

# SAINT & SECOND

FALL | LUNCH

OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE, SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT.

GENERAL MANAGER  
JAVIER TORRES

EXECUTIVE CHEF  
JEFFREY BOULLT

## For the Table

### MEZZE PLATE 14

baba ghanoush, muhammara, Turkish honey-sweetened labne, roasted garlic flatbread

### GOCHUJANG-GLAZED PORK BELLY 19

Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps

### CHARRED AVOCADO HUMMUS 15

organic white bean, zhug, nigella seeds, rainbow carrot escabeche, tahini, French feta, grilled flatbread

### RICOTTA MEATBALLS 18

beef, pork, Bellwether Farms ricotta, San Marzano tomatoes, grilled Colossus bread

### CRAB CAKES 19

crispy shallots, Asian pear, frisée, yuzu, miso ranch

### FRESH-CUT TRUFFLE FRIES 15

black truffle Gruyère fondue, duck fat, parmesan, chive

### MAC & 'SHROOMS' 15

white cheddar, wild mushrooms, bread crumbs

### PARKER HOUSE ROLLS 7

brushed with butter, finished with salt

### SPANISH FRIED CALAMARI 20

chorizo aioli, summer peppers, lemon, torn herbs

### SMOKED SALMON DIP 19

house-smoked salmon, crème fraîche, everything bagel seasoning, Meyer lemon, espellete pepper, bagel chips

## Raw Bar

### SPICY TUNA ON BRIOCHE\* 27

yuzu kosho mayo, Persian cucumber, furikake, crispy shallots

### YELLOWFIN 'KINILAW' CEVICHE\* 19

leche de tigre, herb-infused coconut oil, mango, Thai chili, taro chips

### SHRIMP COCKTAIL 26

brown butter remoulade, cocktail sauce, lime

### PERUVIAN BAY SCALLOPS\* 22

hibiscus aguachile, pomegranate, salsa criolla, rice pearls

### OYSTERS\* MP

white balsamic mignonette, cocktail sauce, lime, seasonal selections

## Handhelds

Served with seasoned Yukon potato chips, a salad of local greens, herbs and sherry vinaigrette, or sea salt fries.

### WILD ALBACORE CONSERVA 22

kohlrabi, capers, herbed mayo, cheddar cheese, grilled Colossus bread

### S&S SIGNATURE BURGER\* 25

dry-aged beef, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

### TURKEY PASTRAMI 'RACHEL' 22

peppadew Russian dressing, dill coleslaw, kosher pickles, marble rye

### CRISPY CHICKEN SANDWICH 19

Calabrian chili honey, white cheddar, housemade pickles, garlic aioli, lettuce, tomato, potato brioche

### PROVOLETA 17

seared provolone, grilled broccolini, pickled sweet pepper, Italian salsa verde, arugula, Colossus bread

### FILLET O' FISH 17

crispy haddock fillet, chili crunch tartar, shredded cabbage, American cheese, pickles, potato brioche

## Salads

### S&S COBB 25

Duroc bacon, crispy chicken breast, hard-boiled egg, avocado, tomato, red onion, white cheddar, buttermilk ranch

### FARMERS MARKET BOWL 18

seasonal vegetables, brown rice, quinoa, black beans, pepitas, guajillo vinaigrette

### CAESAR 14

Little Gem lettuce, EVOO croutons, Caesar dressing, parmesan, black pepper

with Mary's Chicken Breast 24

with Skuna Bay Salmon 30

### WEDGE 16

iceberg, buttermilk dressing, red onion, cherry tomato, bacon gastrique, blue cheese, bacon, dill, chives

### BEETS & BLOOD ORANGE 13

spiced yogurt, cilantro chutney, radish, sunflower seed dukkah, watercress

## Mains

### HARVEST CASARECCIA PASTA 32

farmers cheese, butternut squash, maitake mushroom, harissa chili crunch, brown butter, walnuts

### ROASTED MARY'S CHICKEN BREAST 25

cranberry mostarda, black garlic, creamed cornbread, Italian chicories, Aleppo pepper

### PAN-SEARED SALMON 35

crème fraîche potato duchess, celery root, Belgian endive, verjus, hazelnuts

### S&S FISH & CHIPS 23

crispy haddock fillet, sea salt fries, tartar sauce, grilled lemon

### PRIME FLAT IRON STEAK & FRITES\* 38

brown butter béarnaise, bistro salad, duck fat fries



## Cocktails

### SAVORY LITTLE THING 17

Ghost Tequila, Herradura Silver Tequila, passion fruit, tamarind, vanilla, fresh lime juice

