

DINNER MENU

FALL

FOR THE TABLE

GRILLED SPANISH OCTOPUS 21

Mojo verde, chorizo, Canary Island potatoes, marinated olives, Sungold tomatoes, lentil vinaigrette, chicharrón marcona almond crumble

MEZZE PLATE 14

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

DUCK MEATBALLS 16

Shallot-hoisin glaze, shishito pepper, radish

GOCHUJANG-GLAZED PORK BELLY 19

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

CRISPY CAULIFLOWER TEMPURA 13

Sweet soy sauce, dynamite sauce, funikake, scallion, masago

CRAB CAKES 18

Crispy shallots, Asian pear, frisée, yuzu, miso ranch

MAC & 'SHROOMS' 14

White cheddar, wild mushrooms, bread crumbs

FRESH-CUT TRUFFLE FRIES 14

Black truffle Gruyère fondue, duck fat, parmesan, chive

ROASTED BONE MARROW 24

Castelvetro olive pistou, JJ's Lone Daughter Citrus Salad, grilled Colossus Bakery bread

TRUFFLE & ARTICHOKE FLATBREAD 18

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

MUSSELS A LA PIPIAN 19

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

CITRUS-CURED HAMACHI CRUDO* 19

Hibiscus "aguachile," avocado mousse, pomegranate, pickled chilis, rice pearls, cilantro

OYSTERS

White balsamic mignonette, cocktail sauce, lime

Seasonal Selections **MARKET PRICE**
Ask your server

MAINS

FALL FUSILLI PASTA 23

Butternut squash, maitake mushrooms, brown butter, harissa chili crunch, walnuts, sage, farmer's cheese

FIRE-ROASTED WHOLE BRANZINO 58

Fennel-creamed farro, pickled sultana caponata, Calabrian chili, fennel pollen

ROASTED MARY'S CHICKEN 31

Half roasted chicken, cranberry mostarda, black garlic, creamed cornbread, Italian chicories, Aleppo pepper, soft herbs

SKUNA BAY SALMON 32

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

SMOKED & GLAZED PORK CHOP 35

Brussels sprouts, pecan, apple, 'nduja vinaigrette, dry-aged cheddar grits, avocado honey

S&S FISH & CHIPS 23

Crispy haddock fillet, fresh-cut fries, tartar and cocktail sauces, sea salt, grilled lemon

PRIME SKIRT STEAK* 47

Miso bagna cauda, crispy rice, hen-of-the-woods mushroom, baby bok choy, lotus root, yuzu chimichurri

BRAISED BEEF SHORT RIB 35

Risotto, Taleggio cheese, Savoy cabbage, caramelized onion, fig vincotto, pink peppercorn gremolata, crispy garlic

ANGUS FILET MIGNON* 56

Sweet potato pavé, absinthe creamed spinach, king trumpet mushrooms, caramelized shallot jus

HANDHELDS

With our house butter lettuce salad or fresh-cut fries

S&S SIGNATURE BURGER* 24

Dry-aged Flannery Beef, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

FALL ROASTED VEGETABLE SANDWICH 16

Eggplant, shaved cabbage, Israeli salad, mango amba, hard-boiled egg, tahini, Colossus Bakery bread

SALADS

CAESAR SALAD 14

Little Gem lettuce, EVOO croutons, Caesar dressing, parmesan, black pepper

with Mary's Chicken Breast 24

with Skuna Bay Salmon 30

WEDGE SALAD 16

Iceberg, buttermilk dressing, red onion, cherry tomato, bacon gastrique, blue cheese, bacon, dill, chives

FARMERS MARKET BOWL 18

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

SHAVED VEGETABLE SALAD 16

Pears, golden beets, red onion, watermelon radish, fennel, celery, baby rainbow carrots, tahini, feta, date purée, crispy chickpeas

COCKTAILS

IRISH AUTUMN 16.5

Old Potrero rye whiskey, Salers Gentian, vanilla chai syrup, black walnut bitters

THIS PARTY IS NUTS 14.5

Jameson Black Barrel Irish whiskey, pecan syrup, lemon, The Bitter Truth Chocolate Bitters

MONKEY'S UNCLE 15.5

Redbreast Irish whiskey, clove-infused Giffard Banane du Brésil, orgeat syrup, Figueroa Mountain Danish lager syrup, fresh lemon juice

PARK ROSE 16

Empress Gin, fresh lemon juice, lavender honey, prosecco

WRITER'S BLOCK 15.5

Appleton Estate Jamaican rum, cinnamon apple syrup, fresh lime juice, Luxardo maraschino, cinnamon

