

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

*Casper Khamphouy*  
CASPER KHAMPHOUY

EXECUTIVE CHEF

*Enrique Diaz*  
ENRIQUE DIAZ

## TO START

### MEZZE PLATE 15

baba ghanoush, muhammara, 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

### BROWN BUTTER CHICKPEA HUMMUS 17

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

### PRIME STEAK TARTARE\* 21

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

### PARKER HOUSE ROLLS 8

brushed with butter, finished with salt

### CRAB CAKES 20

crispy shallots, Asian pear, frisée, Espelette dijonnaise

### MAC & 'SHROOMS' 16

white cheddar, wild mushrooms, breadcrumbs

### SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

### FRENCH ONION SOUP 13

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

## RAW BAR

### SPICY TUNA ON CRISPY RICE\* 29

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

### YELLOWFIN AGUACHILE 23

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 27

purple sauerkraut, white cheddar, secret sauce, marbled rye

### CRISPY CHICKEN SANDWICH 21

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

### GRILLED PROVOLETA 19

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

### MAINE LOBSTER ROLL 37

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

### RIBEYE STEAK SANDWICH\* 27

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

## MAINS

### CORN CAVATELLI 30

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

### ROASTED MARY'S CHICKEN BREAST 27

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

### S&S FISH & CHIPS 26

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

### PRIME STEAK & FRITES\* 40

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

## 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

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

### SUPER FOOD 20

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 18**  
Luxardo Bitter Bianco, Crop Meyer Lemon Vodka, mignonette, cucumber, Fever-Tree Lime Yuzu Soda, Bisol 'Jeio' DOC Prosecco

**YUZU MULE 17.5**  
Dingle Irish Vodka, yuzu juice, ginger, Fever-Tree Lime Yuzu Soda

**THE MISSING LINK 17.5**  
Casa Dragones Blanco Tequila, Legendario Domingo Mezcal, lime cordial, yuzu kosho

**GIN & ROSÉS 18**  
Dyfi Gin, Lustau Rosé Vermouth, pineapple, ginger, lime, mint

**FLORAL PRINT\* 18.5**  
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 12**  
Fresh orange juice and Llopart Brut Reserva

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

**BOTTLE OF CHOICE:**  
+ Llopart Brut Reserva **60**  
Corpinnat, Spain, '20  
+ Charles Heidsieck Brut Reserve **138**  
Champagne, France  
+ Lyre's Classico **48**  
Non-Alcoholic Sparkling, England  
+ Mirabelle Brut Rosé **73**  
North Coast

DRAFT BEER	ABV	PRICE
Societe Light Beer	4.5%	7.75
21st Amendment El Sully Mexican-Style Lager	4.8%	7.75
Beachwood Brewing Hayabusa Japanese-Style Lager	5.3%	7.75
Societe The Pupil IPA	7.5%	8.5
MadeWest Hazy IPA	7.0%	8.75
Pizza Port Mongo Double IPA (12oz glass)	8.0%	9

DRAFT BEER	ABV	PRICE
Victory Golden Monkey Belgian-Style Ale (12oz glass)	9.5%	8.25
Maui Brewing Coconut Hiwa Porter	6.0%	8.25

**BOTTLES & CANS**

Best Day Brewing N/A IPA less than 0.5% **7**

Best Day Brewing N/A Kölsch less than 0.5% **7**

Julian Harvest Apple Cider (16oz can) 6.99% **10**

## WINE BY THE GLASS

**SPARKLING**

Llopart Brut Reserva, Corpinnat, Spain, '20 **14**

Charles Heidsieck Brut Reserve, Champagne, France **26**

Henriot Brut Millésime, Champagne, France, '12 **50**

**CHARDONNAY**

Domaine de la Garenne, Mâcon, France, '19 **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**

**OTHER WHITE**

Muga White, Rioja, Spain, '23 **13**

Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, '23 **15**

**SAUVIGNON BLANC/BORDEAUX BLANC**

Château Motte Maucourt Bordeaux Blanc, France, '23 **10**

Château Rieussec 'R de Rieussec' Blanc Bordeaux, France, '18 **24**

**SPANISH RED**

Sierra Cantabria Crianza Tempranillo, Rioja, '20 **15**

**PINOT NOIR**

Coeur de Terre Vineyard, McMinnville, Oregon, '21 **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**

Auctioneer, Napa Valley, '21 **18**

G&C Lurton Trinité Estate, Sonoma County, '17 **25**

Inglenook, Napa Valley, '18 **38**

ASK YOUR SERVER TO VIEW THE FULL BAR BOOK

## SPIRIT-FREE

**NOT-A-COLADA 13.5**  
cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer

**SOBER BIRD 13.5**  
Lyre's Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel

## NON-ALCOHOLIC BEVERAGES

Sparkling Water 750ml	9
Spring Water 750ml	9
Mexican Coke 12oz	5.25
Diet Coke 8oz	4.25
Sprite 12oz	5.25
Root Beer 12oz	5.25
Ginger Ale 12oz	5.25
Fever-Tree 5oz	3
Club Soda / Tonic	
Iced Tea	4.25
Orange Juice	5.5
Grapefruit Juice	5.5

**HOUSE LEMONADES**

Plain **5**

Kale + Cucumber **5.5**

Blueberry **5.5**

**COFFEE, ESPRESSO & TEA**  
*Trinidad Fair Trade & Organic Coffee*

Regular or Decaf **4.5**  
(unlimited refills)

French Press **7.5**

Espresso **4.5 / 6.5**

Saint Matcha Latte **6.5**

Vanilla Latte **6.5**

Harney & Sons Tea **4.5**  
whole milk and oat milk available