

# DINNER MENU

## SMALLS

- HOUSE BRAIDED ONION BREAD** 7  
Sweet butter, smoked sea salt
- WHITE BEAN & RED PEPPER HUMMUS** 10  
Caperberry, smoked paprika oil, grilled flatbread
- DUCK MEATBALLS** 13  
Shallots & hoisin glaze, shishito pepper, radish
- LAMB BELLY, KOREAN STYLE** 16  
Green onion, kimchi, pickled daikon wrap
- VEGETABLE FRITTO** 12  
Danish Red beer-battered artichoke hearts, cauliflower, fingerling potatoes, portobello mushrooms, miso aioli
- LOBSTER & CRAB CAKES** 15  
Frisée & micro shiso salad, apple celery vinaigrette, tarragon tartar sauce
- ROASTED BONE MARROW** 16  
Olive & mushroom tapenade, grilled garlic toast

## BURGERS & SUCH

- With 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\*** 16  
Grass-fed beef, cheddar cheese, onion, tomato, pickle, lettuce, secret sauce
- WESTERN BURGER\*** 17  
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
- FISH & CHIPS** 18  
Beer-battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce

## FLATBREADS

- TRUFFLE & ARTICHOKE** 14  
Artichoke, oven-dried tomato, ricotta, black truffle, truffle oil, Italian herbs, tomato sauce, parmesan, parsley
- BURRATA** 14  
Fresh burrata, brussels sprouts, bacon, olive, tomato sauce, mozzarella
- WILD MUSHROOM & SAUSAGE** 14  
Italian sausage, thyme, hazelnut pesto, fontina, taleggio

## SOUPS & SALADS

- SOUP OF THE DAY** 8  
Ask your server for today's selection
- ARUGULA & QUINOA** 11  
Tomato, cucumber, grapefruit, spiced almonds, lemon parmesan dressing  
• With Moroccan-Spiced Mary's Chicken Breast 21  
• With Skuna Bay Salmon 26
- SPICED SHRIMP** 21  
Soba noodles, cucumber, avocado, romaine lettuce, cherry tomato, basil vinaigrette, sunflower seeds, chickpeas, roasted corn
- GOAT CHEESE & SQUASH CHICKEN** 21  
Cumin-spiced chicken breast, butternut squash, goat cheese, peppadew peppers, pumpkin seeds, pumpkin oil vinaigrette, oranges
- S&S COBB** 21  
Duroc slab bacon, fried chicken, egg, avocado, tomato, cucumber, olives, white cheddar, buttermilk ranch

## BIGS

- MARY'S HALF CHICKEN** 27  
Roasted mushrooms, broccolini, gnocchi, celery root purée
- SKUNA BAY SALMON** 28  
Basil brown butter, hazelnuts, green beans, crème fraîche mash
- SCALLOPS & BEEF BACON** 32  
Housemade beef bacon, kamut, garlic, shallots, pomegranate, rainbow chard, balsamic brown butter
- BOURBON & CRANBERRY GLAZED PORK CHOP** 32  
Bacon-braised kale, white grits, cranberry & bourbon sauce
- NATURAL FILET MIGNON\*** 42  
Chorizo, red and green bell pepper, fingerling potato, chimichurri, micro cilantro
- BRAISED BISON SHORT RIB** 32  
Braised leeks, risotto, spaghetti squash, parmesan cheese, chives

## SIDES

- MAC & 'SHROOMS'** 12  
White cheddar, wild mushrooms, bread crumbs
- TRUFFLED THIN FRIES** 9  
Blue cheese sauce, truffle oil
- ROASTED BRUSSELS SPROUTS** 13  
Bacon, onion, 4-year cheddar, maple balsamic glaze

