

SPRING



LUNCH

FOR THE TABLE

MEZZE PLATE 14

Baba ghanoush, muhammara, Turkish honey-sweetened labne, roasted garlic flatbread

BEETS & BURRATA 13

Crunchy quinoa, cashew butter, sliced pear, wild arugula, honey and black pepper gastrique

DUCK MEATBALLS 16

Shallot & hoisin glaze, shishito pepper, radish

LAMB BELLY, KOREAN STYLE 19

Green onion, kimchi, pickled daikon wrap

CRISPY CAULIFLOWER 13

Cauliflower tempura, sweet soy and dynamite sauces, furikake, scallions, masago

LOBSTER & CRAB CAKES 17

Frisée, micro shiso salad, apple celery vinaigrette, tarragon tartar sauce

FRESH-CUT TRUFFLE FRIES 11

Black truffle Gruyère fondue, duck fat, parmesan, chives

MUSSELS A LA PIPIAN 16

Cilantro pesto, pepitas, pickled red Fresno chilis, grilled Colossus Bakery country bread

SOUPS & SALADS

SOUP OF THE DAY 8

SPICED SHRIMP 24

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

S&S COBB 23

Duroc slab bacon, fried chicken breast, hard-boiled egg, avocado, tomato, red onions, white cheddar cheese, buttermilk ranch

FARMERS MARKET BOWL 18

Seasonal vegetables, brown rice, quinoa, black beans, pepitas, guajillo vinaigrette

LITTLE GEM LETTUCES WITH CHICKEN 22

Mary's chicken breast, green goddess dressing, avocado, Castelvetro olives, radish, poppy seeds, shaved parmesan, cherry tomatoes

MAINS

PARMESAN GNOCCHI CARBONARA* 26

Coro pancetta, aged parmesan, cracked black pepper, poached farm egg

TOGARASHI ROASTED MARY'S

CHICKEN BREAST 22

Tokyo turnips, baby rainbow carrots, black rice, edamame snap pea puree, miso maitake mushroom bagna cauda, yuzu

SKUNA BAY SALMON 31

Basil brown butter, hazelnuts, broccolini, crème fraîche mash, blistered tomatoes

FISH & CHIPS 21

Beer-battered Alaskan cod, fresh-cut fries, malt vinegar aioli, cocktail sauce

PRIME SKIRT STEAK & FRITES* 32

Brown butter béarnaise, duck fat fresh-cut fries

BURGERS & SANDWICHES

With seasoned Yukon potato chips, our house butter lettuce salad or fresh-cut fries

SLOW-COOKED PORCHETTA SANDWICH 18

Grilled broccolini, fontina, garlic aioli, Italian salsa verde, fennel slaw, Colossus Bakery country bread

S&S SIGNATURE BURGER* 22

House-smoked beef belly bacon, grass-fed beef, dry-aged beef butter, chipotle mayo, maple glaze, mozzarella cheese, housemade pickle, shishito pepper, crispy onion

WESTERN BURGER* 19

Grass-fed beef, pepper jack, bbq sauce, double-smoked bacon, caramelized onion, pickle, secret sauce

VEGGIE BURGER 17

Provoleta, chimichurri aioli, pickled salsa criolla, lettuce, tomato, toasted telera roll

STEAK HOUSE TRI-TIP SANDWICH 20

Smoked natural tri-tip, fried onion, arugula, mayo, salsa, housemade steak sauce, Italian roll

SHRIMP PO' BOY 19

Cornmeal-crust wild shrimp, homemade pickles, romaine slaw, comeback sauce, buttered hoagie roll

SMOKED TURKEY SANDWICH 19

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

BUTTERMILK FRIED CHICKEN

SANDWICH 18

Calabrian chili honey, white cheddar, homemade pickles, double garlic aioli, lettuce, tomato

FLATBREADS

TRUFFLE & ARTICHOKE 17

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

WILD MUSHROOM & SAUSAGE 17

Italian sausage, thyme, hazelnut pesto, fontina, taleggio

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

SPICY LITTLE THING 16

Cocoa nib-infused Legendario Domingo Mezcal, Ghost Tequila, fresh lime, passion fruit, blood orange, pomegranate

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 14.5

Cappelletti Aperitivo, 2 Towns Prickly Paradise Cider, fresh lemon, agave, ginger

JUICY 13.5

Blood x Sweat x Tears Vodka, Schladerer Pear Eau de Vie, orange blossom honey, fresh lemon

MIMOSA with fresh orange juice

- Bisol 'Jeio' DOC Prosecco 9
- Joseph Cattin Brut Rosé 12
- Medivol Brut Crémant de Limoux 11

MIMOSA TRAY

Served with three seasonal juices and assorted fresh berries.

