

SUMMER / 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

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 13

caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives

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 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 27

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, marinated eggplant, pickled sweet pepper, garlic aioli, Italian salsa verde, alfalfa sprouts, grilled sourdough

MAINE LOBSTER ROLL 37

parker house roll, Maine lobster salad, hearts of celery, Espelette

RIBEYE STEAK SANDWICH* 27

shaved steak, white cheddar, béarnaise mayo, arugula, pickled red onion, French roll

MAINS

CORN CAVATELLI 30

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

ROASTED MARY’S

CHICKEN BREAST 27

spring vegetable ratatouille, basil + English pea purée, caper chicken jus

S&S FISH & CHIPS 26

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

PRIME STEAK & FRITES* 41

prime flat iron, brandy peppercorn sauce, bistro salad, duck fat fries

PAN-SEARED SALMON 37

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

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

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

SUPER FOOD 20

crispy quinoa, tomato, 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		
MATCHI 18 Cityline Vodka, matcha, orgeat, cold-pressed pineapple juice, cream of coconut, citrus twist YUZU MULE 17.5 Dingle Irish Vodka, ginger, yuzu juice, sparkling water 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 FLORAL PRINT* 18.5 Few Bourbon, lavender honey, lemon juice, egg white WHISKEY & COLA 17 Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart’s Bitters, sparkling water	MIMOSA 12 Fresh orange juice and Llopart Brut Reserva MIMOSA TRAY served with three seasonal juices and assorted fresh berries BOTTLE OF CHOICE: + Llopart Brut Reserva 60 Corpinnat, Spain, ’20 + Charles Heidsieck Brut Reserve 138 Champagne, France + Lyre’s Classico 48 Non-Alcoholic Sparkling, England + Mirabelle Brut Rosé 73 North Coast	DRAFT BEER ABV PRICE Societe Light Beer 4.5% 7.75 21st Amendment El Sully Mexican-Style Lager 4.8% 7.75 Beachwood Brewing Hayabusa Japanese-Style Lager 5.3% 7.75 Societe The Pupil IPA 7.5% 8.5 MadeWest Hazy IPA 7.0% 8.75 Pizza Port Mongo Double IPA (12oz glass) 8.0% 9	DRAFT BEER ABV PRICE Victory Golden Monkey Belgian-Style Ale (12oz glass) 9.5% 8.25 Maui Brewing Coconut Hiwa Porter 6.0% 8.25 BOTTLES & CANS Best Day Brewing N/A IPA less than 0.5% 7 Best Day Brewing N/A Kölsch less than 0.5% 7 Julian Harvest Apple Cider (16oz can) 6.99% 10	
WINE BY THE GLASS			SPIRIT-FREE		
SPARKLING Llopart Brut Reserva, Corpinnat, Spain, ’20 14 Gosset Brut Reserve, Champagne, France 29 Henriot Brut Millésime, Champagne, France, ’12 50 CHARDONNAY Domaine de la Garenne, Mâcon, France, ’19 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 OTHER WHITE Muga White, Rioja, Spain, ’23 13 Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, ’23 15	SAUVIGNON BLANC/BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, ’23 10 Château Rieussec ‘R de Rieussec’ Blanc Bordeaux, France, ’18 24 SPANISH RED Sierra Cantabria Crianza Tempranillo, Rioja, ’20 15 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’21 16 Soliste Narcisse, Sonoma Coast, ’18 26 RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah, Ballard Canyon, Santa Barbara, ’21 15 VIK ‘Milla Cala,’ Millahue, Chile, ’19 19 CABERNET SAUVIGNON Mendel , Mendoza, Argentina ’21 16 G&C Lurton Trinité Estate, Sonoma County, ’17 25 Inglenook, Napa Valley, ’18 38	NOT-A-COLADA 13.5 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer SOBER BIRD 13.5 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 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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