

WINTER / DINNER

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

ROASTED BONE MARROW 32

braised beef marmalade, pickled shallot, watermelon radish, grilled sourdough

PARKER HOUSE ROLLS 12

truffle butter, local citrus honey, Grana Padano

CRAB CAKES 19

crispy shallots, Asian pear, frisée, Espelette dijonnaise

BLACK TRUFFLE MAC & CHEESE 16

white cheddar, garlic streusel, Grana Padano
+ Maine lobster add 25

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, hearts of palm, 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

GALA APPLE AND ENDIVE SALAD 16

arugula, candied pecans, blue cheese, dried cranberries, sherry vinaigrette
+ pan-roasted Mary’s chicken add 10

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, rosemary & thyme duck fat fries, brandy peppercorn sauce, shishito peppers

PAN-SEARED SALMON 38

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

WILD PACIFIC HALIBUT 39

crème fraîche potato purée, charred broccolini, yuzu caper butter

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

BRAISED SHORT RIB 41

celery root purée, potato croquette, baby carrot & turnip, crispy garlic

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

APPLE BLOSSOM 18

Legendario Domingo Mezcal, Giffard banane liqueur, Green Valley Coconut Water, cane syrup, lime juice, apple garnish

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 MAESTRO 20

Legendario Domingo Mezcal, Green Chartreuse, Koval Chrysanthemum & Honey Liqueur, Green Valley Coconut Water, cold-pressed pineapple juice, lime juice, jalapeño

