

SAINT & SECOND

Our seasonal fare stars fresh and local ingredients sourced from artisanal purveyors who share our dedication to quality and service.

GENERAL MANAGER

Alex Asencio
ALEX ASENCIO

EXECUTIVE CHEF

Enrique Diaz
ENRIQUE DIAZ

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				RED BLENDS & OTHER GRAPES			
Llopart Brut Reserva, Corpinnat, Spain, ’20	14		52	Beckmen Purisima Mountain Vineyard Syrah, Ballard Canyon, Santa Barbara, ’21	15	28	56
Schramsberg ‘Mirabelle’ Brut Rosé, North Coast			65	Los Vascos Cromas Gran Reserva Cabernet Franc, Colchagua, Chile, ’20			65
Gusbourne Blanc de Blancs, West Sussex, England, ’18			105	VIK ‘Milla Cala,’ Millahue, Chile, ’21	19	36	72
Gosset Brut Reserve, France	29		120	Hourglass HGIII, Napa Valley, ’22	25	48	96
Henriot Brut Millésimé, Champagne, France, ’12	50		165	E. Guigal Châteauneuf-du-Pape, Southern Rhone, France, ’18			120
Deutz ‘Cuvée William Deutz’ Brut Millésimé Champagne, France, ’13			300	Beckmen Purisima Mountain Vineyard ‘Block Six’ Syrah, Ballard Canyon, Santa Barbara, ’21			135
Deutz Brut Rosé ‘Amour de Deutz’ Champagne, France, ’13			350	Caro Red Blend, Mendoza, Argentina, ’20			135
Louis Roederer Cristal, Champagne, France, ’13			450	Casa Ferreirinha Quinta da Leda, Douro, Portugal, ’18			138
CHARDONNAY				Hill Family ‘Red Door,’ Napa Valley, ’18			140
Domaine de la Garenne, Mâcon, France, ’18	15	28	52	Darioush Signature Shiraz, Napa Valley, ’21			145
Soliste L’Age D’Or, Russian River Valley, ’15	18	34	68	Hourglass Blueline Estate, Napa Valley, ’22			165
De Wetshof ‘Lesca,’ Robertson, South Africa, ’19			70	VIK, Millahue, Chile, ’18			185
Vie di Romans Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’22			85	Cathiard ‘Founding Brothers,’ Napa Valley, ’20			235
Château de Chamirey ‘La Mission’ 1er Cru, Mercurey, France, ’18			98	Saxum G2 Vineyard Red Blend, Paso Robles, ’21			390
Saxon Brown Hyde Vineyard, Carneros, ’18	27	52	100	Saxum Heart Stone Vineyard Red Blend, Paso Robles, ’21			390
Chateau Montelena, Napa Valley, ’22			120	Saxum Broken Stones Vineyard Red Blend, Paso Robles, ’21			390
Domaine Coffinet-Duvernay, Chassagne-Montrachet, Burgundy, France, ’21			225	Saxum James Berry Vineyard Red Blend, Paso Robles, ’21			390
Esprit Leflaive Pouilly-Fuissé, Burgundy, France, ’20			235	Sine Qua Non “Distenta III” Syrah, Central Coast, ’21			525
Kongsgaard, Napa Valley, ’22			235	Sine Qua Non “Distenta III” Grenache, Central Coast, ’21			525
Aubert Eastside Vineyard, Russian River Valley, ’22			250	Opus One Red Blend, Napa Valley, ’18			595
Aubert UV-SL Vineyard, Sonoma Coast, ’22			250	CABERNET SAUVIGNON			
Aubert Lauren Estate Vineyard, Sonoma Coast, ’22			325	Mendel, Mendoza, Argentina, ’21	16	30	60
PINOT GRIGIO				G&C Lurton Trinité Estate, Sonoma County, ’17	25	48	92
Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22	15	28	52	Hill Family, Napa Valley, ’22			95
Vie di Romans Dessimis Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’21			95	Inglenook, Napa Valley, ’18	38	74	148
ROSÉ				Frog’s Leap, Rutherford, Napa Valley, ’20			150
Château Vannières, Bandol, France, ’23	17	32	64	Darioush Signature Cabernet, Napa Valley, ’21			230
OTHER WHITE				Shafer ‘One Point Five,’ Napa Valley, ’21			250
Muga White, Rioja, Spain, ’23	13	24	48	Inglenook ‘Rubicon,’ Napa Valley, ’18			296
Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, ’23	15	28	56	J. Davies ‘Jamie,’ Napa Valley, ’19			390
Domaine de la Pauline Sancerre, Loire Valley, France, ’23			68	BOND ‘Quella,’ Napa Valley, ’19			850
La Caña Navia, Albariño, Rías Baixas, Spain, ’22	20	36	72	BOND ‘Vecina,’ Napa Valley, ’19			850
Millton Clos de Ste. Anne La Bas Chenin Blanc Manutuke, New Zealand, ’20			135	Scarecrow, Napa Valley, ’21			1,200
Trimbach, ‘Frédéric Emile,’ Riesling, Alsace, France, ’14			165	BORDEAUX			
SAUVIGNON BLANC/BORDEAUX BLANC				Château Marquis de Terme, Margaux, France, ’18			140
Château Motte Maucourt Bordeaux Blanc, France, ’23	10	20	40	Château Talbot, Saint-Julien, France, ’16			170
Spy Valley ‘E Block’ Single Vineyard, Waihopai Valley, New Zealand, ’22			65	Le Carillon d’Angelus, Saint-Emilion, France, ’16			300
Lions de Suduiraut Bordeaux Blanc, France, ’22	18	34	68	Château Pichon Baron, Pauillac, France, ’16			400
Frog’s Leap Sauvignon Blanc, Napa Valley, ’23			70	ITALIAN REDS			
SPANISH REDS				Calidonia Chianti Classico Riserva DOCG, Tuscany, ’18			85
Sierra Cantabria Crianza Tempranillo, Rioja, ’20	15	28	52	Giovanni Manzone Barolo Bricat, Piedmont, ’17			150
La Rioja Alta ‘Vina Ardanza’ Tempranillo Reserva, Rioja, ’17			65	Bava Barolo ‘Scarrone,’ Piedmont, ’06			195
Castillo de Cuzcurrita ‘Señorío de Cuzcurrita,’ Rioja Reserva, ’19			90	Gaja DaGromis Barolo, Piedmont, ’20			230
Bodegas Muga ‘Torre Muga,’ Rioja, ’20			180	Biondi-Santi Brunello di Montalcino, Tuscany, ’18			450
PINOT NOIR				Tenuta San Guido ‘Sassicaia’ Red Blend, Bolgheri, ’21			580
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				