OH, SNAP! 15

Laird's Old Apple Brandy, Bepi Tosolini Amaretto, housemade ginger syrup, fresh lemon juice, creole bitters, Fernet Francisco

MEZCAL ISN'T MURDER 15.5

Legendario Domingo Mezcal, fresh lemon juice, rosemary grenadine, aquafaba, fresh sage

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
CIDER	
2 Towns Prickly Pearadise 5.3%	8.75
BELGIAN-STYLE ALES	
Perennial Saison de Lis 5.0% (14oz glass)	8
Victory Brewing Golden Monkey 9.5% (13oz glass)	8.25
STOUT	
Left Hand Milk Stout 6.0%	8.25
Prairie BOMBI 13.0% (10oz glass)	12
MALTY	
Figueroa Mountain Danish Red Lager 5.5%	8.25
Mother Earth Cali Creamsicle 5.0%	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 Ale 5.4% (13oz glass)	8.75
Karl Strauss Windansea Wheat 5.1%	7.75
SOUR	
Almanac Rotating Sour (13oz glass)	14.25
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
Common Space Brewery Yay! IPA 6.7%	8.5
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
Q Club Soda / Tonic / Ginger Ale	2.75
Orange Juice	5.5
Grapefruit Juice	5.5
HOUSE LEMONADES	
Plain	4.75
Kale + Cucumber	5
Blueberry	5

COFFEE, ESPRESSO & TEA

Serving Trinidad Fair Trade & Organic Coffee Whole milk & oat milk available	
Regular or Decaf (unlimited refills)	4.5
French Press	7.5
Espresso	4.5 6.5
Saint Matcha Latte	4.5 6.5
Vanilla Latte	4.5 6.5
Harney & Sons Tea	4.5

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 Alsace, France	12 41
'Mirabelle' Brut Rosé North Coast	18 65
Schramsberg 'J Schram' North Coast, '12	196

CHARDONNAY

Chalone Vineyard Estate Chalone, '20	12 42
Domaine de la Meulière Chablis, Burgundy, France, '19	19 72
Domaine Laroche L'Homme Mort, Chablis Premier Cru Burgundy, France, '20	180
Kistler 'Les Noisetiers' Sonoma Coast, '20	150
Sojourn Cellars, Durell Vineyard Sonoma Coast, '16	93
Soliste L'Age D'Or Russian River Valley, '13	18 68

PINOT GRIGIO

Infiné 1939, Trentino, Italy, '18	65
Ronco delle Betulle Colli Orientali del Friuli, Italy, '19	15 52

ROSÉ

Château de Peyrassol 'Commandeurs' Provence, France, '21	14 49
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SAUVIGNON BLANC

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

OTHER WHITES

Château Rieussec 'R de Rieussec' Blanc Bordeaux, France, '18	85
Château Suduiraut 'Le Blanc Sec de Suduiraut' Bordeaux, France, '17	50
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

ZINFANDEL

Armida Winery, Maple Creek Vineyard, Sonoma Valley, '19	16 56
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SPANISH REDS

Bodegas LAN Rioja Reserva 'Culmen' Rioja, Spain, '15	150
La Rioja Alta, 'Viña Alberdi' Tempranillo Reserva, Rioja, '16	14 49
La Rioja Alta, 'Viña Ardanza' Tempranillo Reserva, Rioja, '12	67
Muga Tempranillo Reserva Rioja, '17	70

PINOT NOIR

Coeur de Terre Vineyard McMinnville, Oregon, '19	16 56
Kistler Vineyards Russia River Valley, '20	150
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
Spy Valley Marlborough New Zealand, '17	56

RED BLENDS & OTHER GRAPES

Château Vannières Red Blend Provence, France, '19	85
Crous St. Martin 'Les Espaliers' Grenache Blend Gigondas, France, '18	16 56
Epiphany Grenache Santa Barbara County, '18	65
Hill Family, 'Red Door' Napa Valley, '18	140
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

CABERNET SAUVIGNON

Merus, Napa Valley, '17	190
Palmer Stone Santa Ynez Valley, '19	80
Paul Hobbs, Napa Valley, '17	135
Stephanie Cabernet Napa Valley, '15	27 100
Telios, Lodi, '16	12 42
Trinitie Estate, G&C Lurton Sonoma County, '17	100
Weinert, Mendoza, Argentina, '10	18 68

BORDEAUX

Blason de l'Evangile Pomerol, France, '17	175
Château de la Cour Saint-Emilion, France, '19	90
Château Haut-Bages 'La Fleur de Haut-Bages Liberal' Pauillac, France, '16	120
Château Lilian Ladouys St. Estephe, France, '18	90

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