

SAINT & SECOND

FALL | LUNCH

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

GENERAL MANAGER
JAVIER TORRES

EXECUTIVE CHEF
CHRISTOPHER SANCHEZ

For the Table

MEZZE PLATE 14

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

GOCHUJANG-GLAZED PORK BELLY 19

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

CHARRED AVOCADO HUMMUS 15

organic white bean, zhug, nigella seeds, rainbow carrot escabeche, tahini, French feta, grilled flatbread

RICOTTA MEATBALLS 20

beef, pork, Bellwether Farms ricotta, San Marzano tomatoes, grilled bread

CRAB CAKES 19

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

TRUFFLE FRIES 15

black truffle Gruyère fondue, duck fat, parmesan, chive

MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

PARKER HOUSE ROLLS 7

brushed with butter, finished with salt

SPANISH FRIED CALAMARI 22

chorizo aioli, shishito peppers, lemon, torn herbs

Raw Bar

SPICY TUNA ON CRISPY RICE* 28

fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame

YELLOWFIN 'KINILAW' CEVICHE* 21

leche de tigre, herb-infused coconut oil, mango, Thai chili, taro chips

SHRIMP COCKTAIL 26

brown butter remoulade, cocktail sauce, lime

OYSTERS* MP

white balsamic mignonette, cocktail sauce, lime, seasonal selections

JUMBO KING CRAB LEGS

served split & chilled with drawn butter, lemon and flaky salt
½ lb MP | 1 lb MP

Salads & Soup

BEETS & BURRATA 17

watermelon radish, watercress, Marcona almonds, mint, sea salt, champagne vinaigrette

with crispy prosciutto 23

SUPER FOOD 19

crispy quinoa, tomato, sunflower seeds, charred asparagus, avocado, fava beans, red wine vinaigrette

with pan-roasted Mary's chicken 29

with pan-roasted Skuna Bay salmon 36

CAESAR 15

Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper

with pan-roasted Mary's chicken 25

with grilled prime flat iron 31

with pan-roasted Skuna Bay salmon 32

WEDGE 16

iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives

with pan-roasted Mary's chicken 26

with grilled prime flat iron 31

with pan-roasted Skuna Bay salmon 33

ASIAN CHOPPED 16

mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles

with pan-roasted Mary's chicken 26

with pan-roasted Skuna Bay salmon 33

FRENCH ONION SOUP 12

caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives

Between Bread

with seasoned Yukon potato chips, a salad of local greens, herbs and sherry vinaigrette or sea salt fries

CROQUE MONSIEUR 20

toasted brioche, smoked ham, Gruyère, béchamel, Dijon mustard, EVOO, chives

S&S SIGNATURE BURGER* 25

ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

CRISPY CHICKEN SANDWICH 19

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

GRILLED PROVOLETA 18

seared provolone, marinated eggplant, pickled sweet pepper, garlic aioli, Italian salsa verde, alfalfa sprouts, grilled sourdough

FILLET O' FISH 17

crispy haddock fillet, chili crunch tartar, shredded cabbage, American cheese, pickles, potato brioche

RIBEYE STEAK SANDWICH* 26

shaved steak, white cheddar, béarnaise mayo, arugula, pickled red onion, French roll

Mains

BUTTERNUT SQUASH CAVATELLI 29

black truffle, roasted maitake mushrooms, ricotta, black pepper, crispy brussels sprouts leaves

with crispy prosciutto 35

ROASTED MARY'S CHICKEN BREAST 26

cherry mostarda, black garlic, creamed cornbread, Italian chicories, Aleppo pepper

PAN-SEARED SALMON 35

roasted cauliflower, cauliflower purée, yuzu-caper butter, pepitas, cilantro

S&S FISH & CHIPS 25

crispy haddock fillet, sea salt fries, tartar sauce, grilled lemon

PRIME STEAK & FRITES* 39

prime flat iron, brandy peppercorn sauce, bistro salad, duck fat fries



Cocktails

CUCUMBER BLOSSOM 17

Luxardo Bitter Bianco, Crop Meyer Lemon Vodka, mignonette, cucumber, Fever-Tree Lime Yuzu Soda, Bisol 'Jeio' DOC Prosecco

SAINT TIKI 17

Bushmills Black Bush Irish Whiskey, Bénédictine, Giffard banane liqueur, lime juice, cold-pressed pineapple juice, housemade ginger syrup, The Bitter Truth Bogart's Bitters

MORITA, MY FRIEND 16.5

Herradura Blanco Tequila, Legendario Domingo Mezcal, Morita chile-infused coconut liqueur, pineapple juice, salt-rimmed glass

OUT OF THE SHELL* 17

Dingle Gin, housemade pistachio syrup, cardamom, Luxardo Maraschino Liqueur, whole egg

FALL ON THE SAND 17

Flor de Caña 4yr White Rum, cream of coconut, allspice, ginger, lime juice, Luxardo cherry

MIMOSA with fresh orange juice and Bisol 'Jeio' DOC Prosecco 11

MIMOSA TRAY

served with three seasonal juices and assorted fresh berries.

Bottle of choice:

- Bisol Crede DOCG Prosecco Valdobbiadene, Italy, '22 64
- Bisol 'Jeio' DOC Prosecco 47
- Lyre's Classico Non-Alcoholic Sparkling, England 48
- Mirabelle Brut Rosé North Coast 73

WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK, AND, DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS. FOR MORE INFORMATION, GO TO WWW.P65WARNINGS.CA.GOVIALCOHOL.

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

DRAFT

PALE ALE			
Fremont Brewing Sky Kraken 5.5%	8.5		
BELGIAN-STYLE			
Victory Brewing Golden Monkey 9.5% (12oz)	8.25		
STOUT			
Abnormal Mocha Stout 5.1%	8.5		
Left Hand Milk Stout 6.0%	8.25		
AMBER			
Eureka Tacos+ Beer Amber Lager 5.6%	8.25		
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%	8.75		
WHEAT			
Karl Strauss Windansea Wheat 5.1%	7.75		
SOUR			
Beachwood Blendery Rotating Sour abv varies (8oz)			
LAGER / BLONDE			
Beachwood Brewing Hayabusa Japanese-style Lager 5.3%	7.75		
Bottle Logic 714 Blonde Ale 4.8%	8		
Chapman Crafted Pilsner 5.2%	8.75		
pFriem American Lager 5.0%	9		
Societe Light Beer 4.5%	7.75		
INDIA PALE ALE			
Almanac Beer Co. Big Love Hazy DIPA 9.0% (12oz)	8.5		
BrewDog Elvis Juice Grapefruit-Infused 6.5%	8.5		
Common Space Good Signs 6.5%	8.5		
Coronado Palm Sway 6.5%	8.5		
Harland Hazy 6.5%	8.5		
Knee Deep Deep Island Tropical 6.0%	8.25		
Trademark Brewing Codebreaker 7.0%	8.25		
BEER ALTERNATIVE			
Newtopia Cyder Soirée Apple 6.5%	8.75		

