

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 15

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

BROWN BUTTER CHICKPEA HUMMUS 17

roasted artichoke, crispy chickpeas, rainbow carrot escabeche, grilled flatbread

PRIME STEAK TARTARE* 21
béarnaise aioli, fines herbes, truffle caviar pearls, toasted brioche

PARKER HOUSE ROLLS 8
brushed with butter, finished with salt

CRAB CAKES 20
crispy shallots, Asian pear, frisée, Espelette dijonnaise

MAC & ‘SHROOMS’ 16
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

GREENS

CAESAR 16
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 20
crispy quinoa, tomato, sunflower seeds, charred asparagus, avocado, fava beans, red wine vinaigrette

STONEFRUIT & BURRATA 18
watermelon radish, watercress, Marcona almonds, mint, 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

CORN CAVATELLI 33
housemade pasta, sweet corn, truffle pâté, roasted maitake mushrooms, black pepper ricotta
+ crispy prosciutto **add 6**

ROASTED MARY’S CHICKEN 37
spring vegetable ratatouille, basil + English pea purée, caper chicken jus

PRIME STEAK & FRITES* 49
prime flat iron, brandy peppercorn sauce, bistro salad, duck fat fries

PAN-SEARED SALMON 38
charred Bok choy, pink grapefruit, radish, coconut dashi, smoked trout roe, forbidden black rice

PAN-ROASTED BRANZINO 41
fennel soubise, marinated baby tomatoes, shaved fennel salad, fines herbes

S&S FISH & CHIPS 27
crispy haddock fillet, sea salt fries, tartar sauce, grilled lemon

SMOKED & GLAZED PORK CHOP 38
grilled stone fruit, ’nduja, Swiss chard, aged cheddar grits, candied pecans, avocado honey

MAINE LOBSTER RISOTTO 57
pickled hon-shimeji mushrooms, mascarpone, brandied lobster cream

ANGUS FILET MIGNON* 64
crème fraîche potato purée, grilled asparagus, red wine demi-glace

FROM THE BAR

YUZU MULE 17.5
Dingle Irish Vodka, yuzu juice, ginger, sparkling water

MATCHI 18
Cityline Vodka, matcha, orgeat, cold-pressed pineapple juice, cream of coconut, citrus twist

THE MISSING LINK 17.5
Casa Dragones Blanco Tequila, Legendario Domingo Mezcal, lime cordial, yuzu kosho

GINS & ROSÉS 18
Dyfi Gin, Lustau Rosé Vermouth, pineapple, ginger, lime, mint

WHISKEY & COLA 17
Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart’s Bitters, sparkling water

FLORAL PRINT* 18.5
Few Bourbon, lavender, honey, lemon juice, egg white

RAW BAR

SPICY TUNA ON CRISPY RICE* 29
fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame

YELLOWFIN AGUACHILE 23
cucumber, watermelon radish, pickled shallots, finger lime, taro root chips

