

SUMMER



LUNCH

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

SMALLS

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

DUCK MEATBALLS 13
Shallot & hoisin glaze, shishito pepper, radish

LAMB BELLY, KOREAN STYLE 16
Green onion, kimchi, pickled daikon wrap

FRITTO MISTO 12
Cauliflower, green beans, broccolini, shishito pepper, parsley, togarashi vinaigrette

GRILLED OCTOPUS 15
Marinated octopus, fingerling potato, arugula, grapefruit, peppadew pepper, olive tapenade

LOBSTER & CRAB CAKES 14
Frisee, micro shiso salad, apple celery vinaigrette, tarragon tartar sauce

MARROW BONES 14
Mushroom & olive tapenade, country bread, dry herbs

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

DUCK CHORIZO 14
House-made duck chorizo, asiago cheese, bell pepper, onion, roasted corn, tomato sauce, cilantro

WILD MUSHROOM & SAUSAGE 14
Italian sausage, thyme, hazelnut pesto, fontina, taleggio

BIGS

LAMB PAPPARDELLE 21
Braised lamb, fennel, oven dried tomato, arugula, garlic, shallots, parmesan cheese

ROASTED MARY'S CHICKEN BREAST 19
Carrot purée, gnocchi, rainbow chard

SKUNA BAY SALMON 25
Basil brown butter, hazelnuts, green beans, crème fraîche mash

NATURAL FILET* 40
Roasted cauliflower, English peas, cauliflower purée, prosciutto, port reduction

BURGERS & SUCH

With seasoned yukon potato chips, farm greens or french fries

AMERICAN BURGER* 16
Grass-fed beef, cheddar cheese, onion, tomato, pickle, lettuce, secret sauce

WESTERN BURGER* 17
Grass-fed beef, pepper jack, bbq sauce, dbl smoked bacon, caramelized onion, pickle, secret sauce

VEGGIE BURGER 16
House-made veggie patty, brie, tomato, lettuce, secret sauce

GRILLED CHICKEN SANDWICH 16
Grilled chicken breast, bacon jam, spicy jack, sriracha aioli, baby greens, oven dried tomato, amish bun

STEAK HOUSE TRI-TIP SANDWICH 19
Smoked natural tri-tip, fried onion, arugula, salsa, house-made steak sauce, pretzel bun

FRIED CHICKEN SANDWICH 16
Buttermilk fried chicken, cheddar cheese, tomatillo slaw, sriracha mayo, bbq sauce, pickles, amish bun

ITALIAN SMOKED TURKEY 16
Smoked turkey, pesto, burrata cheese, oven dried tomato, watercress, pickled cucumber, salsa macha, sunflower bread

FISH & CHIPS 18
Beer battered Alaskan cod, thin fries, malt vinegar aioli, cocktail sauce

MUSHROOM & SHORT RIB MELT 18
Braised beef short rib, roasted mushrooms, caramelized onion, watercress, mozzarella cheese, oven dried tomato, chipotle mayo, country bread

SOUPS & SALADS

CHICKEN GUAJILLO SOUP 8
Avocado crema, grilled chicken, fried tortilla

SOUP OF THE DAY 8

SPICED SHRIMP 19
Soba noodle, cucumber, avocado, romaine lettuce, cherry tomato, basil vinaigrette, sunflower seeds, chickpeas, roasted corn

ARUGULA & QUINOA 18
Mary's chicken breast, tomato, cucumber, grapefruit, spiced almonds, lemon parmesan dressing

CHICKEN & GOAT CHEESE 19
Seasoned chicken breast, goat cheese, red baby gem lettuce, tomato, green bean, green goddess dressing, peppadew pepper, avocado, sunflower seeds

S&S COBB 20
Duroc slab bacon, fried chicken, egg, avocado, tomato, cucumber, olives, white cheddar cheese, buttermilk ranch

TRI-TIP* 20
Speckled romaine, fried onion, corn, pumpkin seed, radish, charred onion vinaigrette

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

CHARRED BROCCOLINI 12
Burrata cheese, garlic confit, almonds, charred lemon

WEST COAST OYSTER*

Each 3.5 | 1/2 Dozen 20 | Dozen 37

EAST COAST OYSTER*

Each 3.75 | 1/2 Dozen 21 | Dozen 39

White balsamic mignonette, cocktail sauce, lime

Ask your server for daily selection

COCKTAILS

S&S MOSCOW MULE 13

Christiania Vodka, house-made agave ginger syrup, Q sparkling soda, fresh lime juice
•Substitute Redbreast 12 Yr Old Irish Whiskey for Saint Irish Mule

WHISKEY AND COLA 14

Redbreast 12 Yr Old Irish Whiskey, house-made cola syrup, Q sparkling soda

DARK & STORMY 12

Goslings Black Seal Rum, house-made ginger syrup, fresh lime juice, Q soda water

S&S BLOODY MARY 12.5

Petergoff Vodka, house-made bloody mary mix, fresh horseradish

MY PALOMA 13

Gran Dovejo Tequila, fresh citrus, agave nectar, Q grapefruit soda, black lava salt

HIBISCUS CHILL 13.5

Four Roses Small Batch Bourbon, Copper & Kings American Brandy, hibiscus tea, cherry syrup, fresh lemon juice

