

SPRING / 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, 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 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 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 seasoned Yukon potato chips, 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

### LAMB PASTRAMI REUBEN 26

purple sauerkraut, white cheddar, secret sauce, marbled rye

### CRISPY CHICKEN SANDWICH 20

peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche

### GRILLED PROVOLETA 18

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

### MAINE LOBSTER ROLL 36

parker house roll, Maine lobster salad, hearts of celery, Espelette

### RIBEYE STEAK SANDWICH\* 26

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

## MAINS

### CORN CAVATELLI 29

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

### ROASTED MARY'S CHICKEN BREAST 26

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

### 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 36

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

## 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

### 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

### 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.

## 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

**YUZU MULE 17**  
Dingle Irish Vodka, yuzu juice, ginger, Fever-Tree Lime Yuzu Soda

**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

**FLORAL PRINT\* 18**  
Few Bourbon, lavender, honey, lemon juice, egg white

**WHISKEY & COLA 17**  
Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart's Bitters, sparkling water

**MIMOSA 11**  
Fresh orange juice and Bisol 'Jeio' DOC Prosecco

**MIMOSA TRAY**  
served with three seasonal juices and assorted fresh berries

**BOTTLE OF CHOICE:**  
+ Bisol 'Jeio' DOC Prosecco 47  
+ Lyre's Classico 48  
Non-Alcoholic Sparkling, England  
+ Taittinger Brut 106  
La Francaise, Reims, France  
+ Mirabelle Brut Rosé 73  
North Coast

	ABV	PRICE
<b>DRAFT BEER</b>		
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  
Martinelli 'Bella Vigna,' Sonoma Coast, '21 18  
Saxon Brown Hyde Vineyard, Carneros, '18 27

**PINOT GRIGIO**

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

**ROSÉ**

Château Vannières, Bandol, France, '23 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, Bordeaux, France, '23 16

**OTHER WHITE**

Muga White, Rioja, Spain, '23 13

**ITALIAN RED**

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

**SPANISH REDS**

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

**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 Ballard Canyon, Santa Barbara, '21 15  
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

**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

## 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	
Ginger Ale 12oz	5.25	Regular or Decaf	4.5
Fever-Tree 5oz	3	(unlimited refills)	
Club Soda / Tonic		French Press	7.5
Iced Tea	4.25	Espresso	4.5 / 6.5
Orange Juice	5.5	Saint Matcha Latte	6.5
Grapefruit Juice	5.5	Vanilla Latte	6.5
		Harney & Sons Tea	4.5
		whole milk and oat milk available	

ASK YOUR SERVER TO VIEW THE FULL BAR BOOK

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).  
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