		8.75
Karl Strauss Windansea Wheat 5.1%		7.75
Mauui Brewing Co. Mana Wheat Fruit Ale 5.5%		8.25
<b>SOUR</b>		
Almanac Rotating Sour (13oz glass)		14.25
<b>LAGER / PILSNER</b>		
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 Hammock Street 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
<b>INDIA PALE ALE</b>		
21st Amendment Blood Orange IPA 7.0%		8.25
Hop Concept Hop Freshener Series DIPA 8.5% (13oz glass)		9.75
King Harbor Tiki Hut 7.5%		7.75
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: 12oz		4
Q Club Soda / Tonic / Ginger Ale		2.75
Orange Juice		5.5
Grapefruit Juice		5.5
<b>HOUSE LEMONADES</b>		
Plain		4.75
Kale + Cucumber		5
Blueberry		5

## COFFEE, ESPRESSO & TEA

Serving Trinidad Fair Trade & Organic Coffee Whole milk & 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

De Saint-Gall Le Selection Brut, Champagne		75
Deutz Brut Rosé Champagne, France		115
Fernand Engel Brut, 'Tradition' Crémant d'Alsace, France		41
Joseph Cattin Brut Rosé Crémant d'Alsace	13	46
Medivol Brut Crémant de Limoux, France	12	42
Muga Brut Reserva 'Conde de Haro', Cava DOCa, Spain	14	49
Muga Brut Rosé, 'Conde de Haro' Cava DOCa, Spain		68
San Venanzio DOCG Prosecco Valdobbiadene, Italy	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		80
Sojourn Cellars, Durell Vineyard Sonoma Coast, '16		93

## PINOT GRIGIO

Casali Maniago Colli Orientali del Friuli, Italy, '19	11	39
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## 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
Leduc-Frouin 'La Seigneurie' Chenin Blanc, Loire Valley, '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
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## 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

Coeur de Terre Vineyard McMinnville, Oregon, '17	16	56
Foxen John Sebastiano Vineyard Santa Rita Hills, '17		80
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		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

Chappellet 'Signature', Napa Valley, '18		150
Emblem, Napa Valley, '17	22	77
Jamieson Ranch Vineyards 'Double Lariat,' Napa Valley, '16		84
Merus, Napa Valley, '17		190
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
Zeni Amarone Della Valpolicella Classico DOCG, Veneto, '16		95