## COCKTAILS

- S&S MOSCOW MULE** 13.5  
Christiania Vodka, housemade agave ginger syrup, Q sparkling soda, lime juice  
• Substitute Redbreast 12 Yr Old Whiskey for Saint Irish Mule
- WHISKEY AND COLA** 15  
Bushmills Black Bush Irish Whiskey, Q sparkling soda, housemade cola syrup
- HONEYCRISP SPRITZ** 14.5  
Luxardo Bitter Bianco, St. Elizabeth Allspice Dram, Medivol Cremant Sparkling Wine, apple & lemon juice, clove, cinnamon, House blend of bitters, apple slices
- WINDY SOUR** 14  
Lustau East India Solera Sherry, lemon juice, allspice, nutmeg, housemade walnut foam
- SMOKE SIGNALS** 15.5  
Maestro Dobel Diamante Tequila Reposado, Ghost Pepper Tequila, Wahaka Mezcal, citrus juice blend, agave nectar, Q grapefruit soda, black lava salt
- HECK, FIRE & BRIMSTONE** 15  
Housemade Brimstone Whiskey, Rittenhouse Rye, Amaro Nonino, Punt y Mes Sweet Vermouth, chocolate bitters & aromatic bitters
- SPICE TREE** 14  
Koval Gin, citrus juice blend, cracked black pepper, maple syrup, seasoned paprika oil

## DAILY BOARD

- CHARCUTERIE TRAY**  
2 items 15 | 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
  - Spanish Lomo, Berkshire Pork Angel's Salumi, CA
  - Duck Liver Pâté

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

GENERAL MANAGER

**CHRIS MARTINEZ**

CHEF DE CUISINE

**CHUCK ABAIR**

## DRAFT

|  |      |
|--|------|
| <b>PALE ALE</b>  |      |
| Knee Deep Brewing<br>Citra Lights Pale Ale 5.5%                    | 8    |
| <b>CIDER</b>   |      |
| 2 Towns Prickly Pear Paradise 5.3%                                 | 8.5  |
| <b>BELGIAN-STYLE STRONG ALE</b>                                    |      |
| Victory Brewing Golden Monkey<br>9.5% (13oz glass)                 | 7.75 |
| <b>STOUT / PORTER</b>  |      |
| Allagash Black<br>Belgian Style Stout 7.5% (13oz glass)            | 8.75 |
| Bell's Brewing Kalamazoo<br>Stout 6%                               | 8    |
| <b>CREAM ALE</b>   |      |
| Anderson Valley<br>Cerveza Crema 5%                                | 8    |
| <b>MALTY</b>   |      |
| Figueroa Mountain<br>Danish Red Lager 5.5%                         | 8    |
| <b>SOUR ALE</b>  |      |
| The Bruery Wit The Funk<br>5.7% (13oz glass)                       | 9    |
| <b>WHEAT ALES</b>  |      |
| Avery Liliko'i Kepolo<br>Passion Fruit White Ale 5.4% (13oz glass) | 8.75 |
| Karl Strauss Windansea Wheat 5.1%                                  | 7.75 |
| <b>LAGER / PILSNER</b>   |      |
| Beachwood Brewing<br>Foam Top Blonde 5.5%                          | 7.75 |
| Chapman Crafted Pilsner 5.2%                                       | 8.75 |
| Common Space<br>Helles Lager 5.2%                                  | 8    |
| Stone Brewing<br>Tropic of Thunder 5.8%                            | 7.75 |
| <b>INDIA PALE ALE</b>  |      |
| 21st Amendment<br>Blood Orange IPA 7%                              | 8    |
| Dogfish Head Craft Brewery<br>'Slightly Mighty' 10-cal IPA 4.0%    | 7.75 |
| King Harbor Tiki Hut 7.5%  | 7.75 |
| Modern Times<br>Rotating IPA 7.2%                                  | 9    |
| Societe Brewing The Pupil 7.5%                                     | 9    |

## NON-ALCOHOLIC BEVERAGES

|   |      |
|---|------|
| Llanllyr Source Sparkling Water 750ml                   | 8    |
| Llanllyr Source Spring Water 750ml                      | 8    |
| Mexican Coke: 12oz                                      | 4    |
| Diet Coke: 8oz  | 2.75 |
| 7-Up / Root Beer  | 3.75 |
| Q Club Soda / Tonic / Ginger Ale                        | 2.5  |
| Orange Juice  | 5    |
| Grapefruit Juice  | 5    |
| HOUSEMADE COLA<br>Housemade cola syrup and Q Soda Water | 4.75 |
| <b>HOUSE LEMONADES</b>                                  |      |
| Plain   | 4.75 |
| Kale + Cucumber   | 5    |
| Blueberry   | 5    |

