

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 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

WINE



SPARKLING

Llopart Brut Reserva, Corpinnat, Spain, '20	15	56
Schramsberg 'Mirabelle' Brut Rosé, North Coast	19	72
Gusbourne Blanc de Blancs, West Sussex, England, '18		105
Gosset Brut Reserve, France		120
Henriot Brut Millésimé, Champagne, France, '12		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
Etre, Sonoma Coast, '22	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	18	34	68
--	----	----	----

OTHER WHITE

Familia 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 La Bas Chenin Blanc Manutuke, New Zealand, '20			135

SAUVIGNON BLANC/BORDEAUX BLANC

Château Motte Maucourt Bordeaux Blanc, France, '23	13	24	48
Spy Valley 'E Block' Single Vineyard, Waihopai Valley, New Zealand, '22			65
Lions de Suduiraut Bordeaux Blanc, France, '22	18	34	68
Frog's Leap Sauvignon Blanc, Napa Valley, '23			70

SPANISH REDS

Sierra Cantabria Crianza Tempranillo, Rioja, '20	15	28	56
La Rioja Alta 'Viña Ardanza' Tempranillo Reserva, Rioja, '17			65
La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '18	19	36	72
Castillo de Cuzcurruta 'Señorío de Cuzcurruta,' 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
Domaine Drouhin Dundee Hills, Oregon, '23			120
Boars' View, Sonoma Coast, '19			145
DuMOL 'Ryan' Vineyard, Russian River Valley, '21			190
Kosta Browne Gap's Crown Vineyard, Sonoma Coast, '22			235
Burgundy, France, '15			

RED BLENDS & OTHER GRAPES

Beckmen Purisima Mountain Vineyard Syrah, Ballard Canyon, Santa Barbara, '21	16	30	60
Los Vascos Cromas Gran Reserva Cabernet Franc, Colchagua, Chile, '20			65
VIK 'Milla Cala,' Millahue, Chile, '21	21	40	80
Hourglass HGIII, Napa Valley, '22	25	48	96
La Ferme du Mont Côtes Capelan Châteauneuf-du-Pape Southern Rhône, France, '17			105
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
Hourglass BlueLine Estate, Napa Valley, '22			165
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
Hill Family, Napa Valley, '22			95
Inglenook, Napa Valley, '18	38	74	148
Frog's Leap, Rutherford, Napa Valley, '20			150
Revana Cabernet Sauvignon, St. Helena, '21			180
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
Scarecrow, Napa Valley, '21			1,200

BORDEAUX

Château Pavillon Beauregard Red Blend, Lalande de Pomerol, '20	25	48	96
Château Marquis de Terme, Margaux, France, '18			140
Château Phélan Ségur, Saint-Estèphe, '18			156
Château Talbot, Saint-Julien, France, '16			170
Le Carillon d'Angelus, Saint-Emilion, France, '16			300
Château Pichon Baron, Pauillac, France, '16			400

ITALIAN REDS

Calidonia Chianti Classico Riserva DOCG, Tuscany, '18			85
Giovanni Manzone Barolo Bricat, Piedmont, '17			150
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	DRAFT BEER	ABV	PRICE
Societe Light Beer	4.5%	8.25	Victory Golden Monkey Belgian-Style Ale (12oz glass)	9.5%	8.75
Tarantula Hill El Rey Mexican-Style Lager	5.0%	8.25	Mauai Brewing Coconut Hiwa Porter	6.0%	8.75
Beachwood Brewing Hayabusa Japanese-Style Lager	5.3%	8.25			
Societe The Pupil IPA	7.5%	9			
MadeWest Hazy IPA	7.0%	9.25			
Pizza Port Mongo Double IPA (12oz glass)	8.0%	9.5			

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

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