### COFFEE BREAK OLD-FASHIONED 18

Jack Daniel's Bottled-in-Bond Whiskey, Kōloa Kaua'i Coffee Rum, maple syrup, aromatic bitters, orange zest

### BEETS & MELODY 16

Bati White Rum, The Bitter Truth Pimento Dram Allspice Liqueur, beet and pear nectar, fresh lime juice, cane sugar

### SILK ROAD\* 16

Gray Whale Gin, housemade five-spice syrup, fresh lime juice, egg white

### SOIRÉE 15

R6 Vodka, brown sugar, cinnamon, fresh lemon juice, Newtopia Cyder Soirée Apple

MIMOSA with fresh orange juice and Bisol 'Jeio' DOC Prosecco 11

### MIMOSA TRAY

served with three seasonal juices and assorted fresh berries.

### Bottle of choice:

•Bisol 'Jeio' DOC Prosecco 47

•Mirabelle Brut Rosé North Coast 73

•Dr. Lo Alcohol-Removed Sparkling Riesling, Germany 53

DRAFT

<b>PALE ALE</b>		
Fremont Brewing Sky Kraken 5.5%	8.5	
<b>BELGIAN-STYLE ALE</b>		
Victory Brewing Golden Monkey 9.5% (12oz)	8.25	
<b>STOUT</b>		
Left Hand Milk Stout 6.0%	8.25	
<b>MALTY</b>		
Smog City Sabre-Toothed Squirrel Amber Ale 7.0%	8.75	
<b>WHEAT ALES</b>		
Avery Island Rascal Passion Fruit White Ale 5.4% (12oz)	8.75	
Karl Strauss Windansea Wheat 5.1%	7.75	
<b>SOUR</b>		
Beachwood Blendery Rotating Sour abv varies (8oz)		
<b>LAGER / BLONDES</b>		
Beachwood Brewing Hayabusa Japanese-style Lager 5.3%	7.75	
Bottle Logic 714 Blonde Ale 4.8%	8	
Chapman Crafted Pilsner 5.2%	8.75	
Societe Light Beer 4.5%	7.75	
<b>INDIA PALE ALES</b>		
Common Space Good Signs IPA 6.5%	8.5	
Coronado Palm Sway 6.5%	8.5	
Harland Hazy 6.5%	8.5	
Trademark Brewing Codebreaker 7.0%	8.25	
<b>BEER ALTERNATIVE</b>		
Newtopia Cyder Soirée Apple 6.5%	8.75	

