



LUNCH

SMALLS

WHITE BEAN & RED PEPPER HUMMUS 10
Caperberry, smoked paprika oil, grilled flatbread

DUCK MEATBALLS 14
Shallot & hoisin glaze, shishito pepper, radish

LAMB BELLY, KOREAN STYLE 16
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

FLATBREADS & PASTA

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

OXTAIL GNOCCHI 22
Prosciutto & brown butter, roasted mushrooms, arugula, burrata
• Vegetarian option: Wild mushroom & charred vegetable

SOUPS & SALADS

SOUP OF THE DAY 8
Ask your server for today's selection

SPICED SHRIMP 21
Soba noodles, cucumber, avocado, romaine lettuce, cherry tomato, basil vinaigrette, sunflower seeds, chickpeas, roasted corn

ARUGULA & QUINOA 19
Mary's chicken breast, tomato, cucumber, grapefruit, spiced almonds, lemon parmesan dressing

S&S COBB 21
Duroc slab bacon, fried chicken, egg, avocado, tomato, cucumber, olives, white cheddar cheese, buttermilk ranch

LOBSTER & MANGO SALAD 23
Steamed lobster tail, champagne mango, rainbow carrot, paprika almonds, bell pepper, tomato, butter lettuce, farm greens, white wine vinaigrette

BIGS

PAN-ROASTED CHICKEN BREAST 20
Quinoa chorizo, yellow wax bean, onion, garlic, red chimichurri

SKUNA BAY SALMON 26
Basil brown butter, hazelnuts, green beans, crème fraîche mash

BURGERS & SUCH

With seasoned Yukon potato chips, 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

STEAK HOUSE TRI-TIP SANDWICH 19
Smoked natural tri-tip, fried onion, arugula, salsa, housemade steak sauce, Italian roll

BEER-BATTERED FISH SANDWICH 16
Alaskan cod, housemade pickles, romaine slaw, onion, comeback sauce, buttered hoagie roll

SMOKED TURKEY SANDWICH 17
Hazelnut pesto, avocado, arugula, brie cheese, mayonnaise, garlic butter, telera roll

GRILLED CHICKEN SANDWICH 16
Cucumber, fennel, arugula, tarragon tartar sauce, buttered bun

FISH & CHIPS 18
Beer-battered Alaskan cod, thin fries, malt vinegar aioli, cocktail 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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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)

COCKTAILS

MY TWO FAVORITE THINGS 16
Neft Vodka, Lustau Vermut Rosé, orange bitters

ADULT CHERRY COKE (LOW ABV) 12.5
Combiar Rouge, housemade cola syrup, Q Soda Water

LUNCH PAIL (LOW ABV) 12.5
Eagle Rare Bourbon, Bepi Tosolini Amaretto, orange juice, apple juice, blonde ale

SORTA-RITA (LOW ABV) 13.5
Chateau Beaulieu Rosé, Bepi Tosolini Fragola Strawberry Liqueur, Herradura Silver Tequila, agave nectar, lime juice

THE MARY 13
Christiania Vodka, housemade cola syrup-infused Tabasco sauce, fresh puréed horseradish and ginger, Bragg Apple Cider Vinegar, mustard seed, celery seed, white pepper, black pepper, garlic, coriander, cardamom, tomato juice, celery stalk, blue cheese olives

SMOKE SIGNALS 14.5
Maestro Dobel Diamante Tequila Reposado, Ghost Pepper Tequila, Wahaka Mezcal, citrus juice blend, agave nectar, Q grapefruit soda, black lava salt

• My Paloma 15.5
MIMOSA with fresh orange juice
• San Venanzio DOCG Prosecco 9
• Medivol Crémant de Limoux Brut 11
• Muga 'Conde de Haro' Brut 13 Cava DOCa '16

MIMOSA TRAY
Served with three seasonal juices and assorted fresh berries.

Bottle of choice:
• San Venanzio DOCG Prosecco 46
• Le Colture 'Cruner' 48 Prosecco Superiore DOCG
• Medivol Crémant de Limoux Brut 49
• Muga 'Conde de Haro' Brut 56 Cava DOCa '16

LIQUIDS

SPRING

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
SOUR	
Almanac Rotating Sour (13oz glass)	14.25
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
Mauui Brewing Co. Mana Wheat Fruit Ale 5.5%	8.25
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	
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
HOUSEMADE COLA	4.75
Housemade cola syrup and Q Soda Water	
HOUSE LEMONADES	
Plain	4.75
Kale + Cucumber	5
Blueberry	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

COFFEE, ESPRESSO & TEA

Regular or Decaf (unlimited refills)	4
French Press	7
Espresso	4 6
Saint Matcha Latte	6
Harney & Sons Tea	4.5

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

Armida Winery Zinfandel Maple Creek Vineyard, Sonoma Valley, '18	16 56
Chappellet Mountain Cuvée Napa Valley, '18	66
Château d'Hanteillan Bordeaux, Haut-Médoc, '14	12 42
Delaire Graff Bordeaux Blend 'Botmaskop,' Stellenbosch, South Africa, '17	80
Domaines Barons de Rothschild & Catena 'Caro', Mendoza, Argentina, '14	100
Domaines Barons de Rothschild Château d'Aussières GSM Blend Corbières, France, '14	63
Hill Family, 'Red Door,' Napa Valley, '16	140
La Rioja Alta, 'Viña Alberdi' Tempranillo Reserva, Rioja, '12	14 49
Les Clos de Paulilles GSM Blend Collioure, France, '17	14 49
Peju Merlot, Napa Valley, '15	68
The Hexe by 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, Milla, Chile, '12	185
Weinert Malbec Mendoza, Argentina, '10	16 56

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

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



ADDITIONAL SELECTIONS AVAILABLE.
PLEASE ASK YOUR SERVER.