

Happy New Year

SAINT & SECOND

GENERAL MANAGER

Javier Torres

JAVIER TORRES

EXECUTIVE CHEF

Juan Gonzalez

JUAN GONZALEZ

TO START

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

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 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 16

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, hearts of palm, sunflower seeds, charred asparagus, avocado, fava beans, red wine vinaigrette

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

MAINS



TOMAHAWK FOR TWO* 185

Snake River Farms American Wagyu, duck fat fingerling potatoes, charred broccolini, black garlic butter, shishito pepper, brandy peppercorn au poivre



PRIME BEEF WELLINGTON* 85

prime filet, purple potato purée, roasted maitake mushroom, truffle bordelaise

100-LAYER LASAGNA 33

mushroom Bolognese, San Marzano tomato sauce, ricotta béchamel, shredded mozzarella, Grana Padano + crispy prosciutto add 6

ROASTED MARY'S CHICKEN 37

creamed cornbread, black garlic purée, cranberry mostardo

PAN-SEARED SALMON 38

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

WILD PACIFIC HALIBUT 39

crème fraîche potato purée, charred broccolini, yuzu caper butter

SMOKED & GLAZED PORK CHOP 39

brûléed fig, 'nduja, shaved brussels sprouts, aged cheddar grits, candied pecans, avocado honey

MAINE LOBSTER RISOTTO 55

pickled hon-shimeji mushrooms, mascarpone, brandied lobster cream

BRAISED SHORT RIB 41

celery root purée, potato croquette, baby carrot & turnip, crispy garlic

FROM THE BAR



EASE INTO '26 19

Neft Vodka, apricot and bergamot orange liqueur, Dolin Dry Vermouth, orange bitters

IT'S A FIG DEAL 17

Appleton Estate Rum, fig syrup, orgeat, pure apple juice, lemon juice, salt, The Bitter Truth Bogart's Bitters, cinnamon

KUMQUAT HONEY 19

Koval Bourbon, Koval Chrysanthemum & Honey Liqueur, kumquat juice, lemon juice, rosemary, Green Chartreuse herbal liqueur

APPLE BLOSSOM 18

Legendario Domingo Mezcal, Giffard banane liqueur, Green Valley Coconut Water, cane syrup, lime juice, apple garnish

AUTUMN EMBER* 17

Olive oil-washed Four Roses Bourbon, baking spice blend, ginger, vanilla, lemon juice, The Bitter Truth Bogart's Bitters, egg white

THE MAESTRO 20

Legendario Domingo Mezcal, Green Chartreuse, Koval Chrysanthemum & Honey Liqueur, Green Valley Coconut Water, cold-pressed pineapple juice, lime juice, jalapeño

WHISKEY & COLA 17

Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart's Bitters, sparkling water



OUT WITH A BANG 21

Arette Reposado Tequila, fresh espresso, ancho chili, chocolate, cinnamon, brown sugar

