

# 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, muhammara, 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

### BROWN BUTTER

#### CHICKPEA HUMMUS 16

roasted artichoke, crispy chickpeas, rainbow carrot escabeche, grilled flatbread

### PRIME STEAK TARTARE\* 20

béarnaise aioli, fines herbes, truffle caviar pearls, toasted brioche

### PARKER HOUSE ROLLS 7

brushed with butter, finished with salt

### CRAB CAKES 19

crispy shallots, Asian pear, frisée, Espelette dijonnaise

### MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, breadcrumbs

### 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

### STONEFRUIT & 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 + pan-seared salmon **add 17**

## MAINS

### CORN CAVATELLI 32

housemade pasta, sweet corn, truffle pâté, roasted maitake mushrooms, black pepper ricotta + crispy prosciutto **add 6**

### ROASTED MARY'S CHICKEN 36

spring vegetable ratatouille, basil + English pea purée, caper chicken jus

### PRIME STEAK & FRITES\* 47

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

### PAN-SEARED SALMON 37

charred Bok choy, pink grapefruit, radish, coconut dashi, smoked trout roe, forbidden black rice

### PAN-ROASTED BRANZINO 39

fennel soubise, marinated baby tomatoes, shaved fennel salad, fines herbes

### 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

### MAINE LOBSTER RISOTTO 55

pickled hon-shimeji mushrooms, mascarpone, brandied lobster cream

### ANGUS FILET MIGNON\* 63

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

## FROM THE BAR

### YUZU MULE 17

Dingle Irish Vodka, yuzu juice, ginger, Fever-Tree Lime Yuzu Soda

### CUCUMBER BLOSSOM 17

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

### THE MISSING LINK 17

Casa Dragones Blanco Tequila, Legendario Domingo Mezcal, lime cordial, yuzu kosho

### GIN & ROSÉS 17.5

Dyfi Gin, Lustau Rosé Vermouth, pineapple, ginger, lime, mint

### WHISKEY & COLA 17

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

### FLORAL PRINT\* 18

Few Bourbon, lavender, honey, lemon juice, egg white

## RAW BAR

### SPICY TUNA ON CRISPY RICE\* 28

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

### YELLOWFIN AGUACHILE 22

cucumber, watermelon radish, pickled shallots, finger lime, taro root chips

### SHRIMP COCKTAIL 26

brown butter remoulade, cocktail sauce, lime

### OYSTERS\* MP

white balsamic mignonette, cocktail sauce, lime, seasonal selections

## BETWEEN BREAD

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

### S&S SIGNATURE BURGER\* 26

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

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, West Sussex, England, '18		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
Martinelli 'Bella Vigna,' Sonoma Coast, '21	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 Vannières, Bandol, France, '23	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, '20			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
Hourglass HG III, Napa Valley, '22			80
VIK, 'La Piu Belle,' Cachapoal Valley, Chile, '13			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
Darioush Signature Shiraz, Napa Valley, '21			145
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
Darioush Signature Cabernet, Napa Valley, '18			230
Shafer, 'One Point Five,' Napa Valley, '21			230
Inglenook, 'Rubicon,' Napa Valley, '18			295

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'Evangile, Pomerol, France, '17			175
Le Carillon d'Angelus, Saint-Emilion, 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

NOT-A-COLADA 13

cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer

SOBER BIRD 13

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