



## LUNCH

## SMALLS

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

**DUCK MEATBALLS** 15  
Shallot & 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

## 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 &amp; SALADS

**SOUP OF THE DAY** 8

**SPICED SHRIMP** 22  
Soba noodles, cucumber, avocado, romaine lettuce, cherry tomato, basil vinaigrette, sunflower seeds, chickpeas, roasted corn

**ARUGULA & QUINOA** 20  
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

**OXTAIL GNOCCHI** 26  
Prosciutto & brown butter, roasted mushrooms, arugula, burrata  
• Vegetarian option: Wild mushroom & charred vegetable

**PAN-ROASTED CHICKEN BREAST** 20  
'Chorizo' quinoa, broccolini, onion, garlic, red chimichurri

**SKUNA BAY SALMON** 30  
Basil brown butter, hazelnuts, green beans, crème fraîche mash

**FISH & CHIPS** 20  
Beer-battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce

## BURGERS &amp; SANDWICHES

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, housemade 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

**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, mayo, garlic butter, telera roll

**CHICKEN PARMESAN SANDWICH** 18  
Spicy tomato sauce, mozzarella, pickled onion, arugula, telera roll

## 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

**SIGNATURE MULE** price varies  
Housemade ginger agave, spirit of choice, fresh lime

**THE MARY** 13  
Christiania Vodka, housemade Bloody Mary mix, blue cheese olives, celery

**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

**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

**PEAR O' DICE** 16.5  
Cappelletti Aperitivo, 2 Towns Prickly Paradise Cider, fresh lemon, agave, ginger

**SEASONAL SANGRIA** 16  
Telios Cabernet, red apples, cinnamon, fresh citrus, nutmeg

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

## 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

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

# 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 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>	
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 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 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
<b>NON-ALCOHOLIC BEVERAGES</b>	
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
<b>HOUSE LEMONADES</b>	
Plain	4.75
Kale + Cucumber	5
Blueberry	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

## 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



ADDITIONAL SELECTIONS AVAILABLE.  
PLEASE ASK YOUR SERVER.

## 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

## 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
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

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 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
Zeni Amarone Della Valpolicella Classico DOCG, Veneto, '16	95