WINE

<b>SPARKLING</b>					<b>SPANISH REDS</b>				
Bisot 'Uejo' DOC Prosecco, Valdobbiadene, Italy			39		Bodegas Muga, 'Torre Muga,' Rioja, '18				185
Charles Heidsieck Brut Reserve, Champagne, France			116		Castillo de Cuzcurruta, Señorío de Cuzcurruta, Rioja Reserva, '18				100
Deutz Brut Classic, Champagne, France, 375ml			48		La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '16	15	28		56
Deutz Brut Classic, Champagne, France	26		120		La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '12				67
Deutz Brut Rosé, Champagne, France			130		Muga Tempranillo Reserva, Rioja, '17				70
Dr. Lo Alcohol-Removed Sparkling Riesling			45		<b>PINOT NOIR</b>				
'Mirabelle' Brut Rosé, North Coast	18		65		Coeur de Terre Vineyard, McMinnville, Oregon, '19	16	30		60
Schramsberg 'J Schram,' North Coast, '12			196		Kistler Vineyards, Russian River Valley, '20				150
<b>CHARDONNAY</b>					Maison Champy, Beaune Premier Cru, Burgundy, France, '15				140
Domaine de la Garenne, Mâcon, France, '18	15	28	56		Paul Hobbs, Russian River Valley, '19				94
Domaine Laroche L'Homme Mort, Chablis Premier Cru			180		Soliste Narcisse, Sonoma Coast, '17	26	50		100
Burgundy, France, '20					Spy Valley, Marlborough, New Zealand, '17				56
Hartford Court, Russian River Valley, '21	18	34	68		<b>RED BLENDS &amp; OTHER GRAPES</b>				
Kistler 'Les Noisetiers,' Sonoma Coast, '20			150		Caro Red Blend, Mendoza, Argentina, '19				130
Kumeu River Mate's Vineyard, New Zealand, '19			123		Casa Ferreirinha, Quinta da Leda, Douro, Portugal, '18				138
Saxon Brown Hyde Vineyard, Carneros, '15	27	52	104		Château Vannières Red Blend, Provence, France, '19				85
<b>PINOT GRIGIO</b>					Epiphany Grenache, Santa Barbara County, '18				65
Infiné 1939, Trentino, Italy, '18			65		Hill Family, 'Red Door,' Napa Valley, '18				140
Ronco delle Betulle, Colli Orientali del Friuli, Italy, '19	15	28	56		Opus One Red Blend, Napa, '19				595
<b>ROSÉ</b>					Quinta do Crasto Tinta Roriz, Douro, Portugal, '16				185
Château de Peyrassol, 'Commandeurs,' Provence, France, '21	15.5	29	58		San Simeon Petite Sirah, Paso Robles, '19				60
Chateau La Mascaronne, Provence, France, '22			65		Truchard Merlot, Carneros, '20				79
<b>SAUVIGNON BLANC &amp; BORDEAUX BLANC</b>					VIK, 'La Piu Belle,' Cachapoal Valley, Chile, '17				98
Château Peyrouley, Bordeaux, France, '20	9	16	32		VIK, 'Milla Cala,' Millahue, Chile, '14	19	36		72
Château Rieussec, 'R de Rieussec' Blanc, Bordeaux, France, '18			85		VIK, Millahue, Chile, '13				185
Château Suduiraut, 'Le Blanc Sec de Suduiraut'			50		<b>CABERNET SAUVIGNON</b>				
Bordeaux, France, '17					Frog's Leap, Rutherford, Napa Valley, '19				150
Spy Valley 'E Block' Single Vineyard			65		Le Dix de Los Vascos, Colchagua Valley, Chile, '17				135
Waihopai Valley, New Zealand, '21					Mendel, Mendoza, Argentina, '19	13	24		48
<b>OTHER WHITES</b>					Merus, Napa Valley, '17				190
Dr. Hermann, 'H' Riesling, Mosel, Germany, '20	14	26	52		Meyer Cabernet, Napa Valley, '17				140
Millton Clos de Ste. Anne, La Bas, Chenin Blanc			135		Palmer Stone, Santa Ynez Valley, '19	23	44		88
Manutuke, New Zealand, '20					Paul Hobbs, Napa Valley, '17				135
<b>ZINFANDEL</b>					Trinitie Estate, G&C Lurton, Sonoma County, '17				100
Armida Winery, Maple Creek Vineyard, Sonoma Valley, '19	16	30	60		Weinert, Mendoza, Argentina, '10	18	34		68
Carol Shelton, Rocky Reserve, Sonoma, '19			84		<b>BORDEAUX</b>				
<b>ITALIAN REDS</b>					Blason de l'Evangile, Pomerol, France, '17				175
Antinori Tignanello, Tuscany, '19			235		Château Beauregard, Pomerol, '19				170
Biondi-Santi Brunello di Montalcino, Tuscany, '11			350		Château de la Cour, Saint-Emilion, France, '19				90
Conte D'Attimis-Maniago, Cabernet Blend, 'Vignanicco,' Friuli, '13	16	30	60		Château du Taillan, Haut-Médoc, '15	15	28		56
Cordella Rosso di Montalcino, Sangiovese, Tuscany, '19			75		Château Haut-Bages, 'La Fleur de Haut-Bages Liberal'				120
Tenuta San Guido, 'Sassicaia' Red Blend, Bolgheri, '19			500		Pauillac, France, '16				
					Château Léoville 'Las Cases,' Saint-Julien, '01				500
					Château Lilian Ladouys, Saint-Estèphe, France, '18				90
					Château Marquis de Terme, Margaux, France, '15				140
					Château Pichon Longueville Baron, Pauillac, France, '16				500
					La Chapelle de Meyney, Saint-Estèphe, France, '16				75
					Le Carillon d'Angelus, Saint-Emilion, France, '16				354
					Les Tourelles de Longueville, Pauillac, France, '18				139

Non-Alcoholic Beverages

Sparkling Water: 750ml	9	Orange Juice	5.5	<b>COFFEE, ESPRESSO &amp; TEA</b>	
Spring Water: 750ml	9	Grapefruit Juice	5.5	Serving Trinidad Fair Trade & Organic Coffee	
Mexican Coke: 12oz	4	<b>HOUSE LEMONADES</b>		Whole milk & oat milk available	
Diet Coke: 8oz	3	Plain	4.75	Regular or Decaf (unlimited refills)	4.5
7-Up / Root Beer: 12oz	4	Kale + Cucumber	5	French Press	7.5
Fever-Tree Club Soda / Tonic /	2.75	Blueberry	5	Espresso	4.5 6.5
Ginger Ale 5oz				Saint Matcha Latte	6.5
				Vanilla Latte	6.5
				Harney & Sons Tea	4.5