## COFFEE, ESPRESSO &amp; TEA

|  |     |
|--|-----|
| Serving Trinidad Fair Trade & Organic Coffee<br>*Non-fat & almond milk available |     |
| Regular or Decaf (unlimited refills)   | 4   |
| French Press   | 7   |
| Espresso   | 4 6 |
| Saint Matcha Latte   | 6   |
| Harney & Sons Tea  | 4   |

## SPARKLING

|   |       |
|---|-------|
| Deutz Brut, Champagne, France, NV                                 | 75    |
| Deutz Brut Rosé<br>Champagne, France, NV                          | 105   |
| Le Colture Brut Rosé<br>Veneto, Italy, NV                         | 13 46 |
| Le Colture, 'Cruner'<br>DOCG Prosecco<br>Valdobbiadene, Italy, NV | 41    |
| Medivol Crémant de Limoux Brut<br>Limoux, France, NV              | 12 42 |
| Muga, 'Conde de Haro' Brut<br>Cava DOCa, Spain, '16               | 14 49 |
| Muga, 'Conde de Haro' Brut Rosé<br>Cava, DOCa Spain, NV           | 68    |
| San Venanzio DOCG Prosecco<br>Valdobbiadene, Italy, NV            | 11 39 |

## CHARDONNAY

|  |       |
|--|-------|
| Chalone Vineyard Estate<br>Chalone, '18                                      | 12 42 |
| Delaire Graff Estate Reserve<br>Banghoek, South Africa, '18                  | 14 49 |
| Domaine Cordier Macon<br>'Aux Bois d'allier'<br>Macon, Burgundy, France, '15 | 58    |
| Fort Ross, Fort Ross-Seaview<br>Sonoma Coast, '16                            | 82    |
| Maison Champy, 'Cuvee Edme'<br>Burgundy, France, '16                         | 16 56 |
| Ramey, Russian River Valley, '17   | 78    |
| Saxon Brown, 'Durell Vineyard'<br>Sonoma Coast, '13                          | 17 64 |
| Sojourn Cellars, 'Durell Vineyard'<br>Sonoma Coast, '16                      | 93    |

## PINOT GRIGIO

|  |       |
|--|-------|
| Casali Maniago<br>Colli Orientali del Friuli, Italy, '18 | 10 36 |
|--|-------|

## ROSÉ

|  |       |
|--|-------|
| Château Beaulieu,<br>Provence, France, '19                       | 36    |
| Château Val Joanis, 'Josephine'<br>Cotes du Luberon, France, '18 | 14 49 |
| Muga, Rioja, Spain, '18  | 12 42 |

## SAUVIGNON BLANC

|   |       |
|---|-------|
| Cliff Lede, Napa Valley, '18                    | 13 46 |
| La Petite Perriere<br>Loire Valley, France, '18 | 9 33  |

## OTHER WHITE VARIETALS

|   |       |
|---|-------|
| Barone di Villagrande<br>Etna Bianco DOC Superiore<br>Carricante, Sicily, Italy, '17  | 13 46 |
| Dr. Hermann 'H' Riesling<br>Mosel, Germany, '19                                       | 14 49 |
| Ferraton Pere & Fils 'Lauden'<br>White Rhone, Côtes-du-Rhones Villages<br>France, '16 | 12 42 |

## ZINFANDEL

|   |       |
|---|-------|
| Armida Winery<br>Maple Creek Vineyard, Sonoma Valley, '16 | 16 56 |
| Turley, 'Juvenile,' California, '17                       | 65    |

## MALBEC

|   |       |
|---|-------|
| Tapiz, 'Black Tears'<br>Mendoza, Argentina, '13 | 78    |
| Weinert Mendoza, Argentina, '10                 | 16 56 |

## SYRAH

|   |       |
|---|-------|
| Ferraton Pere & Fils, 'Calendes'<br>Crozes-Hermitage, France, '16 | 70    |
| Saxon Brown, 'Fighting Brothers'<br>Sonoma Coast, '13             | 16 56 |

