

FALL / 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 Juan Gonzalez JUAN GONZALEZ	
TO START	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 12 caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives
RAW BAR	SHRIMP COCKTAIL 27 brown butter remoulade, cocktail sauce, lime OYSTERS* MP white balsamic mignonette, cocktail sauce, lime, seasonal selections 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

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 21 peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche GRILLED PROVOLETA 19 seared provolone, grilled portobello mushroom, pickled sweet peppers, garlic aioli, Italian salsa verde, alfalfa sprouts, 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	GREENS
100-LAYER LASAGNA 33 mushroom Bolognese, San Marzano tomato sauce, ricotta béchamel, shredded mozzarella, Grana Padano ROASTED MARY’S CHICKEN BREAST 26 creamed cornbread, black garlic purée, cranberry mostardo S&S FISH & CHIPS 25 crispy haddock fillet, sea salt fries, tartar sauce, grilled lemon PRIME STEAK & FRITES* 42 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	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 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 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	
IT'S A FIG DEAL I7 Appleton Estate Rum, fig syrup, orgeat, pure apple juice, lemon juice, salt, The Bitter Truth Bogart's Bitters, cinnamon KUMQUAT HONEY I9 Koval Bourbon, Koval Chrysanthemum & Honey Liqueur, kumquat juice, lemon juice, rosemary, Green Chartreuse herbal liqueur THE MISSING LINK I7 Casa Dragones Blanco Tequila, Legendario Domingo Mezcal, lime cordial, yuzu kosho	CRANBERRY SPRITZ I7 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, Llopart Brut Reserva Sparkling, Q Club Soda AUTUMN EMBER* I7 Olive oil-washed Four Roses Bourbon, baking spice blend, ginger, vanilla, lemon juice, The Bitter Truth Bogart's Bitters, egg white WHISKEY & COLA I7 Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart's Bitters, sparkling water	KUMQUAT MIMOSA I4 Llopart Brut Reserva Sparkling, fresh kumquat 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 + Llopart Brut Reserva Sparkling 66 + Mirabelle Brut Rosé 73 North Coast	DRAFT BEER Fremont Brewing Sky Kraken 5.5% Victory Brewing Golden Monkey (12oz) 9.5% Abnormal Mocha Stout 5.1% Left Hand Milk Stout 6.0% Eureka Tacos+Beer Amber Lager 5.6% Smog City Sabre-Toothed Squirrel Amber Ale 7.0% Karl Strauss Windansea Wheat 5.1% Beachwood Blendery Rotating Sour (8oz) varies Beachwood Brewing Hayabusa Japanese-style Lager 5.3% Bottle Logic 714 Blonde Ale 4.8% Chapman Crafted Pilsner 5.2% pFriem American Lager 5.0% Societe Light Beer 4.5% Almanac Beer Co. Big Love Hazy DIPA (12oz) 9.0% BrewDog Elvis Juice Grapefruit-Infused IPA 6.5% Common Space Good Signs IPA 6.5% Coronado Palm Sway IPA 6.5% Harland Hazy IPA 6.5% Knee Deep Deep Island Tropical IPA 6.0% Trademark Brewing Codebreaker IPA 7.0% BEER ALTERNATIVE Newtopia Cyder Soirée Apple 6.5%	ABV PRICE 8.5 8.25 8.5 8.25 8.25 8.75 7.75 II 7.75 8 8.75 9 7.75 8.5 8.5 8.5 8.5 8.5 8.25 8.25
WINE BY THE GLASS				
SPARKLING Bisol 'Jeio' DOC Prosecco, Valdobbiadene, Italy II 'Mirabelle' Brut Rosé, North Coast 18 Gosset Grande Réserve Brut, France, NV 26 CHARDONNAY Domaine de la Garenne, Mâcon, France, '18 15 Soliste L'Age D'Or, Russian River Valley, '15 18 Saxon Brown Hyde Vineyard, Carneros, '18 27 PINOT GRIGIO Ronco delle Betulle, 15 Colli Orientali del Friuli, Italy, '22 ROSÉ Château Vannières, Bandol, France, '23 17 SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, '23 10 Spy Valley, Marlborough, New Zealand, '22 II Lions de Suduiraut Bordeaux Blanc, 20 Bordeaux, France, '22 OTHER WHITE Muga White, Rioja, Spain, '23 13	ITALIAN RED Conte D'Attimis-Maniago, Cabernet Blend, 16 'Vignaricco,' Friuli, '19 SPANISH REDS Sierra Cantabria Crianza Tempranillo, Rioja, '20 12 La Rioja Alta, 'Viña Alberdi,' 15 Tempranillo Reserva, Rioja, '18 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 15 Ballard Canyon, Santa Barbara, '21 VIK, 'Milla Cala,' Millahue, Chile, '19 19 Hourglass HGIII, Napa Valley, '22 25 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, '21 14 G&C Lurton, Trinité Estate, Sonoma County, '17 25	NOT-A-COLADA I3 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer SOBER BIRD I3 Lyre's Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel		
			SPIRIT-FREE	
			NON-ALCOHOLIC BEVERAGES	
			Sparkling Water 750ml 9 Spring Water 750ml 9 Green Valley Coconut Water 8 Better Booch Ginger Boost Kombucha 6 Mexican Coke 12oz 5.25 Diet Coke 8oz 4.25 Sprite 12oz 5.25 Root Beer 12oz 5.25 Ginger Ale 12oz 5.25 Q Club Soda or Tonic 6.7oz 3 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
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.

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