

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

Juan Gonzalez
JUAN GONZALEZ

TO START

MEZZE PLATE 15

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

BUTTERNUT SQUASH HUMMUS 16

brown butter-roasted squash, toasted pepitas, pomegranate seeds, grilled flatbread

PRIME STEAK TARTARE* 25

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

PARKER HOUSE ROLLS 12

truffle butter, local citrus honey, Grana Padano

CRAB CAKES 19

crispy shallots, Asian pear, frisée, Espelette dijonnaise

MAC & ‘SHROOMS’ 16

white cheddar, wild mushrooms, breadcrumbs

SPANISH FRIED CALAMARI 22

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 16

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

HEIRLOOM BEETS & BURRATA 17

petite watercress, watermelon radish, pistachio dust, 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

100-LAYER LASAGNA 33

mushroom Bolognese, San Marzano tomato sauce, ricotta béchamel, shredded mozzarella, Grana Padano + crispy prosciutto **add 6**

ROASTED MARY’S CHICKEN 37

creamed cornbread, black garlic purée, cranberry mostardo

PRIME STEAK & FRITES* 50

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

PAN-SEARED SALMON 38

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

PAN-ROASTED BRANZINO 47

parsnip purée, petite watercress, crispy parsnip, chimichurri

S&S FISH & CHIPS 26

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

SMOKED & GLAZED PORK CHOP 39

brûléed fig, ’nduja, shaved brussels sprouts, aged cheddar grits, candied pecans, avocado honey

MAINE LOBSTER RISOTTO 55

pickled hon-shimeji mushrooms, mascarpone, brandied lobster cream

ANGUS FILET MIGNON* 64

purple sweet potato purée, roasted maitake mushroom, pomegranate demi-glaze

FROM THE BAR

IT’S A FIG DEAL 17

Appleton Estate Rum, fig syrup, orgeat, pure apple juice, lemon juice, salt, The Bitter Truth Bogart’s Bitters, cinnamon

KUMQUAT HONEY 19

Koval Bourbon, Koval Chrysanthemum & Honey Liqueur, kumquat juice, lemon juice, rosemary, Green Chartreuse herbal liqueur

CRANBERRY SPRITZ 17

Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, Llopart Brut Reserva Sparkling, Q Club Soda

AUTUMN EMBER* 17

Olive oil-washed Four Roses Bourbon, baking spice blend, ginger, vanilla, lemon juice, The Bitter Truth Bogart’s Bitters, egg white

THE MISSING LINK 17

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

WHISKEY & COLA 17

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

RAW BAR

SPICY TUNA ON CRISPY RICE* 28

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

YELLOWFIN AGUACHILE 24

watermelon radish, rainbow carrot escabeche, finger lime, taro root chips

SHRIMP COCKTAIL 27

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 19

seared provolone, grilled portobello mushroom, pickled sweet peppers, garlic aioli, Italian salsa verde, alfalfa sprouts, 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.

