

SAINT & SECOND

Our seasonal fare stars fresh and local ingredients sourced from artisanal purveyors who share our dedication to quality and service.

GENERAL MANAGER
Margaret Tirado
MARGARET TIRADO

EXECUTIVE CHEF
Juan Gonzalez
JUAN GONZALEZ

TO START

MEZZE PLATE 16

baba ghanoush, muhammara, 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

GREEN GODDESS HUMMUS 16

avocado, black sesame, fines herbes, crispy chickpea, grilled flatbread

ROASTED BONE MARROW 33

horseradish crust, pickled shallot, pea tendrils, grilled sourdough

PARKER HOUSE ROLLS 13

truffle butter, local citrus honey, Grana Padano

BLACK TRUFFLE MAC & CHEESE 17

white cheddar, garlic streusel, Grana Padano

+ Maine lobster **add 25**

SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

LOBSTER BISQUE 14

Pacific Cove lump crab, crème fraîche, chive oil

GREENS

CAESAR 17

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 21

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

SPRING TOMATO & BURRATA 17

basil ricotta, pistachio dust, white balsamic vinaigrette, watercress, watermelon radish, balsamic gastrique
+ crispy prosciutto **add 6**

ASIAN CHOPPED SALAD 17

spring mix, sweet mini peppers, mandarin orange, edamame, green bean, peanuts, cilantro, mint, crispy noodle, ginger soy vinaigrette
+ pan-seared salmon **add 17**

MAINS

LASAGNA BIANCA 33

mushroom ragù, spinach, Grana Padano, ricotta béchamel
+ crispy prosciutto **add 6**

MARY'S FRIED CHICKEN 37

crème fraîche potato purée, sweet corn succotash, peanut chili crunch

PRIME STEAK & FRITES* 51

prime flat iron, rosemary & thyme duck fat fries, brandy peppercorn sauce, shishito peppers

PAN-SEARED SALMON 39

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

S&S FISH & CHIPS 27

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

SMOKED & GLAZED PORK CHOP 39

grilled stone fruit, 'nduja, rainbow Swiss chard, aged cheddar grits, candied pecans, avocado honey

MAINE SCALLOP RISOTTO 49

spring tomato, basil, yuzu, tri-colored cauliflower, Grana Padano

NEW ZEALAND RACK OF LAMB 44

minted pea purée, fava beans, Dijon gnocchi, lamb jus

FROM THE BAR

VIOLET'S REVENGE 17

housemade blueberry amaro, Nikka Coffey Gin, Q Elderflower Tonic, lime

NECTAR 19

clarified milk punch with Capurro Pisco, Belle de Brillet Pear Liqueur, chamomile tea, honey, lemon
contains lactose

AGAVE BLOSSOM 18

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

RAINBOW SHERBET 18

Hangar 1 Mandarin Blossom Vodka, cold-pressed pineapple juice, fresh raspberry purée, lime juice, fresh mint topper

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

RAW BAR

SPICY TUNA ON CRISPY RICE* 29

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

YELLOWTAIL WATERMELON

AGUACHILE 25

cucumber, serrano pepper, watermelon radish, pickled shallot, finger lime, taro root chips

SHRIMP COCKTAIL 27

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, grilled portobello mushroom, pickled sweet peppers, garlic aioli, Italian salsa verde, alfalfa sprouts, 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

Bisol 'Jeio' DOC Prosecco, Valdobbiadene, Italy	13	46
Llopart Brut Reserva, Corpinnat, Spain, '20		58
'Mirabelle' Brut Rosé, North Coast	19	72
Gusbourne Blanc de Blancs, West Sussex, England, '18		105
Gosset Grande Réserve Brut, France, NV		120
Henriot Brut Millésime, Champagne, France, '12		175

CHARDONNAY

Domaine de la Garenne, Mâcon, France, '18	15	28	56
Etre, Sonoma Coast, '22	18	34	68
Saxon Brown Hyde Vineyard, Carneros, '18	27	52	104
Kumeu River Mate's Vineyard, New Zealand, '19			123
Saxon Brown, SBX Reserve, Sonoma, '17			140
Domaine Coffinet-Duvernay, Chassagne-Montrachet Burgundy, France, '21			150
Kistler 'Les Noisetiers,' Sonoma Coast, '20			150
Esprit Leflaive Pouilly-Fuissé Burgundy, France, '21			170

PINOT GRIGIO

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22	15	28	56
Infiné 1939, Trentino, Italy, '18			65

ROSÉ

Château Vannières, Bandol, France, '23	18	34	68
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SAUVIGNON BLANC/BORDEAUX BLANC

Spy Valley, Marlborough, New Zealand, '22			40
Château Motte, Maucourt Bordeaux Blanc, France, '23	13	24	48
Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, '22	18	34	68
Spy Valley 'E Block' Single Vineyard Waihopai Valley, New Zealand, '21			65

OTHER WHITES

Família Torres Pazo das Bruxas, Albariño, Rías Baixas, Spain, '23	15	28	56
La Caña Navia, Albariño, Rías Baixas, Spain, '22			72
Millton Clos de Ste. Anne, Les Arbres, Viognier, Manutuke, New Zealand, '20			130
Millton Clos de Ste. Anne, La Bas, Chenin Blanc, Manutuke, New Zealand, '20			135
Trimbach, 'Frédéric Emile,' Riesling, Alsace, France, '16			140

ZINFANDEL

Carol Shelton, Rocky Reserve, Sonoma, '19			84
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ITALIAN REDS

