

WINTER / 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	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 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
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	

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, 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	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 GALA APPLE AND ENDIVE SALAD 16 arugula, candied pecans, blue cheese, dried cranberries, sherry vinaigrette + pan-roasted Mary’s chicken add 10 SUPER FOOD 20 crispy quinoa, tomato, hearts of palm, 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 APPLE BLOSSOM I8 Legendario Domingo Mezcal, Giffard banane liqueur, Green Valley Coconut Water, cane syrup, lime juice, apple garnish	CRANBERRY SPRITZ I7 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, Llopart Brut Reserva Sparkling, Q Club Soda WHISKEY & COLA I7 Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart's Bitters, sparkling water THE MAESTRO 20 Legendario Domingo Mezcal, Green Chartreuse, Koval Chrysanthemum & Honey Liqueur, Green Valley Coconut Water, cold-pressed pineapple juice, lime juice, jalapeño	KUMQUAT MIMOSA I4 Llopart Brut Reserva Sparkling, fresh kumquat, ginger syrup 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% Left Hand Milk Stout 6.0% Eureka Tacos+Beer Amber Lager 5.6% Smog City Sabre-Toothed Squirrel Amber Ale 7.0% Beachwood Brewing Hayabusa Japanese-style Lager 5.3% Bottle Logic 714 Blonde Ale 4.8% pFriem American Lager 5.0% Pure Project Rain Pilsner 5.3% Societe Light Beer 4.5% BrewDog Elvis Juice Grapefruit-Infused IPA 6.5% Common Space Good Signs IPA 6.5% Trademark Brewing Codebreaker IPA 7.0% Pure Project Diamond Dust IPA 6.7% Trademark Brewing Kettle Sour (14oz) rotates fruit selection varies BEER ALTERNATIVE 2 Towns BrightCider 6.0%	ABV PRICE 8.5 8.25 8.25 8.25 8.75 7.75 8 9 8.5 7.75 8.5 8.5 8.25 9 8.5
WINE BY THE GLASS			SPIRIT-FREE	
SPARKLING Bisol 'Jeio' DOC Prosecco, Valdobbiadene, Italy 11 '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, 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 Spy Valley, Marlborough, New Zealand, '22 11 Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, '22 20 OTHER WHITE Muga White, Rioja, Spain, '23 13	ITALIAN RED Conte D'Attimis-Maniago, Cabernet Blend, 'Vignaricco,' Friuli, '19 16 SPANISH REDS Sierra Cantabria Crianza Tempranillo, Rioja, '20 12 La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '18 17 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, '22 16 Soliste Narcisse, Sonoma Coast, '18 26 Domaine Drouhin Dundee Hills, Oregon, '23 32 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 14 G&C Lurton, Trinité Estate, Sonoma County, '17 25 BORDEAUX Château Pavillon Beauregard Red Blend, Lalande de Pomerol, '20 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	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 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

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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