RAW BAR

SPICY TUNA ON CRISPY RICE* 28

fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame

YELLOWFIN AGUACHILE 24

watermelon radish, rainbow carrot escabeche, finger lime, taro root chips

SHRIMP COCKTAIL 27

brown butter remoulade, cocktail sauce, lime

OYSTERS* MP

white balsamic mignonette, cocktail sauce, lime, seasonal selections



New Year's Special

*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 Bisot ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy1139 Llopart Brut Reserva, Corpinnat, Spain, ’2058 ‘Mirabelle’ Brut Rosé, North Coast1865 Gosset Grande Réserve Brut, France, NV2698 Gusbourne Blanc de Blancs, West Sussex, England, ’18105 Henriot Brut Millésime, Champagne, France, ’12175 CHARDONNAY Domaine de la Garenne, Mâcon, France, ’18152856 Soliste L’Age D’Or, Russian River Valley, ’15183468 Saxon Brown Hyde Vineyard, Carneros, ’182752104 Kumeu River Mate’s Vineyard, New Zealand, ’19123 Saxon Brown, SBX Reserve, Sonoma, ’17140 Domaine Coffinet-Duvernay, Chassagne-Montrachet Burgundy, France, ’21150 Kistler ‘Les Noisetiers,’ Sonoma Coast, ’20150 Esprit Leflaive Pouilly-Fuissé Burgundy, France, ’21170 PINOT GRIGIO Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22152856 Infiné 1939, Trentino, Italy, ’1865 ROSÉ Château Vannières, Bandol, France, ’23173264 SAUVIGNON BLANC/BORDEAUX BLANC Château Motte, Maucourt Bordeaux Blanc, France, ’23101938 Spy Valley, Marlborough, New Zealand, ’22112040 Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, ’22183468 Spy Valley ‘E Block’ Single Vineyard Waihopai Valley, New Zealand, ’2165 OTHER WHITES Muga White, Rioja, Spain, ’23132550 La Caña Navia, Albariño, Rías Baixas, Spain, ’22203672 Millton Clos de Ste. Anne, Les Arbres, Viognier, Manutuke, New Zealand, ’20130 Millton Clos de Ste. Anne, La Bas, Chenin Blanc, Manutuke, New Zealand, ’20135 Trimbach, ‘Frédéric Emile,’ Riesling, Alsace, France, ’16140 ZINFANDEL Carol Shelton, Rocky Reserve, Sonoma, ’1984 ITALIAN REDS Conte D’Attimis-Maniago, Cabernet Blend, ‘Vignaricco,’ Friuli, ’19163060 Bava Barolo, ‘Scarrone,’ Piedmont, ’06195 Gaja DaGromis Barolo, Piedmont, ’20230 Tenuta San Guido, ‘Sassicaia’ Red Blend, Bolgheri, ’19500 SPANISH REDS Sierra Cantabria Crianza Tempranillo, Rioja, ’20122244 La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’18173264 La Rioja Alta, ‘Viña Ardanza,’ Tempranillo Reserva, Rioja, ’1567 Castillo de Cuzcurrita, Señorío de Cuzcurrita, Rioja Reserva, ’18100 Bodegas Muga, ‘Torre Muga,’ Rioja, ’19185 PINOT NOIR Spy Valley, Marlborough, New Zealand, ’2056 Coeur de Terre Vineyard, McMinnville, Oregon, ’22163060 Paul Hobbs, Russian River Valley, ’2194 Soliste Narcisse, Sonoma Coast, ’182650100 Domaine Drouhin Dundee Hills, Oregon, ’233260120 Boars’ View, Sonoma Coast, ’19145 Château de Pommard Clos Marey-Monge Monopole Burgundy, France, ’15190 Kosta Browne Gap’s Crown Vineyard, Sonoma Coast, ’22235 RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah Ballard Canyon, Santa Barbara, ’21152856 Los Vascos Cromas Gran Reserva Carmenère, ’2056 Colchagua, Chile Epiphany Grenache, Santa Barbara County, ’2065				RED BLENDS & OTHER GRAPES (CONTINUED) Los Vascos Cromas Gran Reserva Cabernet Franc, ’2065 Colchagua, Chile VIK, ‘Milla Cala,’ Millahue, Chile, ’19193672 Truchard Merlot, Carneros, ’2079 Hourglass HGIII, Napa Valley, ’22254896 VIK, ‘La Piu Belle,’ Cachapoal Valley, Chile, ’1398 La Ferme du Mont105 Côtes Capelan Châteauneuf-du-Pape Southern Rhône, France, ’17 E. Guigal Châteauneuf-du-Pape, Southern Rhône, France, ’18120 Caro Red Blend, Mendoza, Argentina, ’19130 Beckmen Purisima Mountain Vineyard, ‘Block Six,’ Syrah Ballard Canyon, Santa Barbara, ’21135 Casa Ferreirinha, Quinta da Leda, Douro, Portugal, ’18138 Hill Family, ‘Red Door,’ Napa Valley, ’18140 Darioush Signature Shiraz, Napa Valley, ’21145 Quinta do Crasto Tinta Roriz, Douro, Portugal, ’16185 Hourglass Blueline Estate, Napa Valley, ’22165 VIK, Millahue, Chile, ’12185 Cathiard, ‘Founding Brothers,’ Napa, ’20300 Opus One Red Blend, Napa, ’18595 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21142652 G&C Lurton, Trinité Estate, Sonoma County, ’17254692 Hill Family, Napa Valley, ’2295 Inglenook, Napa Valley, ’183160120 Paul Hobbs, Napa Valley, ’20135 Meyer, Napa Valley, ’17140 Frog’s Leap, Rutherford, Napa Valley, ’19150 Revana Cabernet Sauvignon, St. Helena, ’21180 Darioush Signature Cabernet, Napa Valley, ’18230 Shafer, ‘One Point Five,’ Napa Valley, ’21230 Inglenook, ‘Rubicon,’ Napa Valley, ’18295 BORDEAUX Château Pavillon Beauregard Red Blend, Lalande de Pomerol, ’20254896 Les Tourelles de Longueville, Pauillac, France, ’18139 Château Marquis de Terme, Margaux, France, ’15140 Château Phélan Ségur, Saint-Estèphe, ’18156 Château Beauregard, Pomerol, ’19170 Château Talbot, Saint-Julien, France, ’16170 Anseillan Château Lafite Rothschild, Pauillac, France, ’18175 Blason de l’Evangile, Pomerol, France, ’17175 Le Carillon d’Angelus, Saint-Emilion, France, ’16354 Château Pichon Longueville Baron, Pauillac, France, ’16500										
BEER														
DRAFT BEER Fremont Brewing Sky Kraken Pale Ale5.5%8.5 Victory Brewing Golden Monkey Belgian-Style (12oz)9.5%8.25 Left Hand Milk Stout6.0%8.25 Eureka Tacos+Beer Amber Lager5.6%8.25 Smog City Sabre-Toothed Squirrel Amber Ale7.0%8.75 Beachwood Brewing Hayabusa Japanese-style Lager5.3%7.75 Bottle Logic 714 Blonde Ale4.8%8 pFriem American Lager5.0%9 Pure Project Rain Pilsner5.3%8.5 Societe Light Beer4.5%7.75 BrewDog Elvis Juice Grapefruit-Infused IPA6.5%8.5 Common Space Good Signs IPA6.5%8.5 Trademark Brewing Codebreaker IPA7.0%8.25 Pure Project Diamond Dust IPA6.7%9 Trademark Brewing Kettle Sour (14oz) rotating fruit selectionvaries8.5 BEER ALTERNATIVE 2 Towns BrightCider6.0%8.75				ABV	PRICE									
SPRIT-FREE														
NOT-A-COLADA 13 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer					SOBER BIRD 13 Lyre’s Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel									