

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
Casper Khamphouy
CASPER KHAMPHOUY

EXECUTIVE CHEF
Jason Fullilove
JASON FULLILOVE

TO START	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 14 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
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	

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 CRISPY CHICKEN SANDWICH 22 peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche MAINE LOBSTER ROLL 37 parker house roll, Maine lobster salad, hearts of celery, Espelette LAMB PASTRAMI REUBEN 27 purple sauerkraut, white cheddar, secret sauce, marbled rye GRILLED PROVOLETA 19 seared provolone, grilled portobello mushroom, pickled sweet peppers, garlic aioli, Italian salsa verde, alfalfa sprouts, sourdough RIBEYE STEAK SANDWICH* 27 shaved steak, white cheddar, béarnaise mayo, arugula, pickled red onion, French roll	
MAINS	GREENS
100-LAYER LASAGNA 34 mushroom Bolognese, San Marzano tomato sauce, ricotta béchamel, shredded mozzarella, Grana Padano ROASTED MARY’S CHICKEN BREAST 27 creamed cornbread, black garlic purée, cranberry mostardo S&S FISH & CHIPS 26 crispy haddock fillet, sea salt fries, tartar sauce, grilled lemon PRIME STEAK & FRITES* 43 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	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 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 SUPER FOOD 21 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: + Llopart Brut Reserva Sparkling 66 + Gosset Brut Reserve I28 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 Beachwood Brewing Hayabusa Japanese-Style Lager 5.3% 7.75 MadeWest Hazy IPA 7.0% 8.75 Smog City Sabre-Toothed Squirrel Amber Ale 7.0% 8.75	DRAFT BEER ABV PRICE Victory Golden Monkey Belgian-Style Ale (12oz glass) 9.5% 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			SPIRIT-FREE		
SPARKLING Llopart Brut Reserva, Corpinnat, Spain, '20 14 Gosset Brut Reserve, Champagne, France 29 Henriot Brut Millésime, Champagne, France, '12 50 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, Colli Orientali del Friuli, Italy, '22 15 ROSÉ Château Vannières, Bandol, France, '23 17 SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, '23 10 Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, '22 20	OTHER WHITE Muga White, Rioja, Spain, '23 13 Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, '23 15 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 Hourglass HGIII, Napa Valley, '22 25 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, '21 16 G&C Lurton, Trinité Estate, Sonoma County, '17 25 Inglenook, Napa Valley, '18 38	NOT-A-COLADA I3.5 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer SOBER BIRD I3.5 Lyre's Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel	NON-ALCOHOLIC BEVERAGES		
ASK YOUR SERVER TO VIEW THE FULL BAR BOOK			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 <i>Trinidad Fair Trade & Organic Coffee</i> Regular or Decaf 4.5 <i>(unlimited refills)</i> French Press 7.5 Espresso 4.5 / 6.5 Saint Matcha Latte 6.5 Vanilla Latte 6.5 Harney & Sons Tea 4.5 <i>whole milk and oat milk available</i>	

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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