

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  
*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 14

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

## 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**

### SUPER FOOD 20

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

### 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**

## MAINS

### BUTTERNUT SQUASH CAVATELLI 33

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

### ROASTED MARY'S CHICKEN 36

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 37

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

### PAN-ROASTED BRANZINO 41

parsnip purée, chimichurri, tomato conserva, crispy parsnips

### S&S FISH & CHIPS 26

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

### SMOKED & GLAZED PORK CHOP 37

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

### COLOSSUS SHRIMP A LA PLANCHA 34

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\* 17.5

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

### CUCUMBER BLOSSOM 18

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

### MAPLE CLOUDS\* 20

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

### MORITA, MY FRIEND 17.5

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 17.5

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

## 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 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 19

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](http://www.P65Warnings.ca.gov/alcohol)

WINE



SPARKLING

Llopart Brut Reserva, Corpinnat, Spain, '20	14	52
Schramsberg 'Mirabelle' Brut Rosé, North Coast		65
Gusbourne Blanc de Blancs, West Sussex, England		90
Charles Heidsieck Brut Reserve, Champagne, France	26	130
Henriot Brut Millésimé, Champagne, France, '12	50	165
Deutz 'Cuvée William Deutz' Brut Millésimé Champagne, France '13		300
Deutz Brut Rosé 'Amour de Deutz' Champagne, France, '13		350
Louis Roederer Cristal, Champagne, France, '13		450

CHARDONNAY

Domaine de la Garenne, Mâcon, France, '19	15	28	52
Hartford Court, Russian River Valley, '22	18	34	68
De Wetshof 'Lesca,' Robertson, South Africa, '22			70
Vie di Romans Friuli Isonzo, Friuli-Venezia Giulia, Italy '22			85
Château de Chamirey 'La Mission' 1er Cru, Mercurey, France, '18			98
Saxon Brown Hyde Vineyard, Carneros, '18	27	52	100
Chateau Montelena, Napa Valley, '21			120
Domaine Coffinet-Duvernay, Chassagne-Montrachet, Burgundy, France, '21			225
Esprit Leflaive Pouilly-Fuissé, Burgundy, France, '21			235
Kongsgaard, Napa Valley, '22			235
Aubert Eastside Vineyard, Russian River Valley, '22			250
Aubert UV-SL Vineyard, Sonoma Coast, '22			250
Aubert Lauren Estate Vineyard, Sonoma Coast, '22			325

PINOT GRIGIO

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22	15	28	52
Vie di Romans Dessimis Friuli Isonzo, Friuli-Venezia Giulia, Italy '21			95

ROSÉ

Château La Mascaronne, Provence, France, '22	16	30	60
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OTHER WHITE

Muga White, Rioja, Spain, '23	13	24	48
Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, '23	15	28	56
Domaine de la Pauline Sancerre, Loire Valley, France, '23			68
Millton Clos de Ste. Anne La Bas Chenin Blanc Manutuke, New Zealand, '20			135
Trimbach, 'Frédéric Emile,' Riesling, Alsace, France '16			165

SAUVIGNON BLANC/BORDEAUX BLANC

Château Motte Maucourt Bordeaux Blanc, France '23	10	20	40
Spy Valley 'E Block' Single Vineyard, Waihopai Valley, New Zealand, '21			65
Lions de Suduiraut Bordeaux Blanc, France '23			65
Frog's Leap Sauvignon Blanc, Napa Valley, '23			70
Château Rieussec 'R de Rieussec' Blanc, Bordeaux, France, '18	24	46	85

SPANISH REDS

Sierra Cantabria Crianza Tempranillo, Rioja, '20	15	28	52
La Rioja Alta 'Vina Ardanza' Tempranillo Reserva, Rioja, '15			65
Castillo de Cuzcurrita 'Señorío de Cuzcurrita,' Rioja Reserva, '18			90
Bodegas Muga 'Torre Muga,' Rioja, '20			180

