



## 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 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

## FLATBREADS &amp; PASTA

**TRUFFLE & ARTICHOKE FLATBREAD 15**

Artichoke, oven-dried tomato, ricotta, black truffle, truffle oil, Italian herbs, tomato sauce, parmesan, parsley

**BURRATA FLATBREAD 15**

Fresh burrata, brussels sprouts, bacon, olive, tomato sauce, mozzarella

**WILD MUSHROOM & SAUSAGE FLATBREAD 15**

Italian sausage, thyme, hazelnut pesto, fontina, taleggio

**OXTAIL GNOCCHI 24**

Prosciutto & brown butter, roasted mushrooms, arugula, burrata

- Vegetarian option: Wild mushroom & charred vegetable

## SOUPS &amp; SALADS

**SOUP OF THE DAY 8**

Ask your server for today's selection

**SPICED SHRIMP 22**

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 22**

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

## 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 &amp; 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 17**

Alaskan cod, housemade pickles, romaine slaw, onion, comeback sauce, buttered hoagie roll

**SMOKED TURKEY SANDWICH 18**

Hazelnut pesto, avocado, arugula, brie cheese, mayonnaise, garlic butter, telera roll

**GRILLED CHICKEN SANDWICH 18**

Cucumber, fennel, arugula, tarragon tartar sauce, buttered bun

**FISH & CHIPS 19**

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

## 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

## COCKTAILS

**MY TWO FAVORITE THINGS 16**

Neft Vodka, Lustau Vermut Rosé, orange bitters

**FRAMBUESA 15**

Herradura Reposado Tequila, Aperol, ginger syrup, fresh lime, raspberries

**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

**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 Bloody Mary mix, blue cheese, olives, celery

**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

**MIMOSA with fresh orange juice**

- Joseph Cattin Brut Rosé 12
- Medivol Brut Crémant de Limoux 11
- Muga Brut Reserva, 'Conde de Haro' 13
- San Venanzio DOCG Prosecco 9

**MIMOSA TRAY**

Served with three seasonal juices and assorted fresh berries.

**Bottle of choice:**

- Fernand Engel Brut, 'Tradition' 49  
Crémant d'Alsace, France, NV
- Joseph Cattin Brut Rosé, 46  
Crémant d'Alsace
- Medivol Brut 50  
Crémant de Limoux, France, NV
- Muga Brut Reserva 57  
'Conde de Haro,' Cava DOCa, Spain '17
- San Venanzio DOCG Prosecco 47

# LIQUIDS

SUMMER

## DRAFT

<b>PALE ALE</b>	
Knee Deep Brewing Citra Lights Pale Ale 5.5%	8.25
<b>CIDER</b>	
2 Towns Prickly Pear Paradise 5.3%	8.75
<b>BELGIAN-STYLE STRONG ALE</b>	
Victory Brewing Golden Monkey 9.5% (13oz glass)	8.25
<b>SOUR</b>	
Almanac Rotating Sour (13oz glass)	14.25
<b>STOUT</b>	
Bell's Brewing Kalamazoo Stout 6.0%	8.25
<b>MALTY</b>	
Figuroa Mountain Danish Red Lager 5.5%	8.25
Smog City Sabre-Toothed Squirrel Amber Ale 7.0% ABV	8.75
<b>WHEAT ALES</b>	
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
<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 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
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

Llanilyr Source Sparkling Water 750ml	9
Llanilyr Source Spring Water 750ml	9
Mexican Coke (12oz)	4
Diet Coke (8oz)	3
7-Up / Root Beer	4
<b>HOUSE LEMONADES</b>	
Plain	4.75
Kale + Cucumber	5
Blueberry	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 DOCa, Spain, '17	14 49
Muga Brut Rosé, 'Conde de Haro' Cava DOCa, Spain, NV	68
San Venanzio DOCG 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
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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

## COFFEE, ESPRESSO & TEA

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

## 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

## 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

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, 'Botmaskop' Bordeaux Blend, Stellenbosch, South Africa, '17	80
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
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, Milla, Chile, '12	185
Weinert Malbec Mendoza, Argentina, '10	56

## 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 42
Weinert Mendoza, Argentina, '10	18 68

## 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



ADDITIONAL SELECTIONS AVAILABLE.  
PLEASE ASK YOUR SERVER.