

WINTER / LUNCH

# SAINT & SECOND

Our seasonal fare stars fresh and local ingredients sourced from artisanal purveyors who share our dedication to quality and service.

GENERAL MANAGER  
*Joel Barajas*  
JOEL BARAJAS

EXECUTIVE CHEF  
*Enrique Diaz*  
ENRIQUE DIAZ

## TO START

### MEZZE PLATE 15

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

### RICOTTA MEATBALLS 22

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

### GOCHUJANG-GLAZED PORK BELLY 20

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

### CHARRED AVOCADO HUMMUS 16

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

### PARKER HOUSE ROLLS 8

brushed with butter, finished with salt

### CRAB CAKES 20

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

### MAC & 'SHROOMS' 16

white cheddar, wild mushrooms, bread crumbs

### TRUFFLE FRIES 15

black truffle Gruyère fondue, duck fat, parmesan, chive

### SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

### FRENCH ONION SOUP 13

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

## RAW BAR

### SPICY TUNA ON CRISPY RICE\* 29

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

### YELLOWFIN 'KINILAW' CEVICHE\* 22

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

## BETWEEN BREAD

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

### CROQUE MONSIEUR 21

toasted brioche, smoked ham, Gruyère, béchamel, Dijon mustard, EV00, 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 20

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

### GRILLED PROVOLETA 19

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

### FILET O' FISH 18

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

### RIBEYE STEAK SANDWICH\* 27

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

## MAINS

### BUTTERNUT SQUASH CAVATELLI 30

black truffle, roasted maitake mushrooms, ricotta, black pepper, crispy brussels sprout leaves + crispy prosciutto add 6

### ROASTED MARY'S CHICKEN BREAST 27

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

### S&S FISH & CHIPS 26

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

### PRIME STEAK & FRITES\* 40

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

### PAN-SEARED SALMON 37

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

## GREENS

### CAESAR 16

Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper + pan-roasted Mary's chicken add 10

### WEDGE 17

iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives + grilled prime flat iron\* add 15

### BEETS & BURRATA 18

watermelon radish, watercress, Marcona almonds, mint, sea salt, champagne vinaigrette + crispy prosciutto add 6

### ASIAN CHOPPED 17

mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles + Skuna Bay salmon add 17

### SUPER FOOD 20

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## FROM THE BAR

## BEER

### CUCUMBER BLOSSOM 18

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

### MORITA, MY FRIEND 17.5

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

### OUT OF THE SHELL\* 17.5

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

### FALL ON THE SAND 17.5

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

### MAPLE CLOUDS\* 20

Bushmills Black Bush Irish Whiskey, Lustau East India Solera Sherry, Averna Amaro, bitters blend, maple-orange foam

### WHISKEY & COLA 17

Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart's Bitters, sparkling water

### MIMOSA 12

Fresh orange juice and Llopart Brut Reserva

### MIMOSA TRAY

served with three seasonal juices and assorted fresh berries

### BOTTLE OF CHOICE:

+ Llopart Brut Reserva 60  
Corpinnat, Spain, '20

+ Charles Heidsieck Brut Reserve 138  
Champagne, France

+ Lyre's Classico 48

Non-Alcoholic Sparkling, England

+ Mirabelle Brut Rosé 73  
North Coast

### DRAFT BEER ABV PRICE

Societe Light Beer	4.5%	7.75
21st Amendment El Sully Mexican-Style Lager	4.8%	7.75
Beachwood Brewing Hayabusa Japanese-Style Lager	5.3%	7.75
Societe The Pupil IPA	7.5%	8.5
MadeWest Hazy IPA	7.0%	8.75
Pizza Port Mongo Double IPA (12oz glass)	8.0%	9

### DRAFT BEER ABV PRICE

Victory Golden Monkey Belgian-Style Ale (12oz glass)	9.5%	8.25
Maui Brewing Coconut Hiwa Porter	6.0%	8.25

### BOTTLES & CANS

Best Day Brewing N/A IPA less than 5.0%	7
Best Day Brewing N/A Kölsch less than 5.0%	7
Julian Harvest Apple Cider (16oz can)	6.99% 10

## WINE BY THE GLASS

## SPIRIT-FREE

### SPARKLING

Llopart Brut Reserva, Corpinnat, Spain, '20	14
Charles Heidsieck Brut Reserve, Champagne, France	26
Henriot Brut Millésime, Champagne, France, '12	50

### CHARDONNAY

Domaine de la Garenne, Mâcon, France, '19	15
Hartford Court, Russian River Valley, '22	18
Saxon Brown Hyde Vineyard, Carneros, '18	27

### PINOT GRIGIO

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22	15
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### ROSÉ

Château La Mascaronne, Provence, France, '22	16
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### OTHER WHITE

Muga White, Rioja, Spain, '23	13
Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, '23	15

### SAUVIGNON BLANC/BORDEAUX BLANC

Château Motte Maucourt Bordeaux Blanc, France, '23	10
Château Rieussec 'R de Rieussec' Blanc Bordeaux, France, '18	24

### SPANISH RED

Sierra Cantabria Crianza Tempranillo, Rioja, '20	15
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### PINOT NOIR

Coeur de Terre Vineyard, McMinnville, Oregon, '21	16
Soliste Narcisse, Sonoma Coast, '18	26

### RED BLENDS & OTHER GRAPES

Beckmen Purisima Mountain Vineyard Syrah, Ballard Canyon, Santa Barbara, '21	15
VIK 'Milla Cala,' Millahue, Chile, '19	19

### CABERNET SAUVIGNON

Auctioneer, Napa Valley, '21	18
G&C Lurton Trinité Estate, Sonoma County, '17	25
Inglenook, Napa Valley, '18	38

### TAKE IT EASY 13.5

Martini & Rossi Non-Alcoholic Floreale, housemade ginger syrup, lime juice, Fever-Tree Sparkling Lime & Yuzu

### GRUMPY APPLE 13.5

cold-pressed apple juice, orgeat syrup, cinnamon, lemon juice, Fever-Tree Tonic Water

### SOBER BIRD 13.5

Lyre's Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel

## NON-ALCOHOLIC BEVERAGES

Sparkling Water 750ml	9
Spring Water 750ml	9
Mexican Coke 12oz	5.25
Diet Coke 8oz	4.25
Sprite 12oz	5.25
Root Beer 12oz	5.25
Fever-Tree 5oz	3
Club Soda / Tonic / Ginger Ale	
Iced Tea	4.25
Orange Juice	5.5
Grapefruit Juice	5.5

### HOUSE LEMONADES

Plain	5
Kale + Cucumber	5.5
Blueberry	5.5

### COFFEE, ESPRESSO & TEA

Trinidad Fair Trade & Organic Coffee	
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

ASK YOUR SERVER TO VIEW FULL BAR BOOK