## SPANISH REDS

|  |       |
|--|-------|
| Muga, Tempranillo Reserva<br>DOCa Rioja, '16                     | 70    |
| Emilio Moro, 'Malleolus'<br>Ribera del Duero, '16                | 78    |
| La Rioja Alta, 'Viña Alberdi'<br>Tempranillo Reserva, Rioja, '15 | 14 49 |
| La Rioja Alta, 'Viña Ardanza'<br>Tempranillo Reserva, Rioja, '09 | 67    |
| Tempos Vega Sicilia, 'Pintia'<br>Tinta de Toro, Toro, '14        | 125   |
| Torre de Oña Tempranillo Reserva<br>Rioja, '12                   | 62    |

## PINOT NOIR

|   |       |
|---|-------|
| Hanzell, Sonoma Valley, '15                               | 155   |
| Lincourt, Santa Rita Hills, '17                           | 14 49 |
| Maison Champy Beaune Premier Cru<br>Burgundy, France, '15 | 140   |
| Paul Hobbs, Russian River Valley, '17                     | 94    |
| Pellegrini, Russian River Valley, '16                     | 18 68 |
| Spy Valley<br>Marlborough, New Zealand, '16               | 16 56 |
| Vincent Christopher<br>Walala Vineyard, Sonoma Coast, '15 | 98    |

## RED BLENDS &amp; OTHER GRAPES

|  |       |
|--|-------|
| Casa Ferreirinha, 'Quinta da Leda'<br>Douro, Portugal, '15                               | 155   |
| Chappellet Mountain Cuvée<br>Napa Valley, '17  | 66    |
| Delaire Graff Bordeaux Blend,<br>'Botmaskop', Stellenbosch,<br>South Africa, '17         | 80    |
| Domaines Barons de Rothschild<br>& Catena 'Caro', Mendoza, Argentina, '14                | 100   |
| Domaines Barons de Rothschild<br>Chateau d'Aussières GSM Blend<br>Corbières, France, '14 | 63    |
| Hill Family, 'Red Door', Napa Valley, '16  | 140   |
| Peju Merlot, Napa Valley, '15  | 68    |
| VIK, 'La Piu Belle'<br>Cachapoal Valley, Chile, '13                                      | 98    |
| VIK, 'Milla Cala', Millahue, Chile, '14  | 16 56 |
| VIK, Millahue, Chile, '12  | 185   |

## CABERNET SAUVIGNON

|   |       |
|---|-------|
| Cliff Lede<br>Stags Leap District, Napa Valley, '15           | 147   |
| Elderton Estate<br>Barossa Valley, Australia, '16             | 18 68 |
| Emblem, Napa Valley, '16                                      | 22 77 |
| Gouguenheim Reserva<br>Mendoza, Argentina, '15                | 12 42 |
| Jamieson Ranch Vineyards<br>'Double Lariat', Napa Valley, '16 | 84    |
| Paul Hobbs, Napa Valley, '15                                  | 135   |
| San Fabiano Calcinaia<br>Tuscany, Italy, '14                  | 14 49 |

## BORDEAUX

|   |     |
|---|-----|
| Château Cantenac Brown<br>Margaux, '15                | 160 |
| Château Kirwan, Margaux, '10                          | 190 |
| Château Lynch Moussas<br>Pauillac, '15                | 125 |
| Château Tour de Capet,<br>St. Emilion, Grand Cru, '15 | 75  |

## ITALIAN REDS

|  |       |
|--|-------|
| Conte D'Attimis-Maniago<br>Cabernet Blend, 'Vignaricco', Friuli, '10 | 15 56 |
| Cordella Rosso di Montalcino<br>Sangiovese, Tuscany, '16             | 75    |
| Donne Fittipaldi Bolgheri Rosso<br>Super Tuscan, Tuscany, '16        | 65    |
| Duca Carlo Guarini<br>Negroamaro 'Nativo', Salento, '17              | 49    |
| Tignanello Super Tuscan, Tuscany, '16                                | 180   |
| Valiano Chianti Classico<br>Poggio Teo, Tuscany, '12                 | 46    |