

SUMMER / 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
Casper Khamphouy
CASPER KHAMPHOUY

EXECUTIVE CHEF
Jason Fullilove
JASON FULLILOVE

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, ’20	14	52									
Schramsberg ‘Mirabelle’ Brut Rosé, North Coast		65									
Gusbourne Blanc de Blancs, West Sussex, England, ’18		105									
Gosset Brut Reserve, France	29	120									
Henriot Brut Millésimé, Champagne, France, ’12	50	165									
Deutz ‘Cuvée William Deutz’ Brut Millésimé Champagne, France ’13		300									
Deutz Brut Rosé ‘Amour de Deutz’ Champagne, France, ’13		350									
Louis Roederer Cristal, Champagne, France, ’13		450									
CHARDONNAY											
Domaine de la Garenne, Mâcon, France, ’18	15	28	52								
Soliste L’Age D’Or, Russian River Valley, ’15	18	34	68								
De Wetshof ‘Lesca,’ Robertson, South Africa, ’19		70									
Vie di Romans Friuli Isonzo, Friuli-Venezia Giulia, Italy ’22		85									
Château de Chamirey ‘La Mission’ 1er Cru, Mercurey, France, ’18		98									
Saxon Brown Hyde Vineyard, Carneros, ’18	27	52	100								
Chateau Montelena, Napa Valley, ’22		120									
Domaine Coffinet-Duvernay, Chassagne-Montrachet, Burgundy, France, ’21		225									
Esprit Leflaive Pouilly-Fuissé, Burgundy, France, ’20		235									
Kongsgaard, Napa Valley, ’22		235									
Aubert Eastside Vineyard, Russian River Valley, ’22		250									
Aubert UV-SL Vineyard, Sonoma Coast, ’22		250									
Aubert Lauren Estate Vineyard, Sonoma Coast, ’22		325									
PINOT GRIGIO											
Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22	15	28	52								
Vie di Romans Dessimis Friuli Isonzo, Friuli-Venezia Giulia, Italy ’21		95									
ROSÉ											
Château Vannières, Bandol, France, ’23	17	32	64								
OTHER WHITE											
Muga White, Rioja, Spain, ’23	13	24	48								
Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, ’23	15	28	56								
Domaine de la Pauline Sancerre, Loire Valley, France, ’23		68									
Millton Clos de Ste. Anne La Bas Chenin Blanc Manutuke, New Zealand, ’20		135									
Trimbach, ‘Frédéric Emile,’ Riesling, Alsace, France, ’14		165									
SAUVIGNON BLANC/BORDEAUX BLANC											
Château Motte Maucourt Bordeaux Blanc, France, ’23	10	20	40								
Spy Valley ‘E Block’ Single Vineyard, Waihopai Valley, New Zealand, ’22		65									
Lions de Suduiraut Bordeaux Blanc, France, ’22		65									
Frog’s Leap Sauvignon Blanc, Napa Valley, ’23		70									
Château Rieussec ‘R de Rieussec’ Blanc, Bordeaux, France, ’20	24	46	85								
SPANISH REDS											
Sierra Cantabria Crianza Tempranillo, Rioja, ’20	15	28	52								
La Rioja Alta ‘Vina Ardanza’ Tempranillo Reserva, Rioja, ’17		65									
Castillo de Cuzcurrita ‘Señorío de Cuzcurrita,’ Rioja Reserva, ’19		90									
Bodegas Muga ‘Torre Muga,’ Rioja, ’20		180									
PINOT NOIR											
Coeur de Terre Vineyard, McMinnville, Oregon, ’23	16	30	56								
Spy Valley, Marlborough, New Zealand, ’20		56									
Domaine Françoise et Denis Clair ‘Clair Clos Genet,’ Santenay, France ’21		90									
Paul Hobbs, Russian River Valley, ’22		94									
