

SPRING / LUNCH

SAINT & SECOND

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



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 13

Pacific Cove lump crab, crème fraîche, chive oil

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 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 22

peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche

GRILLED PROVOLETA 19

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

LASAGNA BIANCA 33

mushroom ragù, spinach, Grana Padano, ricotta béchamel

MARY'S FRIED CHICKEN BREAST 26

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

S&S FISH & CHIPS 26

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

PRIME STEAK & FRITES* 45

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



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

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

SUPER FOOD 21

crispy quinoa, tomato, hearts of palm, 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

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

THE MAESTRO 20
Legendario Domingo Mezcal, Green Chartreuse, Koval Chrysanthemum & Honey Liqueur, Green Valley Coconut Water, cold-pressed pineapple juice, lime juice, jalapeño

CRANBERRY SPRITZ 17
Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, Llopart Brut Reserva Sparkling, Q Club Soda

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

FRENCH SEVENTY-SOMETHING 16
Belle de Brillet Pear Liqueur, lemon juice, cane sugar, sparkling wine

MIMOSA TRAY
served with three seasonal juices and assorted fresh berries

BOTTLE OF CHOICE:
+ Llopart Brut Reserva Sparkling 66
+ Gosset Brut Reserve 128
Champagne, France
+ Lyre's Classico 48
Non-Alcoholic Sparkling, England
+ Mirabelle Brut Rosé 73
North Coast

BEER

DRAFT BEER	ABV	PRICE
Societe Light Beer	4.5%	8.25
Beachwood Brewing Hayabusa Japanese-Style Lager	5.3%	8.25
Pure Project Diamond Dust Hazy	6.7%	9
Smog City Sabre-Toothed Squirrel Amber Ale	7.0%	9.25

DRAFT BEER	ABV	PRICE
Bottle Logic Seltzer (flavor varies)	5.5%	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

SPARKLING

Llopart Brut Reserva, Corpinnat, Spain, '20	15
Schramsberg 'Mirabelle' Brut Rosé, North Coast	19

CHARDONNAY

Domaine de la Garenne, Mâcon, France, '18	15
Etre, Sonoma Coast, '22	18
Saxon Brown Hyde Vineyard, Carneros, '18	27

PINOT GRIGIO

Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22	15
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ROSÉ

Château Vannières, Bandol, France, '23	18
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SAUVIGNON BLANC & BORDEAUX BLANC

Château Motte Maucourt Bordeaux Blanc, France, '23	13
Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, '22	20

OTHER WHITE

Familia Torres Pazo das Bruxas, Albariño, Rías Baixas, Spain, '23	15
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SPANISH RED

Sierra Cantabria Crianza Tempranillo, Rioja, '20	15
La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '18	19

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	16
VIK, 'Milla Cala,' Millahue, Chile, '19	21
Hourglass HGIII, Napa Valley, '22	25

CABERNET SAUVIGNON

Mendel, Mendoza, Argentina, '21	16
G&C Lurton, Trinité Estate, Sonoma County, '17	25
Inglenook, Napa Valley, '18	38

BORDEAUX

Château Pavillon Beauregard Red Blend, Lalande de Pomerol, '20	25
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SPIRIT-FREE

FRENCH O.O 14

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

NOT-A-COLADA 14

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

SOBER BIRD 14

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

NON-ALCOHOLIC BEVERAGES

Sparkling Water 750ml	9
Spring Water 750ml	9
Green Valley Coconut Water	8
Better Booch	
Ginger Boost Kombucha	6
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 (unlimited refills)	4.5
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	

ASK YOUR SERVER TO VIEW THE FULL BAR BOOK