SHRIMP COCKTAIL 26
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, marinated eggplant, pickled sweet pepper, garlic aioli, Italian salsa verde, alfalfa sprouts, grilled 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 Llopart Brut Reserva, Corpinnat, Spain, ’201452 Schramsberg ‘Mirabelle’ Brut Rosé, North Coast65 Gusbourne Blanc de Blancs, West Sussex, England, ’18105 Gosset Brut Reserve, France29120 Henriot Brut Millésimé, Champagne, France, ’1250165 Deutz ‘Cuvée William Deutz’ Brut Millésimé300 Champagne, France ’13 Deutz Brut Rosé ‘Amour de Deutz’350 Champagne, France, ’13 Louis Roederer Cristal, Champagne, France, ’13450 CHARDONNAY Domaine de la Garenne, Mâcon, France, ’18152852 Soliste L’Age D’Or, Russian River Valley, ’15183468 De Wetshof ‘Lesca,’ Robertson, South Africa, ’1970 Vie di Romans Friuli Isonzo,85 Friuli-Venezia Giulia, Italy ’22 Château de Chamirey ‘La Mission’ 1er Cru,98 Mercurey, France, ’18 Saxon Brown Hyde Vineyard, Carneros, ’182752100 Chateau Montelena, Napa Valley, ’22120 Domaine Coffinet-Duvernay, Chassagne-Montrachet,225 Burgundy, France, ’21 Esprit Leflaive Pouilly-Fuissé, Burgundy, France, ’20235 Kongsgaard, Napa Valley, ’22235 Aubert Eastside Vineyard, Russian River Valley, ’22250 Aubert UV-SL Vineyard, Sonoma Coast, ’22250 Aubert Lauren Estate Vineyard, Sonoma Coast, ’22325 PINOT GRIGIO Ronco delle Betulle,152852 Colli Orientali del Friuli, Italy, ’22 Vie di Romans Dessimis Friuli Isonzo,95 Friuli-Venezia Giulia, Italy ’21 ROSÉ Château Vannières, Bandol, France, ’23173264 OTHER WHITE Muga White, Rioja, Spain, ’23132448 Familia Torres Pazo das Bruxas Albariño,152856 Rías Baixas, Spain, ’23 Domaine de la Pauline Sancerre,68 Loire Valley, France, ’23 Millton Clos de Ste. Anne La Bas Chenin Blanc135 Manutuke, New Zealand, ’20 Trimbach, ‘Frédéric Emile,’ Riesling,165 Alsace, France, ’14 SAUVIGNON BLANC/BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, ’23102040 Spy Valley ‘E Block’ Single Vineyard,65 Waihopai Valley, New Zealand, ’22 Lions de Suduiraut Bordeaux Blanc, France, ’2265 Frog’s Leap Sauvignon Blanc, Napa Valley, ’2370 Château Rieussec ‘R de Rieussec’ Blanc,244685 Bordeaux, France, ’20 SPANISH REDS Sierra Cantabria Crianza Tempranillo, Rioja, ’20152852 La Rioja Alta ‘Vina Ardanza’ Tempranillo Reserva,65 Rioja, ’17 Castillo de Cuzcurrita ‘Señorío de Cuzcurrita,’90 Rioja Reserva, ’19 Bodegas Muga ‘Torre Muga,’ Rioja, ’20180 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’23163056 Spy Valley, Marlborough, New Zealand, ’2056 Domaine Françoise et Denis Clair ‘Clair Clos Genet,’90 Santenay, France ’21 Paul Hobbs, Russian River Valley, ’2294 Soliste Narcisse, Sonoma Coast, ’22265096 DuMOL ‘Ryan’ Vineyard, Russian River Valley, ’21190 Château de Pommard Clos Marey-Monge Monopole,190 Burgundy, France, ’15				RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah,152856 Ballard Canyon, Santa Barbara, ’21 Los Vascos Cromas Gran Reserva Cabernet Franc,65 Colchagua, Chile, ’20 VIK ‘Milla Cala,’ Millahue, Chile, ’21193672 Hourglass HG III, Napa Valley, ’2280 E. Guigal Châteauneuf-du-Pape,120 Southern Rhone, France, ’18 Beckmen Purisima Mountain Vineyard ‘Block Six’ Syrah,135 Ballard Canyon, Santa Barbara, ’21 Caro Red Blend, Mendoza, Argentina, ’20135 Casa Ferreirinha Quinta da Leda, Douro, Portugal, ’18138 Hill Family ‘Red Door,’ Napa Valley, ’18140 Darioush Signature Shiraz, Napa Valley, ’21145 VIK, Millahue, Chile ’18185 Cathiard ‘Founding Brothers,’ Napa Valley, ’20235 Saxum G2 Vineyard Red Blend, Paso Robles, ’21390 Saxum Heart Stone Vineyard Red Blend, Paso Robles, ’21390 Saxum Broken Stones Vineyard Red Blend, Paso Robles, ’21390 Saxum James Berry Vineyard Red Blend, Paso Robles, ’21390 Sine Qua Non “Distenta III” Syrah, Central Coast, ’21525 Sine Qua Non “Distenta III” Grenache, Central Coast, ’21525 Opus One Red Blend, Napa Valley, ’18595 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21163060 G&C Lurton Trinité Estate, Sonoma County, ’17254892 Inglenook, Napa Valley, ’183874148 Frog’s Leap, Rutherford, Napa Valley, ’20150 Darioush Signature Cabernet, Napa Valley, ’21230 Shafer ‘One Point Five,’ Napa Valley, ’21250 Inglenook ‘Rubicon,’ Napa Valley, ’18296 J. Davies ‘Jamie,’ Napa Valley, ’19390 BOND ‘Quella,’ Napa Valley, ’19850 BOND, ‘Vecina,’ Napa Valley ’19850 Scarecrow, Napa Valley, ’211,200 BORDEAUX Château Marquis de Terme, Margaux, France, ’18140 Le Carillon d’Angelus, Saint-Emilion, France, ’16300 Château Pichon Baron, Pauillac, France, ’16400 Château Léoville ‘Las Cases,’ Saint-Julien, ’01500 ITALIAN REDS Calidonia Chianti Classico Riserva DOCG, Tuscany, ’1885 Giovanni Manzone Barolo Bricat, Piedmont, ’17150 Bava Barolo ‘Scarrone,’ Piedmont, ’06195 Gaja DaGromis Barolo, Piedmont, ’20230 Biondi-Santi Brunello di Montalcino, Tuscany, ’18450 Tenuta San Guido ‘Sassicaia’ Red Blend, Bolgheri, ’21580			