PINOT NOIR

Coeur de Terre Vineyard, McMinnville, Oregon, '21	16	30	56
Spy Valley, Marlborough, New Zealand, '20			56
Domaine Françoise et Denis Clair 'Clair Clos Genet,' Santenay, France '21			90
Paul Hobbs, Russian River Valley, '21			94
Soliste Narcisse, Sonoma Coast, '18	26	50	96
DuMOL 'Ryan' Vineyard, Russian River Valley, '22			190
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 Cabernet Franc, Colchagua, Chile, '20			65
VIK 'Milla Cala,' Millahue, Chile, '19	19	36	72
E. Guigal Châteauneuf-du-Pape, Southern Rhone, France, '18			120
Beckmen Purisima Mountain Vineyard 'Block Six' Syrah, Ballard Canyon, Santa Barbara, '21			135
Caro Red Blend, Mendoza, Argentina, '19			135
Casa Ferreirinha Quinta da Leda, Douro, Portugal, '18			138
Hill Family 'Red Door,' Napa Valley, '18			140
Darioush Signature Shiraz, Napa Valley, '21			145
VIK, Millahue, Chile '18			185
Cathiard 'Founding Brothers,' Napa Valley, '20			235
Saxum G2 Vineyard Red Blend, Paso Robles, '21			390
Saxum Heart Stone Vineyard Red Blend, Paso Robles, '21			390
Saxum Broken Stones Vineyard Red Blend, Paso Robles, '21			390
Saxum James Berry Vineyard Red Blend, Paso Robles, '21			390
Sine Qua Non "Distenta III" Syrah, Central Coast, '21			525
Sine Qua Non "Distenta III" Grenache, Central Coast, '21			525
Opus One Red Blend, Napa Valley, '18			595

CABERNET SAUVIGNON

Auctioneer, Napa Valley, '21	18	34	68
G&C Lurton Trinité Estate, Sonoma County, '17	25	48	92
Inglenook, Napa Valley, '18	38	74	148
Frog's Leap, Rutherford, Napa Valley, '19			150
Darioush Signature Cabernet, Napa Valley, '19			230
Shafer 'One Point Five,' Napa Valley, '21			250
Inglenook 'Rubicon,' Napa Valley, '18			296
J. Davies 'Jamie,' Napa Valley			390
BOND 'Quella,' Napa Valley, '19			850
BOND, 'Vecina,' Napa Valley '19			850
Scarecrow, Napa Valley, '21			1,200

BORDEAUX

Château Marquis de Terme, Margaux, France, '15			140
Le Carillon d'Angelus, Saint-Emilion, France, '16			300
Château Pichon Baron, Pauillac, France, '16			400
Château Léoville 'Las Cases,' Saint-Julien, '01			500

ITALIAN REDS

Calidonia Chianti Classico Riserva DOCG, Tuscany, '18			85
Giovanni Manzone Barolo Bricat, Piedmont, '17			150
Bava Barolo 'Scarrone,' Piedmont, '06			195
Gaja DaGromis Barolo, Piedmont, '20			230
Antinori Tignanello Red Blend, Tuscany, '19			235
Biondi-Santi Brunello di Montalcino, Tuscany, '18			450
Tenuta San Guido 'Sassicaia' Red Blend, Bolgheri, '21			580

BEER

DRAFT BEER	ABV	PRICE	DRAFT BEER	ABV	PRICE
Societe Light Beer	4.5%	7.75	Victory Golden Monkey Belgian-Style Ale (12oz glass)	9.5%	8.25
21st Amendment El Sully Mexican-Style Lager	4.8%	7.75	Mauai Brewing Coconut Hiwa Porter	6.0%	8.25
Beachwood Brewing Hayabusa Japanese-Style Lager	5.3%	7.75	<b>BOTTLES &amp; CANS</b>		
Societe The Pupil IPA	7.5%	8.5	Best Day Brewing N/A IPA less than 5.0%		7
MadeWest Hazy IPA	7.0%	8.75	Best Day Brewing N/A Kölsch less than 5.0%		7
Pizza Port Mongo Double IPA (12oz glass)	8.0%	9	Julian Harvest Apple Cider (16oz can)	6.99%	10

SPIRIT-FREE

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