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							
Bisot ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy	11	39					
Llopart Brut Reserva, Corpinnat, Spain, ’20		58					
‘Mirabelle’ Brut Rosé, North Coast	18	65					
Gosset Grande Réserve Brut, France, NV	26	98					
Gusbourne Blanc de Blancs, West Sussex, England, ’18		105					
Henriot Brut Millésime, Champagne, France, ’12		175					
CHARDONNAY							
Domaine de la Garenne, Mâcon, France, ’18	15	28	56				
Soliste L’Age D’Or, Russian River Valley, ’15	18	34	68				
Saxon Brown Hyde Vineyard, Carneros, ’18	27	52	104				
Kumeu River Mate’s Vineyard, New Zealand, ’19		123					
Saxon Brown, SBX Reserve, Sonoma, ’17		140					
Domaine Coffinet-Duvernay, Chassagne-Montrachet Burgundy, France, ’21		150					
Kistler ‘Les Noisetiers,’ Sonoma Coast, ’20		150					
Esprit Leflaive Pouilly-Fuissé Burgundy, France, ’21		170					
PINOT GRIGIO							
Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22	15	28	56				
Infiné 1939, Trentino, Italy, ’18		65					
ROSÉ							
Château Vannières, Bandol, France, ’23	17	32	64				
SAUVIGNON BLANC/BORDEAUX BLANC							
Château Motte, Maucourt Bordeaux Blanc, France, ’23	10	19	38				
Spy Valley, Marlborough, New Zealand, ’22	11	20	40				
Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, ’22	18	34	68				
Spy Valley ‘E Block’ Single Vineyard Waihopai Valley, New Zealand, ’21		65					
OTHER WHITES							
Muga White, Rioja, Spain, ’23	13	25	50				
La Caña Navia, Albariño, Rías Baixas, Spain, ’22	20	36	72				
Millton Clos de Ste. Anne, Les Arbres, Viognier, Manutuke, New Zealand, ’20		130					
Millton Clos de Ste. Anne, La Bas, Chenin Blanc, Manutuke, New Zealand, ’20		135					
Trimbach, ‘Frédéric Emile,’ Riesling, Alsace, France, ’16		140					
ZINFANDEL							
Carol Shelton, Rocky Reserve, Sonoma, ’19		84					
ITALIAN REDS							
Conte D’Attimis-Maniago, Cabernet Blend, ‘Vignaricco,’ Friuli, ’19	16	30	60				
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,’ Tempranillo Reserva, Rioja, ’18	17	32	64				
La Rioja Alta, ‘Viña Ardanza,’ Tempranillo Reserva, Rioja, ’15		67					
Castillo de Cuzcurrita, Señorío de Cuzcurrita, Rioja Reserva, ’18		100					
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				
Domaine Drouhin Dundee Hills, Oregon, ’23	32	60	120				
Boars’ View, Sonoma Coast, ’19		145					
Château de Pommard Clos Marey-Monge Monopole Burgundy, France, ’15		190					
Kosta Browne Gap’s Crown Vineyard, Sonoma Coast, ’22		235					
RED BLENDS & OTHER GRAPES							
Beckmen Purisima Mountain Vineyard Syrah Ballard Canyon, Santa Barbara, ’21	15	28	56				
Los Vascos Cromas Gran Reserva Carmenère, ’20 Colchagua, Chile		56					
Epiphany Grenache, Santa Barbara County, ’20		65					
RED BLENDS & OTHER GRAPES (CONTINUED)							
Los Vascos Cromas Gran Reserva Cabernet Franc, ’20 Colchagua, Chile		65					
VIK, ‘Milla Cala,’ Millahue, Chile, ’19	19	36	72				
Truchard Merlot, Carneros, ’20		79					
Hourglass HGIII, Napa Valley, ’22	25	48	96				
VIK, ‘La Piu Belle,’ Cachapoal Valley, Chile, ’13		98					
La Ferme du Mont Côtes Capelan Châteauneuf-du-Pape Southern Rhône, France, ’17		105					
E. Guigal Châteauneuf-du-Pape, Southern Rhône, France, ’18		120					
Caro Red Blend, Mendoza, Argentina, ’19		130					
Beckmen Purisima Mountain Vineyard, ‘Block Six,’ Syrah Ballard Canyon, Santa Barbara, ’21		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					
Quinta do Crasto Tinta Roriz, Douro, Portugal, ’16		185					
Hourglass Blueline Estate, Napa Valley, ’22		165					
VIK, Millahue, Chile, ’12		185					
Cathiard, ‘Founding Brothers,’ Napa, ’20		300					
Opus One Red Blend, Napa, ’18		595					
CABERNET SAUVIGNON							
Mendel, Mendoza, Argentina, ’21	14	26	52				
G&C Lurton, Trinité Estate, Sonoma County, ’17	25	46	92				
Hill Family, Napa Valley, ’22		95					
Inglenook, Napa Valley, ’18	31	60	120				
Paul Hobbs, Napa Valley, ’20		135					
Meyer, Napa Valley, ’17		140					
Frog’s Leap, Rutherford, Napa Valley, ’19		150					
Revana Cabernet Sauvignon, St. Helena, ’21		180					
Darioush Signature Cabernet, Napa Valley, ’18		230					
Shafer, ‘One Point Five,’ Napa Valley, ’21		230					
Inglenook, ‘Rubicon,’ Napa Valley, ’18		295					
BORDEAUX							
Château Pavillon Beauregard Red Blend, Lalande de Pomerol, ’20	25	48	96				
Les Tourelles de Longueville, Pauillac, France, ’18		139					
Château Marquis de Terme, Margaux, France, ’15		140					
Château Phélan Ségur, Saint-Estèphe, ’18		156					
Château Beauregard, Pomerol, ’19		170					
Château Talbot, Saint-Julien, France, ’16		170					
Anseillan Château Lafite Rothschild, Pauillac, France, ’18		175					
Blason de l’Evangile, Pomerol, France, ’17		175					
Le Carillon d’Angelus, Saint-Emilion, France, ’16		354					
Château Pichon Longueville Baron, Pauillac, France, ’16		500					
BEER							
DRAFT BEER				ABV	PRICE		
Fremont Brewing Sky Kraken Pale Ale			5.5%	8.5			
Victory Brewing Golden Monkey Belgian-Style (12oz)			9.5%	8.25			
Left Hand Milk Stout			6.0%	8.25			
Eureka Tacos+Beer Amber Lager			5.6%	8.25			
Smog City Sabre-Toothed Squirrel Amber Ale			7.0%	8.75			
Beachwood Brewing Hayabusa Japanese-style Lager			5.3%	7.75			
Bottle Logic 714 Blonde Ale			4.8%	8			
pFriem American Lager			5.0%	9			
Pure Project Rain Pilsner			5.3%	8.5			
Societe Light Beer			4.5%	7.75			
BrewDog Elvis Juice Grapefruit-Infused IPA			6.5%	8.5			
Common Space Good Signs IPA			6.5%	8.5			
Trademark Brewing Codebreaker IPA			7.0%	8.25			
Pure Project Diamond Dust IPA			6.7%	9			
Trademark Brewing Kettle Sour (14oz) rotating fruit selection			varies	8.5			
BEER ALTERNATIVE							
2 Towns BrightCider			6.0%	8.75			
SPIRIT-FREE							
NOT-A-COLADA 13			SOBER BIRD 13				
cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer			Lyre’s Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel				