

SUMMER



LUNCH

FOR THE TABLE

MEZZE PLATE 14

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

DUCK MEATBALLS 16

Shallot-hoisin glaze, shishito pepper, radish

GOCHUJANG-GLAZED LAMB BELLY 19

Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps

CRISPY CAULIFLOWER TEMPURA 13

Sweet soy sauce, dynamite sauce, furikake, scallion, masago

LOBSTER & CRAB CAKES 17

Frisée, shiso, apple-celery vinaigrette, tarragon tartar sauce

FRESH-CUT TRUFFLE FRIES 13

Black truffle Gruyère fondue, duck fat, parmesan, chive

MAC & 'SHROOMS' 14

White cheddar, wild mushrooms, bread crumbs

MUSSELS A LA PIPIAN 16

Cilantro pesto, pepitas, pickled Fresno chili, grilled Colossus Bakery bread

CITRUS-CURED HAMACHI CRUDO* 18

Roasted strawberry "aguachile," Parisian cucumber, gooseberry pico de gallo, cilantro, crispy quinoa

SALADS

SPICED SHRIMP 24

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

S&S COBB 23

Duroc bacon, crispy chicken breast, hard-boiled egg, avocado, tomato, red onion, white cheddar, 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, parmesan, cherry tomato

WEISER FARMS MELON 15

Heirloom tomato, Cabécou goat cheese, sweet and spicy peppers, Italian salsa verde, watercress

•With prosciutto 21

MAINS

PARMESAN GNOCCHI CARBONARA* 26

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

ROASTED MARY'S CHICKEN 22

Roasted chicken breast, nectarine-cherry mostarda, black garlic, creamed cornbread, Italian chicories, Aleppo pepper, soft herbs

SKUNA BAY SALMON 31

Basil brown butter, hazelnuts, broccolini, crème fraîche potato purée, 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

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, brioche bun

WESTERN BURGER* 19

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

ROASTED VEGETABLE & BURRATA SANDWICH 15

Butter lettuce, heirloom tomato, mushroom olive tapenade, summer herbs, avocado, Colossus Bakery bread

SMOKED TRI-TIP SANDWICH 20

Fried onion, arugula, mayo, pico de gallo, housemade steak sauce, Italian roll

SHRIMP PO' BOY 19

Crispy housemade pickles, onion, romaine slaw, comeback sauce, hoagie roll

SMOKED TURKEY SANDWICH 19

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

CRISPY CHICKEN SANDWICH 18

Calabrian chili honey, white cheddar, housemade pickles, garlic aioli, lettuce, tomato, brioche bun

FLATBREADS

TRUFFLE & ARTICHOKE 17

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

WILD MUSHROOM & SAUSAGE 17

Italian sausage, thyme, hazelnut pesto, fontina, taleggio

COCKTAILS

THIN MINT JULEP 15.5

Cocoa-infused Few Bourbon, housemade mint syrup, The Bitter Truth Chocolate Bitters, fresh mint bouquet

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

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
- Fernand Engel Brut 'Tradition' Crémant 12
Alsace, France

MIMOSA TRAY

Served with three seasonal juices and assorted fresh berries.

Bottle of choice:

- Bisol 'Jeio' DOC Prosecco 47
- Fernand Engel Brut, 'Tradition' Crémant 49
Alsace, France
- Mirabelle Brut Rosé 73
North Coast

OYSTERS

WEST COAST OYSTER*

Each 4.5 | 1/2 Dozen 24 | Dozen 46

EAST COAST OYSTER*

Each 4.5 | 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

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

LIQUIDS

DRAFT

PALE ALE
Fremont Brewing Sky Kraken 5.5% **8.5**

CIDER
2 Towns Prickly Pear Paradise 5.3% **8.75**

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

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
Figueroa Mountain **8.25**
Danish Red Lager 5.5%
Mother Earth Cali Creamsicle 5.0% **8.25**
Smog City Sabre-Toothed Squirrel **8.75**
Amber Ale 7.0%
Stereo Robot Imperial Red Ale 9.5% **9**
(14oz glass)

WHEAT ALES
Avery Liliko'i Kepolo **8.75**
Passion Fruit 5.4% (13oz glass)
Karl Strauss Windansea Wheat 5.1% **7.75**

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

INDIA PALE ALE
21st Amendment **8.25**
Blood Orange IPA 7.0%
Abnormal Boss Pour 7.0% **8.5**
Common Space Brewery Yay! IPA **8.5**
6.7%
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

Sparkling Water 750ml **9**
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 **11 39**
Valdobbiadene, Italy
Charles Heidsieck Brut Reserve **116**
Champagne, France
Deutz Brut Rosé **115**
Champagne, France
Fernand Engel Brut, 'Tradition' **12 41**
Crémant
Alsace, France
Mirabelle Brut Rosé **18 65**
North Coast

CHARDONNAY

Chalone Vineyard Estate **12 42**
Chalone, '20
Domaine de la Meulière Chablis **19 72**
Burgundy, France, '19
Fort Ross, Fort Ross-Seaview **82**
Sonoma Coast, '16
Maison Champy, 'Cuvée Edme' **16 56**
Burgundy, France, '16
Ramey, Russian River Valley, '19 **78**
Sojourn Cellars, Durell Vineyard **93**
Sonoma Coast, '16

PINOT GRIGIO

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

ROSÉ

Château La Coste **14 49**
Provence, France, '21
Les Hauts Plateaux **12 42**
Provence, France, '21

SAUVIGNON BLANC

Château Peyrouley **9 33**
Bordeaux, France, '20
Cliff Lede, Napa Valley, '19 **13 46**

OTHER WHITE VARIETALS

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

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**
Organic Iced Tea **3.5**

PINOT NOIR

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

RED BLENDS & OTHER GRAPES

Armida Winery, Zinfandel **16 56**
Maple Creek Vineyard,
Sonoma Valley, '19
Chappellet, Mountain Cuvée **66**
Napa Valley, '20
Crous St. Martin 'Les Espaliers' **16 56**
Grenache Blend
Gigondas, France, '18
Delaire Graff, 'Botmaskop' **80**
Bordeaux Blend, Stellenbosch,
South Africa, '17
Hill Family, 'Red Door,' Napa Valley, '18 **140**
La Rioja Alta, 'Viña Alberdi' **14 49**
Tempranillo Reserva, Rioja, '16
Les Clos de Paulilles GSM Blend **14 49**
Collioure, France, '17
VIK, 'La Piu Belle' **98**
Cachapoal Valley, Chile, '17
VIK, 'Milla Cala,' Millahue, Chile, '14 **17 64**
VIK, Milla, Chile, '13 **185**

CABERNET SAUVIGNON

Chappellet 'Signature,' **150**
Napa Valley, '18
Merus, Napa Valley, '17 **190**
Paul Hobbs, Napa Valley, '17 **135**
Stephanie Cabernet **27 100**
Napa Valley, '15
Telios, Lodi, '16 **12 42**
Weinert **18 68**
Mendoza, Argentina, '10

BORDEAUX

Château Lilian Ladouys **90**
St. Estephe, France '18

ITALIAN REDS

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

➡ ADDITIONAL WINE SELECTIONS AVAILABLE.
PLEASE ASK YOUR SERVER.