

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

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EXECUTIVE CHEF

Jason Fullilove

JASON FULLILOVE

TO START

MEZZE PLATE 16

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

BUTTERNUT SQUASH HUMMUS 17

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

PRIME STEAK TARTARE* 26

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

PARKER HOUSE ROLLS 13

truffle butter, local citrus honey, Grana Padano

CRAB CAKES 20

crispy shallots, Asian pear, frisée, Espelette dijonnaise

MAC & ‘SHROOMS’ 17

white cheddar, wild mushrooms, breadcrumbs

SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

FRENCH ONION SOUP 15

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

GREENS

CAESAR 17

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**

SUPER FOOD 21

crispy quinoa, tomato, sunflower seeds, charred asparagus, avocado, fava beans, red wine vinaigrette

HEIRLOOM BEETS & BURRATA 18

petite watercress, watermelon radish, pistachio dust, 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**

MAINS

100-LAYER LASAGNA 34

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* 51

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

PAN-SEARED SALMON 39

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

PAN-ROASTED BRANZINO 48

parsnip purée, petite watercress, crispy parsnip, chimichurri

S&S FISH & CHIPS 27

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 57

pickled hon-shimeji mushrooms, mascarpone, brandied lobster cream

ANGUS FILET MIGNON* 65

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 Dragonos 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* 29

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

YELLOWFIN AGUACHILE 25

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											
Llopart Brut Reserva, Corpinnat, Spain, ’20						14	52				
Schramsberg ‘Mirabelle’ Brut Rosé, North Coast							65				
Gusbourne Blanc de Blancs, West Sussex, England, ’18							105				
Gosset Brut Reserve, France						29	120				
Henriot Brut Millésimé, Champagne, France, ’12						50	165				
Deutz ‘Cuvée William Deutz’ Brut Millésimé Champagne, France, ’13							300				
Deutz Brut Rosé ‘Amour de Deutz’ Champagne, France, ’13							350				
Louis Roederer Cristal, Champagne, France, ’13							450				
CHARDONNAY											
Domaine de la Garenne, Mâcon, France, ’18						15	28	52			
Soliste L’Age D’Or, Russian River Valley, ’15						18	34	68			
De Wetshof ‘Lesca,’ Robertson, South Africa, ’19							70				
Vie di Romans Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’22							85				
Château de Chamirey ‘La Mission’ 1er Cru, Mercurey, France, ’18							98				
Saxon Brown Hyde Vineyard, Carneros, ’18						27	52	100			
Chateau Montelena, Napa Valley, ’22							120				
Domaine Coffinet-Duvernay, Chassagne-Montrachet, Burgundy, France, ’21							225				
Esprit Leflaive Pouilly-Fuissé, Burgundy, France, ’20							235				
Kongsgaard, Napa Valley, ’22							235				
Aubert Eastside Vineyard, Russian River Valley, ’22							250				
Aubert UV-SL Vineyard, Sonoma Coast, ’22							250				
Aubert Lauren Estate Vineyard, Sonoma Coast, ’22							325				
PINOT GRIGIO											
Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22						15	28	52			
Vie di Romans Dessimis Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’21							95				
ROSÉ											
Château Vannières, Bandol, France, ’23						17	32	64			
OTHER WHITE											
Muga White, Rioja, Spain, ’23						13	24	48			
Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, ’23						15	28	56			
Domaine de la Pauline Sancerre, Loire Valley, France, ’23							68				
La Caña Navia, Albariño, Rías Baixas, Spain, ’22						20	36	72			
Millton Clos de Ste. Anne La Bas Chenin Blanc Manutuke, New Zealand, ’20							135				
Trimbach, ‘Frédéric Emile,’ Riesling, Alsace, France, ’14							165				
SAUVIGNON BLANC/BORDEAUX BLANC											
Château Motte Maucourt Bordeaux Blanc, France, ’23						10	20	40			
Spy Valley ‘E Block’ Single Vineyard, Waihopai Valley, New Zealand, ’22							65				
Lions de Suduiraut Bordeaux Blanc, France, ’22						18	34	68			
Frog’s Leap Sauvignon Blanc, Napa Valley, ’23							70				
SPANISH REDS											
Sierra Cantabria Crianza Tempranillo, Rioja, ’20						15	28	52			
La Rioja Alta ‘Vina Ardanza’ Tempranillo Reserva, Rioja, ’17							65				
Castillo de Cuzcurrita ‘Señorío de Cuzcurrita,’ Rioja Reserva, ’19							90				
Bodegas Muga ‘Torre Muga,’ Rioja, ’20							180				
PINOT NOIR											
Coeur de Terre Vineyard, McMinnville, Oregon, ’23						16	30	56			
Spy Valley, Marlborough, New Zealand, ’20							56				
Domaine Françoise et Denis Clair ‘Clair Clos Genet,’ Santenay, France, ’21							90				
Paul Hobbs, Russian River Valley, ’22							94				
Soliste Narcisse, Sonoma Coast, ’22						26	50	96			
Boars’ View, Sonoma Coast, ’19							145				
DuMOL ‘Ryan’ Vineyard, Russian River Valley, ’21							190				
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 Cabernet Franc, Colchagua, Chile, ’20							65				
VIK ‘Milla Cala,’ Millahue, Chile, ’21						19	36	72			
Hourglass HGIII, Napa Valley, ’22						25	48	96			
E. Guigal Châteauneuf-du-Pape, Southern Rhone, France, ’18							120				
Beckmen Purisima Mountain Vineyard ‘Block Six’ Syrah, Ballard Canyon, Santa Barbara, ’21							135				
Caro Red Blend, Mendoza, Argentina, ’20							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				
Hourglass Blueline Estate, Napa Valley, ’22							165				
VIK, Millahue, Chile, ’18							185				
Cathiard ‘Founding Brothers,’ Napa Valley, ’20							235				
Saxum G2 Vineyard Red Blend, Paso Robles, ’21							390				
Saxum Heart Stone Vineyard Red Blend, Paso Robles, ’21							390				
Saxum Broken Stones Vineyard Red Blend, Paso Robles, ’21							390				
Saxum James Berry Vineyard Red Blend, Paso Robles, ’21							390				
Sine Qua Non “Distenta III” Syrah, Central Coast, ’21							525				
Sine Qua Non “Distenta III” Grenache, Central Coast, ’21							525				
Opus One Red Blend, Napa Valley, ’18							595				
CABERNET SAUVIGNON											
Mendel, Mendoza, Argentina, ’21						16	30	60			
G&C Lurton Trinité Estate, Sonoma County, ’17						25	48	92			
Hill Family, Napa Valley, ’22							95				
Inglenook, Napa Valley, ’18						38	74	148			
Frog’s Leap, Rutherford, Napa Valley, ’20							150				
Darioush Signature Cabernet, Napa Valley, ’21							230				
Shafer ‘One Point Five,’ Napa Valley, ’21							250				
Inglenook ‘Rubicon,’ Napa Valley, ’18							296				
J. Davies ‘Jamie,’ Napa Valley, ’19							390				
BOND ‘Quella,’ Napa Valley, ’19							850				
BOND ‘Vecina,’ Napa Valley, ’19							850				
Scarecrow, Napa Valley, ’21							1,200				
BORDEAUX											
Château Marquis de Terme, Margaux, France, ’18							140				
Château Talbot, Saint-Julien, France, ’16							170				
Le Carillon d’Angelus, Saint-Emilion, France, ’16							300				
Château Pichon Baron, Pauillac, France, ’16							400				
ITALIAN REDS											
Calidonia Chianti Classico Riserva DOCG, Tuscany, ’18							85				
Giovanni Manzone Barolo Bricat, Piedmont, ’17							150				
Bava Barolo ‘Scarrone,’ Piedmont, ’06							195				
Gaja DaGromis Barolo, Piedmont, ’20							230				
Biondi-Santi Brunello di Montalcino, Tuscany, ’18							450				
Tenuta San Guido ‘Sassicaia’ Red Blend, Bolgheri, ’21							580				