WINE

SPARKLING				SPANISH REDS			
Bisot 'Uejo' DOC Prosecco, Valdobbiadene, Italy			39	Bodegas Muga, 'Torre Muga,' Rioja, '19			185
Charles Heidsieck Brut Reserve, Champagne, France			116	Castillo de Cuzcurruta, Señorío de Cuzcurruta, Rioja Reserva, '18			100
Gusbourne Blanc de Blancs, Kent & West Sussex, England			105	La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '18	15	28	56
Henriot Brut Millésime, Champagne, France, '12			175	La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '15			67
Llupart Brut Reserva, Corpinnat, Spain, '20			58	Sierra Cantabria Crianza Tempranillo, Rioja, '20	12	22	44
'Mirabelle' Brut Rosé, North Coast	18		65	PINOT NOIR			
Taittinger Brut La Francaise, Reims, France	26		98	Château de Pommard Clos Marey-Monge Monopole			190
CHARDONNAY				Burgundy, France, '15			
Domaine de la Garenne, Mâcon, France, '18	15	28	56	Coeur de Terre Vineyard, McMinnville, Oregon, '22	16	30	60
Esprit Leflaive Pouilly-Fuissé Burgundy, France, '21			170	Paul Hobbs, Russian River Valley, '21			94
Hartford Court, Russian River Valley, '22	18	34	68	Soliste Narcisse, Sonoma Coast, '18	26	50	100
Kistler 'Les Noisetiers,' Sonoma Coast, '20			150	Spy Valley, Marlborough, New Zealand, '20			56
Kumeu River Mate's Vineyard, New Zealand, '19			123	RED BLENDS & OTHER GRAPES			
Saxon Brown Hyde Vineyard, Carneros, '18	27	52	104	Aleksander Reserve, Paso Robles, '16			150
PINOT GRIGIO				Beckmen Purisima Mountain Vineyard Syrah	15	28	56
Infiné 1939, Trentino, Italy, '18			65	Ballard Canyon, Santa Barbara, '21			
Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22	15	28	56	Beckmen Purisima Mountain Vineyard, 'Block Six,' Syrah			135
ROSÉ				Ballard Canyon, Santa Barbara, '21			
Chateau La Mascaronne, Provence, France, '22	16	30	60	Caro Red Blend, Mendoza, Argentina, '19			130
SAUVIGNON BLANC & BORDEAUX BLANC				Casa Ferreirinha, Quinta da Leda, Douro, Portugal, '18			138
Château Motte Maucourt Bordeaux Blanc, France, '23	10	19	38	Dariouh Signature Shiraz, Napa Valley, '21			145
Château Rieussec, 'R de Rieussec' Blanc, Bordeaux, France, '18			85	E. Guigal Châteauneuf-du-Pape, Southern Rhône, France, '18			120
Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, '23	16	30	60	Epiphany Grenache, Santa Barbara County, '19			65
Spy Valley 'E Block' Single Vineyard			65	Hill Family, 'Red Door,' Napa Valley, '18			140
Waihopai Valley, New Zealand, '21				Los Vascos Cromas Gran Reserva Carmenère, '20			56
Spy Valley, Marlborough, New Zealand, '22		20	40	Colchagua, Chile			
OTHER WHITES				Los Vascos Cromas Gran Reserva Cabernet Franc, '20			65
Millton Clos de Ste. Anne, La Bas, Chenin Blanc,			135	Colchagua, Chile			
Manutuke, New Zealand, '20				Opus One Red Blend, Napa, '18			595
Millton Clos de Ste. Anne, Les Arbres, Viognier,			130	Quinta do Crasto Tinta Roriz, Douro, Portugal, '16			185
Manatuke, New Zealand, '20				San Simeon Petite Sirah, Paso Robles, '20			60
Muga White, Rioja, Spain, '23	13	25	50	Truchard Merlot, Carneros, '20			79
ZINFANDEL				VIK, 'La Piu Belle,' Cachapoal Valley, Chile, '11			98
Carol Shelton, Rocky Reserve, Sonoma, '19			84	VIK, 'Milla Cala,' Millahue, Chile, '19	19	36	72
ITALIAN REDS				VIK, Millahue, Chile, '12			185
Antinori Tignanello, Tuscany, '19			235	CABERNET SAUVIGNON			
Bava Barolo, 'Scarrone,' Piedmont, '06			195	Dariouh Signature Cabernet, Napa Valley, '18			230
Conte D'Attimis-Maniago, Cabernet Blend, 'Vignaricco,' Friuli, '19	16	30	60	Frog's Leap, Rutherford, Napa Valley, '19			150
Gaja DaGromis Barolo, Piedmont, '20			230	G&C Lurton, Trinité Estate, Sonoma County, '17	25	46	92
Tenuta San Guido, 'Sassicaia' Red Blend, Bolgheri, '19			500	Inglenook, Napa Valley, '18			125
				Inglenook, 'Rubicon,' Napa Valley, '18			295
				Mendel, Mendoza, Argentina, '21	13	24	48
				Meyer, Napa Valley, '17			140
				Paul Hobbs, Napa Valley, '20			135
				Shafer, 'One Point Five,' Napa Valley, '21			230
				BORDEAUX			
				Blason de l'Evangile, Pomerol, France, '17			175
				Château Beauregard, Pomerol, '19			170
				Château Léoville 'Las Cases,' Saint-Julien, '01			500
				Château Marquis de Terme, Margaux, France, '15			140
				Château Pichon Longueville Baron, Pauillac, France, '16			500
				Le Carillon d'Angelus, Saint-Emilion, France, '16			354
				Les Tourelles de Longueville, Pauillac, France, '18			139

Spirit-Free

TAKE IT EASY	13
Martini & Rossi Non-Alcoholic Floreale, housemade ginger syrup, lime juice, Fever-Tree Sparkling Lime & Yuzu	
GRUMPY APPLE	13
cold-pressed apple juice, orgeat syrup, cinnamon, lemon juice, Fever-Tree Tonic Water	
SOBER BIRD	13
Lyre's Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel	

Non-Alcoholic Beverages

Sparkling Water: 750ml	9	Orange Juice	5.5	COFFEE, ESPRESSO & TEA	
Spring Water: 750ml	9	Grapefruit Juice	5.5	Serving Trinidad Fair Trade & Organic Coffee	
Mexican Coke: 12oz	5.25	HOUSE LEMONADES		Whole milk & oat milk available	
Diet Coke: 8oz	4.25	Plain	5	Regular or Decaf (unlimited refills)	4.5
Sprite / Root Beer: 12oz	5.25	Kale + Cucumber	5.5	French Press	7.5
Fever-Tree Club Soda / Tonic /	3	Blueberry	5.5	Espresso	4.5 6.5
Ginger Ale 5oz				Saint Matcha Latte	6.5
Iced Tea	4.25			Vanilla Latte	6.5
				Harney & Sons Tea	4.5