Soliste Narcisse, Sonoma Coast, ’22	26	50	96								
DuMOL ‘Ryan’ Vineyard, Russian River Valley, ’21		190									
Château de Pommard Clos Marey-Monge Monopole, Burgundy, France, ’15		190									
RED BLENDS & OTHER GRAPES											
Beckmen Purisima Mountain Vineyard Syrah, Ballard Canyon, Santa Barbara, ’21	15	28	56								
Los Vascos Cromas Gran Reserva Cabernet Franc, Colchagua, Chile, ’20		65									
VIK ‘Milla Cala,’ Millahue, Chile, ’21	19	36	72								
Hourglass HG III, Napa Valley, ’22		80									
E. Guigal Châteauneuf-du-Pape, Southern Rhone, France, ’18		120									
Beckmen Purisima Mountain Vineyard ‘Block Six’ Syrah, Ballard Canyon, Santa Barbara, ’21		135									
Caro Red Blend, Mendoza, Argentina, ’20		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									
VIK, Millahue, Chile ’18		185									
Cathiard ‘Founding Brothers,’ Napa Valley, ’20		235									
Saxum G2 Vineyard Red Blend, Paso Robles, ’21		390									
Saxum Heart Stone Vineyard Red Blend, Paso Robles, ’21		390									
Saxum Broken Stones Vineyard Red Blend, Paso Robles, ’21		390									
Saxum James Berry Vineyard Red Blend, Paso Robles, ’21		390									
Sine Qua Non “Distenta III” Syrah, Central Coast, ’21		525									
Sine Qua Non “Distenta III” Grenache, Central Coast, ’21		525									
Opus One Red Blend, Napa Valley, ’18		595									
CABERNET SAUVIGNON											
Mendel, Mendoza, Argentina, ’21	16	30	60								
G&C Lurton Trinité Estate, Sonoma County, ’17	25	48	92								
Inglenook, Napa Valley, ’18	38	74	148								
Frog’s Leap, Rutherford, Napa Valley, ’20		150									
Darioush Signature Cabernet, Napa Valley, ’21		230									
Shafer ‘One Point Five,’ Napa Valley, ’21		250									
Inglenook ‘Rubicon,’ Napa Valley, ’18		296									
J. Davies ‘Jamie,’ Napa Valley, ’19		390									
BOND ‘Quella,’ Napa Valley, ’19		850									
BOND, ‘Vecina,’ Napa Valley ’19		850									
Scarecrow, Napa Valley, ’21		1,200									
BORDEAUX											
Château Marquis de Terme, Margaux, France, ’18		140									
Le Carillon d’Angelus, Saint-Emilion, France, ’16		300									
Château Pichon Baron, Pauillac, France, ’16		400									
Château Léoville ‘Las Cases,’ Saint-Julien, ’01		500									
ITALIAN REDS											
Calidonia Chianti Classico Riserva DOCG, Tuscany, ’18		85									
Giovanni Manzone Barolo Bricat, Piedmont, ’17		150									
Bava Barolo ‘Scarrone,’ Piedmont, ’06		195									
Gaja DaGromis Barolo, Piedmont, ’20		230									
Biondi-Santi Brunello di Montalcino, Tuscany, ’18		450									
Tenuta San Guido ‘Sassicaia’ Red Blend, Bolgheri, ’21		580									
BEER											
DRAFT BEER		ABV	PRICE	BOTTLES & CANS							
Societe Light Beer		4.5%	7.75	Best Day Brewing N/A IPA less than 0.5%							
Beachwood Brewing Hayabusa Japanese-Style Lager		5.3%	7.75	Best Day Brewing N/A Kölsch less than 0.5%							
MadeWest Hazy IPA		7.0%	8.75	Julian Harvest Apple Cider (16oz can) 6.99%							
Victory Golden Monkey Belgian-Style Ale (12oz glass)		9.5%	8.25								
Maui Brewing Coconut Hiwa Porter		6.0%	8.25								
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											