

SPRING / LUNCH

# 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 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
Tarantula Hill El Rey Mexican-Style Lager	5.0%	8.25
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

DRAFT BEER	ABV	PRICE
Victory Golden Monkey Belgian-Style Ale (12oz glass)	9.5%	8.75
Maui Brewing Coconut Hiwa Porter	6.0%	8.75

**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

### ROSÉ

Château Vannières, Bandol, France, '23 18

### 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

### 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

## 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 4.5  
*(unlimited refills)*  
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