

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

*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 12

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

## 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 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, 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 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

### FILET 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 sprout leaves + crispy prosciutto add 6

### ROASTED MARY'S CHICKEN BREAST 26

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

### 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

### PAN-SEARED SALMON 35

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

## 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

### 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

### SUPER FOOD 19

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.

#80 L 12.2024

## FROM THE BAR

## BEER

- CUCUMBER BLOSSOM 17**  
Luxardo Bitter Bianco, Crop Meyer Lemon Vodka, mignonette, cucumber, Fever-Tree Lime Yuzu Soda, Bisol 'Jeio' DOC Prosecco
- 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
- MAPLE CLOUDS\* 19**  
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 II**  
Fresh orange juice and Bisol 'Jeio' DOC Prosecco
- MIMOSA TRAY**  
served with three seasonal juices and assorted fresh berries
- BOTTLE OF CHOICE:**  
+ Bisol Crede DCG Prosecco 64  
Valdobbiadene, Italy, '22  
+ Bisol 'Jeio' DOC Prosecco 47  
+ Lyre's Classico 48  
Non-Alcoholic Sparkling, England  
+ Mirabelle Brut Rosé 73  
North Coast

DRAFT BEER	ABV	PRICE
Fremont Brewing Sky Kraken	5.5%	8.5
Victory Brewing Golden Monkey (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 IPA	6.0%	8.25
Trademark Brewing Codebreaker IPA	7.0%	8.25
<b>BEER ALTERNATIVE</b>		
Newtopia Cyder Soirée Apple	6.5%	8.75

## WINE BY THE GLASS

### SPARKLING

- Bisol 'Jeio' DOC Prosecco, Valdobbiadene, Italy 11  
'Mirabelle' Brut Rosé, North Coast 18  
Taittinger Brut La Francaise, Reims, France 26

### CHARDONNAY

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

### PINOT GRIGIO

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

### ROSÉ

- Chateau La Mascaronne, Provence, France, '22 16

### SAUVIGNON BLANC & BORDEAUX BLANC

- Château Motte Maucourt Bordeaux Blanc, France, '23 10  
Spy Valley, Marlborough, New Zealand, '22 11  
Lions de Suduiraut Bordeaux Blanc, 16  
Bordeaux, France, '23

### OTHER WHITE

- Muga White, Rioja, Spain, '23 13

### ITALIAN RED

- Conte D'Attimis-Maniago, Cabernet Blend, 16  
'Vignaricco,' Friuli, '19

### SPANISH REDS

- Sierra Cantabria Crianza Tempranillo, Rioja, '20 12  
La Rioja Alta, 'Viña Alberdi,' 15  
Tempranillo Reserva, Rioja, '18

### PINOT NOIR

- Coeur de Terre Vineyard, McMinnville, Oregon, '22 16  
Soliste Narcisse, Sonoma Coast, '18 26

### RED BLENDS & OTHER GRAPES

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

### CABERNET SAUVIGNON

- Mendel, Mendoza, Argentina, '21 13  
G&C Lurton, Trinité Estate, Sonoma County, '17 25

## 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

## NON-ALCOHOLIC BEVERAGES

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

ASK YOUR SERVER TO VIEW THE FULL BAR BOOK