Conte D'Attimis-Maniago, Cabernet Blend, 'Vignaricco,' Friuli, '19			60
Bava Barolo, 'Scarrone,' Piedmont, '06			195
Gaja DaGromis Barolo, Piedmont, '20			230
Tenuta San Guido, 'Sassicaia' Red Blend, Bolgheri, '19			500

SPANISH REDS

Sierra Cantabria Crianza Tempranillo, Rioja, '20	15	28	56
La Rioja Alta, 'Viña Ardanza,' Tempranillo Reserva, Rioja, '15			67
La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '18	19	36	72
Castillo de Cuzcurruta, Señorío de Cuzcurruta, Rioja Reserva, '18			100
Bodegas Muga, 'Torre Muga,' Rioja, '19			185

PINOT NOIR

Spy Valley, Marlborough, New Zealand, '20			56
Coeur de Terre Vineyard, McMinnville, Oregon, '22	16	30	60
Paul Hobbs, Russian River Valley, '21			94
Soliste Narcisse, Sonoma Coast, '18	26	50	100
Domaine Drouhin Dundee Hills, Oregon, '23			120
Boars' View, Sonoma Coast, '19			145
Château de Pommard Clos Marey-Monge Monopole Burgundy, France, '15			190
Kosta Browne Gap's Crown Vineyard, Sonoma Coast, '22			235

RED BLENDS & OTHER GRAPES

Los Vascos Cromas Gran Reserva Carmenère, '20 Colchagua, Chile			56
Beckmen Purisima Mountain Vineyard Syrah Ballard Canyon, Santa Barbara, '21	16	30	60
Epiphany Grenache, Santa Barbara County, '20			65

RED BLENDS & OTHER GRAPES (CONTINUED)

Los Vascos Cromas Gran Reserva Cabernet Franc, '20 Colchagua, Chile			65
Truchard Merlot, Carneros, '20			79
VIK, 'Milla Cala,' Millahue, Chile, '19	21	40	80
Hourglass HGIII, Napa Valley, '22	25	48	96
VIK, 'La Piu Belle,' Cachapoal Valley, Chile, '13			98
La Ferme du Mont Côtes Capelan Châteauneuf-du-Pape Southern Rhône, France, '17			105
E. Guigal Châteauneuf-du-Pape, Southern Rhône, France, '18			120
Caro Red Blend, Mendoza, Argentina, '19			130
Beckmen Purisima Mountain Vineyard, 'Block Six,' Syrah Ballard Canyon, Santa Barbara, '21			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
Quinta do Crasto Tinta Roriz, Douro, Portugal, '16			185
Hourglass BlueLine Estate, Napa Valley, '22			165
VIK, Millahue, Chile, '12			185
Cathiard, 'Founding Brothers,' Napa, '20			300
Opus One Red Blend, Napa, '18			595

CABERNET SAUVIGNON

Mendel, Mendoza, Argentina, '21	16	30	60
G&C Lurton, Trinité Estate, Sonoma County, '17	25	46	92
Hill Family, Napa Valley, '22			95
Paul Hobbs, Napa Valley, '20			135
Meyer, Napa Valley, '17			140
Inglénook, Napa Valley, '18	38	74	148
Frog's Leap, Rutherford, Napa Valley, '19			150
Revana Cabernet Sauvignon, St. Helena, '21			180
Darioush Signature Cabernet, Napa Valley, '18			230
Shafer, 'One Point Five,' Napa Valley, '21			230
Inglénook, 'Rubicon,' Napa Valley, '18			295

BORDEAUX

Château Pavillon Beauregard Red Blend, Lalande de Pomerol, '20	25	48	96
Les Tourelles de Longueville, Pauillac, France, '18			139
Château Phélan Ségur, Saint-Estèphe, '18			156
Château Beauregard, Pomerol, '19			170
Château Talbot, Saint-Julien, France, '16			170
Anseillan Château Lafite Rothschild, Pauillac, France, '18			175
Blason de l'Évangile, Pomerol, France, '17			175
Le Carillon d'Angelus, Saint-Émilion, France, '16			354
Château Pichon Longueville Baron, Pauillac, France, '16			500

BEER

DRAFT BEER	ABV	PRICE
Fremont Brewing Sky Kraken Pale Ale	5.5%	9
Victory Brewing Golden Monkey Belgian-Style (12oz)	9.5%	8.75
Left Hand Milk Stout	6.0%	8.75
Eureka Tacos+Beer Amber Lager	5.6%	8.75
Smog City Sabre-Toothed Squirrel Amber Ale	7.0%	9.25
Beachwood Brewing Hayabusa Japanese-style Lager	5.3%	8.25
Bottle Logic 714 Blonde Ale	4.8%	8.5
pFriem American Lager	5.0%	9.5
Pure Project Rain Pilsner	5.3%	9
Societe Light Beer	4.5%	8.25
BrewDog Elvis Juice Grapefruit-Infused IPA	6.5%	9
Common Space Good Signs IPA	6.5%	9
Trademark Brewing Codebreaker IPA	7.0%	8.75
Pure Project Diamond Dust IPA	6.7%	9.5
Trademark Brewing Kettle Sour (14oz) rotating fruit selection	varies	9
BEER ALTERNATIVE		
2 Towns BrightCider	6.0%	9.25

SPIRIT-FREE

NOT-A-COLADA 14

cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer

FRENCH O.O 14

Giffard Elderflower Alcohol Free, cane sugar, lemon juice, Lyre's Classico Sparkling Non-Alcoholic

SOBER BIRD 14

Lyre's Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel