

WINTER / DINNER

SAINT & SECOND

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

GENERAL MANAGER

Javier Torres
JAVIER TORRES

EXECUTIVE CHEF

Christopher Sanchez
CHRISTOPHER SANCHEZ

TO START

MEZZE PLATE 14

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

RICOTTA MEATBALLS 21

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

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

PARKER HOUSE ROLLS 7

brushed with butter, finished with salt

CRAB CAKES 19

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

MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

TRUFFLE FRIES 15

black truffle Gruyère fondue, duck fat, parmesan, chive

SPANISH FRIED CALAMARI 22

chorizo aioli, shishito peppers, lemon, torn herbs

FRENCH ONION SOUP 13

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

GREENS

CAESAR 15

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

WEDGE 16

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

SUPER FOOD 19

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

BEETS & BURRATA 17

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

ASIAN CHOPPED 16

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

MAINS

BUTTERNUT SQUASH CAVATELLI 32

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

ROASTED MARY'S CHICKEN 35

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

PRIME STEAK & FRITES* 47

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

PAN-SEARED SALMON 36

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

PAN-ROASTED BRANZINO 39

parsnip purée, chimichurri, tomato conserva, crispy parsnips

S&S FISH & CHIPS 25

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

SMOKED & GLAZED PORK CHOP 38

grilled Asian pears, 'nduja, brussels sprouts, aged cheddar grits, candied pecans, avocado honey

COLOSSUS SHRIMP A LA PLANCHA 33

saffron risotto, garlic aioli, tomato confit, mascarpone, basil

ANGUS FILET MIGNON* 63

crème fraîche potato purée, grilled asparagus, red wine demi-glace

FROM THE BAR

OUT OF THE SHELL* 17

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

CUCUMBER BLOSSOM 17

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

MAPLE CLOUDS* 19

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

MORITA, MY FRIEND 16.5

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

WHISKEY & COLA 17

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

FALL ON THE SAND 17

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

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**

BETWEEN BREAD

with a salad of local greens, herbs and sherry vinaigrette, or sea salt fries

S&S SIGNATURE BURGER* 25

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

GRILLED PROVOLETA 18

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

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

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.gov/alcohol.

WINE



SPARKLING

Bisot 'Jeio' DOC Prosecco, Valdobbiadene, Italy	11	39
Llopart Brut Reserva, Corpinnat, Spain, '20		58
'Mirabelle' Brut Rosé, North Coast	18	65
Taittinger Brut La Francaise, Reims, France	26	98
Gusbourne Blanc de Blancs, Kent & West Sussex, England		105
Charles Heidsieck Brut Reserve, Champagne, France		116
Henriot Brut Millésime, Champagne, France, '12		175

CHARDONNAY

Domaine de la Garenne, Mâcon, France, '18	15	28	56
Hartford Court, Russian River Valley, '22	18	34	68
Saxon Brown Hyde Vineyard, Carneros, '18	27	52	104
Kumeu River Mate's Vineyard, New Zealand, '19			123
Saxon Brown, SBX Reserve, Sonoma, '17			140
Domaine Coffinet-Duvernay, Chassagne-Montrachet Burgundy, France, '21			150
Kistler 'Les Noisetiers,' Sonoma Coast, '20			150
Esprit Leflaive Pouilly-Fuissé Burgundy, France, '21			170

PINOT GRIGIO

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22	15	28	56
Infiné 1939, Trentino, Italy, '18			65

ROSÉ

Château La Mascaronne, Provence, France, '22	16	30	60
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SAUVIGNON BLANC/BORDEAUX BLANC

Château Motte, Maucourt Bordeaux Blanc, France, '23	10	19	38
Spy Valley, Marlborough, New Zealand, '22	11	20	40
Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, '23	16	30	60
Spy Valley 'E Block' Single Vineyard Waihopai Valley, New Zealand, '21			65
Château Rieussec, 'R de Rieussec' Blanc, Bordeaux, France, '18			85

OTHER WHITES

Muga White, Rioja, Spain, '23	13	25	50
Millton Clos de Ste. Anne, Les Arbres, Viognier, Manatuke, New Zealand, '20			130
Millton Clos de Ste. Anne, La Bas, Chenin Blanc, Manutuke, New Zealand, '20			135
Trimbach, 'Frédéric Emile,' Riesling, Alsace, France '16			140

ZINFANDEL

Carol Shelton, Rocky Reserve, Sonoma, '19			84
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ITALIAN REDS

Conte D'Attimis-Maniago, Cabernet Blend, 'Vignaricco,' Friuli, '19	16	30	60
Bava Barolo, 'Scarrone,' Piedmont, '06			195
Gaja DaGromis Barolo, Piedmont, '20			230
Antinori Tignanello, Tuscany, '19			235
Tenuta San Guido, 'Sassicaia' Red Blend, Bolgheri, '19			500

SPANISH REDS

Sierra Cantabria Crianza Tempranillo, Rioja, '20	12	22	44
La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '18	15	28	56
La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '15			67
Castillo de Cuzcurruta, Señorío de Cuzcurruta, Rioja Reserva, '18			100
Bodegas Muga, 'Torre Muga,' Rioja, '19			185

PINOT NOIR

Spy Valley, Marlborough, New Zealand, '20			56
Coeur de Terre Vineyard, McMinnville, Oregon, '22	16	30	60
Paul Hobbs, Russian River Valley, '21			94
Soliste Narcisse, Sonoma Coast, '18	26	50	100
Château de Pommard Clos Marey-Monge Monopole Burgundy, France, '15			190

RED BLENDS & OTHER GRAPES

Beckmen Purisima Mountain Vineyard Syrah Ballard Canyon, Santa Barbara, '21	15	28	56
Los Vascos Cromas Gran Reserva Carmenère, '20 Colchagua, Chile			56
San Simeon Petite Sirah, Paso Robles, '20			60

RED BLENDS & OTHER GRAPES (CONTINUED)

Epiphany Grenache, Santa Barbara County, '19			65
Los Vascos Cromas Gran Reserva Cabernet Franc, '20 Colchagua, Chile			65
VIK, 'Milla Cala,' Millahue, Chile, '19	19	36	72
Truchard Merlot, Carneros, '20			79
VIK, 'La Piu Belle,' Cachapoal Valley, Chile, '11			98
E. Guigal Châteauneuf-du-Pape, Southern Rhône, France, '18			120
Caro Red Blend, Mendoza, Argentina, '19			130
Beckmen Purisima Mountain Vineyard, 'Block Six,' Syrah Ballard Canyon, Santa Barbara, '21			135
Casa Ferreirinha, Quinta da Leda, Douro, Portugal, '18			138
Hill Family, 'Red Door,' Napa Valley, '18			140
Dariouh Signature Shiraz, Napa Valley, '21			145
Aleksander Reserve, Paso Robles, '16			150
Quinta do Crasto Tinta Roriz, Douro, Portugal, '16			185
VIK, Millahue, Chile, '12			185
Cathiard, 'Founding Brothers,' Napa, '20			300
Opus One Red Blend, Napa, '18			595

CABERNET SAUVIGNON

Mendel, Mendoza, Argentina, '21	13	24	48
G&C Lurton, Trinité Estate, Sonoma County, '17	25	46	92
Inglenook, Napa Valley, '18			125
Paul Hobbs, Napa Valley, '20			135
Meyer, Napa Valley, '17			140
Frog's Leap, Rutherford, Napa Valley, '19			150
Dariouh Signature Cabernet, Napa Valley, '18			230
Shafer, 'One Point Five,' Napa Valley, '21			230
Inglenook, 'Rubicon,' Napa Valley, '18			295
BOND, Quella, Napa, '19			850
BOND, Vecina, Napa, '19			850

BORDEAUX

Les Tourelles de Longueville, Pauillac, France, '18			139
Château Marquis de Terme, Margaux, France, '15			140
Château Beauregard, Pomerol, '19			170
Anseillan Château Lafite Rothschild, Pauillac, France, '18			175
Blason de l'Évangile, Pomerol, France, '17			175
Le Carillon d'Angelus, Saint-Émilion, France, '16			354
Château Léoville 'Las Cases,' Saint-Julien, '01			500
Château Pichon Longueville Baron, Pauillac, France, '16			500

BEER

DRAFT BEER

	ABV	PRICE
Fremont Brewing Sky Kraken Pale Ale	5.5%	8.5
Victory Brewing Golden Monkey Belgian-Style (12oz)	9.5%	8.25
Abnormal Mocha Stout	5.1%	8.5
Left Hand Milk Stout	6.0%	8.25
Eureka Tacos+Beer Amber Lager	5.6%	8.25
Smog City Sabre-Toothed Squirrel Amber Ale	7.0%	8.75
Karl Strauss Windansea Wheat	5.1%	7.75
Beachwood Blendery Rotating Sour (8oz)	varies	11
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
Almanac Beer Co. Big Love Hazy DIPA (12oz)	9.0%	8.5
BrewDog Elvis Juice Grapefruit-Infused IPA	6.5%	8.5
Common Space Good Signs IPA	6.5%	8.5
Coronado Palm Sway IPA	6.5%	8.5
Harland Hazy IPA	6.5%	8.5
Knee Deep Deep Island Tropical	6.0%	8.25
Trademark Brewing Codebreaker IPA	7.0%	8.25

BEER ALTERNATIVE

Newtopia Cyder Soirée Apple	6.5%	8.75
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SPIRIT-FREE

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