Bottle of choice:

- Bisol 'Jeio' DOC Prosecco 47
- 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

OYSTERS

WEST COAST OYSTER*

Each 3.5 | 1/2 Dozen 20 | Dozen 39

EAST COAST OYSTER*

Each 4.25 | 1/2 Dozen 24 | Dozen 46

White balsamic mignonette, cocktail sauce, lime

Oysters subject to availability

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

GENERAL MANAGER

LISA LINDEMANN

EXECUTIVE CHEF

JEFFREY BOULLT

LIQUIDS

DRAFT

PALE ALE	
Fremont Brewing Sky Kraken 5.5%	8.5
Knee Deep Brewing Citra Lights 5.5%	8.25

CIDER	
2 Towns Prickly Pear Paradise 5.3%	8.75

BELGIAN-STYLE ALE	
Perennial Saison de Lis 5.0% (14oz glass)	8
Victory Brewing Golden Monkey 9.5% (13oz glass)	8.25

SOUR	
Almanac Rotating Sour (13oz glass)	14.25

STOUT	
Left Hand Milk Stout 6.0%	8.25
Prairie BOMBI 13.0% (10oz glass)	12

MALTY	
Figuroa Mountain Danish Red Lager 5.5%	8.25
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%	8.75
Stereo Robot Imperial Red Ale 9.5% (14oz glass)	9

WHEAT ALES	
Avery Liliko'i Kepolo Passion Fruit 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

LAGER / PILSNER	
Beachwood Brewing Foam Top Blonde 5.5%	7.75
Beachwood Brewing Hayabusa Japanese-style Lager 5.3%	7.75
Chapman Crafted Pilsner 5.2%	8.75
Trademark Brewing A La Playa Lager 5.3%	8.75

INDIA PALE ALE	
21st Amendment Blood Orange IPA 7.0%	8.25
Abnormal Boss Pour 7.0%	8.5
Altamont Maui Wauai 6.5%	8
Harland Hazy 6.5%	8.5
King Harbor Tiki Hut 7.5%	7.75
Societe Brewing The Pupil 7.5%	9.25

NON-ALCOHOLIC BEVERAGES

Llanlyr Source Sparkling Water 750ml	9
Llanlyr Source Spring Water 750ml	9
Mexican Coke (12oz)	4
Diet Coke (8oz)	3
7-Up / Root Beer (12oz)	4

HOUSE LEMONADES	
Plain	4.75
Kale + Cucumber	5
Blueberry	5

SPARKLING

Bisot 'Jeio' DOC Prosecco Valdobbiadene, Italy	11	39
Charles Heidsieck Brut Reserve Champagne, France	116	
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

CHARDONNAY

Chalone Vineyard Estate Chalone, '19	12	42
Domaine de la Meulière Chablis Burgundy, France, '19	19	72
Fort Ross, Fort Ross-Seaview Sonoma Coast, '16	82	
Maison Champy, 'Cuvée Edme' Burgundy, France, '16	16	56
Ramey, Russian River Valley, '18	78	
Saxon Brown, Durell Vineyard Sonoma Coast, '14	80	
Sojourn Cellars, Durell Vineyard Sonoma Coast, '16	93	

PINOT GRIGIO

Casali Maniago Colli Orientali del Friuli, Italy, '20	11	39
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ROSÉ

Château Beaulieu, Provence, France, '20	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

Dr. Hermann, 'H' Riesling Mosel, Germany, '20	14	49
Leduc-Frouin 'La Seigneurie' Chenin Blanc, Loire Valley, '19	14	49
Weixelbaum Grüner Veltliner Kamptal, Austria, '20	14	49

COFFEE, ESPRESSO & TEA

Regular or Decaf (unlimited refills)	4.5
French Press	7.5
Espresso	4.5 6.5
Saint Matcha Latte	6.5
Vanilla Latte	6.5
Harney & Sons Tea	4.5

PINOT NOIR

Coeur de Terre Vineyard McMinnville, Oregon, '18	16	56
Foxen John Sebastiano Vineyard Santa Rita Hills, '18	80	
Hanzell, Sonoma Valley, '14	155	
Lincourt, Santa Rita Hills, '18	14	49
Maison Champy, Beaune Premier Cru Burgundy, France, '15	140	
Paul Hobbs, Russian River Valley, '19	94	
Soliste Narcisse Sonoma Coast, '17	26	100
Vincent Christopher Walala Vineyard, Sonoma Coast, '15	98	

RED BLENDS & OTHER GRAPES

Armida Winery, Zinfandel Maple Creek Vineyard, Sonoma Valley, '19	16	56
Chappellet, Mountain Cuvée Napa Valley, '19	66	
Crous St. Martin 'Les Espaliers' Grenache Blend Gigondas, France, '18	16	56
Delaire Graff, 'Botmaskop' Bordeaux Blend, Stellenbosch, South Africa, '17	80	
Hill Family, 'Red Door,' Napa Valley, '18	140	
La Rioja Alta, 'Viña Alberdi' Tempranillo Reserva, Rioja, '16	14	49
Les Clos de Paulilles GSM Blend Collioure, France, '17	14	49
VIK, 'La Piu Belle' Cachapoal Valley, Chile, '17	98	
VIK, 'Milla Cala,' Millahue, Chile, '14	17	64
VIK, Milla, Chile, '13	185	
Weinert Malbec Mendoza, Argentina, '10	56	

CABERNET SAUVIGNON

Chappellet 'Signature,' Napa Valley, '18	150	
Emblem, Napa Valley, '17	22	77
Merus, Napa Valley, '17	190	
Paul Hobbs, Napa Valley, '17	135	
Telios, Lodi, '16	12	42
Weinert, Mendoza, Argentina, '10	18	68

ITALIAN REDS

Conte D'Attimis-Maniago Cabernet Blend, 'Vignaricco', Friuli, '13	16	56
Cordella Rosso di Montalcino Sangiovese, Tuscany, '19	75	
Zeni Amarone Della Valpolicella Classico DOCG, Veneto, '16	95	



ADDITIONAL SELECTIONS AVAILABLE.
PLEASE ASK YOUR SERVER.