RHINESTONE FRUIT COWBOY 14.5

Apricot infused Dolin Bianco Vermouth, Kirschwasser, cherries, white peach puree, vanilla, fresh lemon

MIMOSA with fresh orange juice

•San Venanzio DOCG Prosecco 9
•Medivol Crémant de Limoux Brut 12

COCKTAIL OF THE MONTH PRICE VARIES

Cocktail changes each month, made with seasonal ingredients

NON-ALCOHOLIC BEVERAGES

Llanllyr Source Sparkling Water 750ml	7
Llanllyr Source Spring Water 750ml	7
Mexican Coke: 12oz	3.75
Diet Coke: 8oz	2.25
7-Up / Root Beer	3.5

HOUSE LEMONADES

Plain	4.5
Kale + Cucumber	4.75
Blueberry	4.75

COFFEE, ESPRESSO & TEA

Regular or Decaf (unlimited refills)	4
French Press	7
Espresso	4 6
Organic Zhi Tea	4

WINES BY THE GLASS

SPARKLING

Le Colture Brut Rosé Veneto, Italy, NV	13
Medivol Crémant de Limoux Brut Limoux, France, NV	12
Muga 'Conde de Haro' Brut Cava DOCa, Spain, '15	14
San Venanzio DOCG Prosecco Veneto, Italy, NV	10

CHARDONNAY

Delaire Graff Estate Reserve Banghoek, South Africa, '17	14
Domaine Cordier Macon 'Aux Bois d'allier' Macon, Burgundy, France, '15	16
Chalone Vineyard Estate, Chalone, '15	11
Stoller Family Estate Reserve Dundee Hills, Oregon, '16	17

OTHER WHITE VARIETALS

White Rhone, Ferraton Pere & Fils 'Lauden' Cotes-du-Rhones Villages, France, '16	12
Pinot Grigio, Casali Maniago Colli Orientali del Friuli, Italy, '16	10
Riesling, Dr. Hermann 'H' Mosel, Germany, '18	14
Sauvignon Blanc, La Petite Perriere Loire Valley, France, '17	9
Sauvignon Blanc, Peju, Napa Valley '17	13

ROSÉ

Chateau Val Joanis, 'Josephine' Cotes du Luberon, France, '18	14
Muga, Rioja, Spain, '17	12

PINOT NOIR

Lincourt, Santa Rita Hills, '15	13
Pellegrini, Russian River Valley, '17	17
Spy Valley Marlborough, New Zealand, '14	15

CABERNET SAUVIGNON

Elderton Estate Barossa Valley, Australia '15	18
Gouguenheim Reserva Mendoza, Argentina, '14	11
Jamieson Ranch Vineyards 'Double Lariat', Napa Valley, '16	22
San Fabiano Calcinaia Tuscany, Italy, '11	14

OTHER RED VARIETALS

Chianti Classico, Valiano Poggio Teo, Tuscany, Italy, '12	13
Red Blend, VIK, 'Milla Cala' Millahue, Chile, '12	15
Bordeaux, Château Aney Haut-Medoc, France, '15	15
Malbec, Weinert Mendoza, Argentina, '06	16

OTHER RED VARIETALS (cont'd)

Syrah, Saxon Brown 'Fighting Brothers', Sonoma Coast, '13	16
Tempranillo Reserva, La Rioja Alta 'Viña Alberdi', Rioja, '12	14
Zinfandel, Armida Winery Maple Creek Vineyard, Sonoma Valley, '15	16

DRAFT BEER

SEASONAL SELECTION

Select Brewery (13oz glass) PRICE VARIES

PALE ALES

Knee Deep Brewing Citra Lights Pale Ale 5.5%	8
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CIDER

Golden State Cider 6.1%	8.5
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SAISON / FARMHOUSE ALES

Funkwerks Saison 6.8% (13oz glass)	8
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BELGIAN-STYLE STRONG ALE

Victory Brewing Golden Monkey 9.5% (13oz glass)	7.5
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STOUT / PORTER

AleSmith Speedway Stout 12% (13oz glass)	10
Bell's Brewing Kalamazoo Stout 6%	8
Epic Brewing Son of a Baptist 8% (13oz glass)	8

CREAM ALE

Anderson Valley Cerveza Crema 5%	8
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MALTY

Figueroa Mountain Danish Red Lager 5.5%	8
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SOUR ALE

The Bruery Wit The Funk 5.7% (13oz glass)	9
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WHEAT ALES

Funkwerks Belgian-Style White Ale 4.8% (13oz glass)	8
Karl Strauss Windansea Wheat 5.1%	7.5

LAGER / PILSNER

Alesmith Sublime Mexican Lager 5.2%	7.5
Beachwood Brewing Foam Top Blonde 5.5%	7.5
Chapman Crafted Pilsner 5.2%	8.5
Common Space Helles Lager 5.2%	8
Schönramer Gold 6%	8

INDIA PALE ALE

21st Amendment Blood Orange IPA 7%	8
Beachwood Rotating IPA	8.5
Common Space Brewing West Coast IPA 6.8%	8
King Harbor Tiki Hut 7.5%	7.5
Modern Times Rotating IPA 7.2%	9
Three Weavers Knotty IPA 8.6% (13oz glass)	8.5

SEE OUR BAR BOOK FOR A COMPLETE LISTING OF OUR BEER, WINE, AND SPIRIT OFFERINGS

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