WINE							
SPARKLING				RED BLENDS & OTHER GRAPES (CONTINUED)			
Bisol ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy	11	39		Los Vascos Cromas Gran Reserva Cabernet Franc, ’20			65
Llopart Brut Reserva, Corpinnat, Spain, ’20		58		Colchagua, Chile			
‘Mirabelle’ Brut Rosé, North Coast	18	65		VIK, ‘Milla Cala,’ Millahue, Chile, ’19	19	36	72
Gosset Grande Réserve Brut, France, NV	26	98		Truchard Merlot, Carneros, ’20			79
Gusbourne Blanc de Blancs, West Sussex, England, ’18		105		Hourglass HGIII, Napa Valley, ’22	25	48	96
Henriot Brut Millésime, Champagne, France, ’12		175		VIK, ‘La Piu Belle,’ Cachapoal Valley, Chile, ’13			98
CHARDONNAY				E. Guigal Châteauneuf-du-Pape,			120
Domaine de la Garenne, Mâcon, France, ’18	15	28	56	Southern Rhône, France, ’18			
Soliste L’Age D’Or, Russian River Valley, ’15	18	34	68	Caro Red Blend, Mendoza, Argentina, ’19			130
Saxon Brown Hyde Vineyard, Carneros, ’18	27	52	104	Beckmen Purisima Mountain Vineyard, ‘Block Six,’ Syrah			135
Kumeu River Mate’s Vineyard, New Zealand, ’19		123		Ballard Canyon, Santa Barbara, ’21			
Saxon Brown, SBX Reserve, Sonoma, ’17		140		Casa Ferreirinha, Quinta da Leda, Douro, Portugal, ’18			138
Domaine Coffinet-Duvernay, Chassagne-Montrachet		150		Hill Family, ‘Red Door,’ Napa Valley, ’18			140
Burgundy, France, ’21				Darioush Signature Shiraz, Napa Valley, ’21			145
Kistler ‘Les Noisetiers,’ Sonoma Coast, ’20		150		Quinta do Crasto Tinta Roriz, Douro, Portugal, ’16			185
Esprit Leflaive Pouilly-Fuissé Burgundy, France, ’21		170		Hourglass Blueline Estate, Napa Valley, ’22			165
PINOT GRIGIO				VIK, Millahue, Chile, ’12			185
Ronco delle Betulle,	15	28	56	Cathiard, ‘Founding Brothers,’ Napa, ’20			300
Colli Orientali del Friuli, Italy, ’22				Opus One Red Blend, Napa, ’18			595
Infiné 1939, Trentino, Italy, ’18		65		CABERNET SAUVIGNON			
ROSÉ				Mendel, Mendoza, Argentina, ’21	14	26	52
Château Vannières, Bandol, France, ’23	17	32	64	G&C Lurton, Trinité Estate, Sonoma County, ’17	25	46	92
SAUVIGNON BLANC/BORDEAUX BLANC				Hill Family, Napa Valley, ’22			95
Château Motte, Maucourt Bordeaux Blanc, France, ’23	10	19	38	Inglenook, Napa Valley, ’18	31	60	120
Spy Valley, Marlborough, New Zealand, ’22	11	20	40	Paul Hobbs, Napa Valley, ’20			135
Lions de Suduiraut Bordeaux Blanc,	18	34	68	Meyer, Napa Valley, ’17			140
Bordeaux, France, ’22				Frog’s Leap, Rutherford, Napa Valley, ’19			150
Spy Valley ‘E Block’ Single Vineyard		65		Darioush Signature Cabernet, Napa Valley, ’18			230
Waihopai Valley, New Zealand, ’21				Shafer, ‘One Point Five,’ Napa Valley, ’21			230
OTHER WHITES				Inglenook, ‘Rubicon,’ Napa Valley, ’18			295
Muga White, Rioja, Spain, ’23	13	25	50	BORDEAUX			
La Caña Navia, Albariño, Rías Baixas, Spain, ’22	20	36	72	Les Tourelles de Longueville, Pauillac, France, ’18			139
Millton Clos de Ste. Anne, Les Arbres, Viognier,		130		Château Marquis de Terme, Margaux, France, ’15			140
Manutuke, New Zealand, ’20				Château Beauregard, Pomerol, ’19			170
Millton Clos de Ste. Anne, La Bas, Chenin Blanc,		135		Château Talbot, Saint-Julien, France, ’16			170
Manutuke, New Zealand, ’20				Anseillan Château Lafite Rothschild,			175
Trimbach, ‘Frédéric Emile,’ Riesling, Alsace, France, ’16		140		Pauillac, France, ’18			
ZINFANDEL				Blason de l’Evangile, Pomerol, France, ’17			175
Carol Shelton, Rocky Reserve, Sonoma, ’19		84		Le Carillon d’Angelus, Saint-Emilion, France, ’16			354
ITALIAN REDS				Château Pichon Longueville Baron, Pauillac, France, ’16			500
Conte D’Attimis-Maniago, Cabernet Blend,	16	30	60				
‘Vignaricco,’ Friuli, ’19							
Bava Barolo, ‘Scarrone,’ Piedmont, ’06		195					
Gaja DaGromis Barolo, Piedmont, ’20		230					
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,’	15	28	56				
Tempranillo Reserva, Rioja, ’18							
La Rioja Alta, ‘Viña Ardanza,’		67					
Tempranillo Reserva, Rioja, ’15							
Castillo de Cuzcurrita, Señorío de Cuzcurrita,		100					
Rioja Reserva, ’18							
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				
Boars’ View, Sonoma Coast, ’19		145					
Château de Pommard Clos Marey-Monge Monopole		190					
Burgundy, France, ’15							
RED BLENDS & OTHER GRAPES							
Beckmen Purisima Mountain Vineyard Syrah	15	28	56				
Ballard Canyon, Santa Barbara, ’21							
Los Vascos Cromas Gran Reserva Carmenère, ’20		56					
Colchagua, Chile							
Epiphany Grenache, Santa Barbara County, ’20		65					