

GENERAL MANAGER
Margaret Tirado
MARGARET TIRADO

SAINT & SECOND

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

EXECUTIVE CHEF
Juan Gonzalez
JUAN GONZALEZ

TO START

PARKER HOUSE ROLLS 13

truffle butter, local citrus honey, Grana Padano

SAN MARZANO TOMATO BISQUE 12

brioche grilled cheese, balsamic gastrique, chive oil

GREEN GODDESS HUMMUS 16

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

MEZZE PLATE 16

baba ghanoush, muhammara, honey-sweetened labne, roasted garlic flatbread

BLACK TRUFFLE MAC & CHEESE 17

white cheddar, garlic streusel, Grana Padano
+ Maine lobster add 25

GOCHUJANG-GLAZED PORK BELLY 20

Korean condiments, kimchi, scallion, pickled daikon, butter lettuce wraps

SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

SPICY TUNA WAFFLE CONES* 28

togarashi, wasabi tobiko, sesame seed waffle cone

HEIRLOOM TOMATO & BURRATA 18

watermelon radish, torn sourdough croutons, basil chips, white balsamic vinaigrette, balsamic gastrique
+ crispy prosciutto add 6

BETWEEN BREAD

with seasoned Yukon potato chips, local greens & sherry vinaigrette or sea salt fries

EDAMAME FALAFEL BURGER 18

mint-cucumber tzatziki, arugula, cucumber, tomato, pickled red onion, feta cheese, brioche bun

CRISPY CHICKEN SANDWICH 22

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

S&S SIGNATURE BURGER* 26

ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

RIBEYE STEAK SANDWICH* 27

shaved steak, white cheddar, béarnaise mayo, arugula, pickled red onion, French roll

MAINS

BLACKENED SALMON TACOS 24

blue corn tortilla, red cabbage, pineapple pico de gallo, tomatillo salsa

S&S FISH & CHIPS 27

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

PAN-SEARED SALMON 39

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

PRIME STEAK & FRITES* 45

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

WARM MULTIGRAIN CHICKEN BOWL 22

grilled chicken thigh, quinoa, black rice, kale, black beans, summer squash, sweet mini peppers, avocado, pico de gallo, chipotle crema

GREENS

WEDGE 17

iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives
+ grilled prime flat iron* add 15

CAESAR 18

Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper
+ pan-roasted Mary's chicken add 10
+ pan-seared salmon add 17

ASIAN CHOPPED 17

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

PRIME FLAT IRON STEAK* 29

Bloomsdale spinach, goat cheese, grilled stone fruit, pickled shallot, sweet corn, crispy onion, white balsamic vinaigrette

S&S SUPERFOOD CHOPPED 22

crispy quinoa, kale, chickpeas, blueberry, cherry tomato, cucumber, fava beans, avocado, hearts of palm, Marcona almond, red wine vinaigrette

PISTACHIO PESTO HERB 18

zucchini, yellow squash, carrot, pistachio pesto, mint, cilantro, basil, Grana Padano
+ crispy chicken add 10

CHARRED WATERMELON & ARUGULA 19

feta, puffed black rice, radish, red onion, shaved fennel, yuzu vinaigrette
+ grilled shrimp add 12

*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	AGAVE BLOSSOM 18 Legendario Domingo Mezcal, Giffard banane liqueur, Green Valley Coconut Water, cane syrup, lime juice	FRENCH SEVENTY-SOMETHING 16 Belle de Brillet Pear Liqueur, lemon juice, cane sugar, sparkling wine
NECTAR 19 clarified milk punch with Capurro Pisco, Belle de Brillet Pear Liqueur, chamomile tea, honey, lemon contains lactose	CRANBERRY SPRITZ 17 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, Llopart Brut Reserva Sparkling, Q Club Soda	MIMOSA TRAY served with three seasonal juices and assorted fresh berries
THE MAESTRO 20 Legendario Domingo Mezcal, Green Chartreuse, Koval Chrysanthemum & Honey Liqueur, Green Valley Coconut Water, cold-pressed pineapple juice, lime juice, jalapeño	RAINBOW SHERBET 18 Hangar 1 Mandarin Blossom Vodka, cold-pressed pineapple juice, fresh raspberry purée, lime juice, fresh mint topper	BOTTLE OF CHOICE: + Bisol ‘Jeio’ DOC Prosecco 47 + Lyre’s Classico 48 Non-Alcoholic Sparkling, England + Llopart Brut Reserva Sparkling 66 + Mirabelle Brut Rosé 73 North Coast

WINE BY THE GLASS		
SPARKLING Bisol ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy 13 ‘Mirabelle’ Brut Rosé, North Coast 19	SPANISH REDS La Rioja Alta, ‘Viña Alberdi,’ 19 Tempranillo Reserva, Rioja, ’18	
PINOT GRIGIO Ronco delle Betulle, 15 Colli Orientali del Friuli, Italy, ’22	PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’22 16 Ranchos de Ontiveros, ‘Native9,’ ’19 25	
CHARDONNAY Saxon Brown Hyde Vineyard, Carneros, ’18 27 Auctioneer, Napa Valley, ’24 15	RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah 16 Ballard Canyon, Santa Barbara, ’21 VIK, ‘Milla Cala,’ Millahue, Chile, ’19 21 Hourglass HGIII, Napa Valley, ’22 25	
ROSÉ Château Vannières, Bandol, France, ’23 18	CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21 16 G&C Lurton, Trinité Estate, Sonoma County, ’17 25 Inglenook Cabernet, Napa, ’18 38	
SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, ’23 13 Lions de Suduiraut Bordeaux Blanc, 18 Bordeaux, France, ’22	BORDEAUX Château Pavillon Beauregard Red Blend, 25 Lalande de Pomerol, ’20	
OTHER WHITES Família Torres Pazo das Bruxas, Albariño, 15 Rías Baixas, Spain, ’23		

ASK YOUR SERVER TO VIEW THE FULL BAR BOOK

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.

BEER		
DRAFT BEER	ABV	PRICE
Fremont Brewing Sky Kraken	5.5%	9
Victory Brewing Golden Monkey (12oz)	9.5%	8.75
Chapman Crafted Beer Oats on the Water (Nitro)	5.9%	8.75
Long Beach Beer Lab Red Head Retention	5.5%	9
Beachwood Brewing Hayabusa Japanese-style Lager	5.3%	8.25
Bottle Logic 714 Blonde Ale	4.8%	8.5
Pure Project Rain Pilsner	5.3%	9
Societe Light Beer	4.5%	8.25
Ambitious Ales Batman Rapids West Coast IPA	6.8%	10
Trademark Brewing Codebreaker IPA	7.0%	8.75
Pure Project Diamond Dust IPA	6.7%	9.5
BEER ALTERNATIVE		
2 Towns BrightCider	6.0%	9.25

SPIRIT-FREE	
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
NOT-A-COLADA 14 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer	

NON-ALCOHOLIC BEVERAGES		
Sparkling Water 750ml 9	HOUSE LEMONADES	
Spring Water 750ml 9	Plain 5	
Green Valley Coconut Water 8	Kale + Cucumber 5.5	
Better Booch	Blueberry 5.5	
Ginger Boost Kombucha 6	COFFEE, ESPRESSO & TEA	
Mexican Coke 12oz 5.25	Trinidad Fair Trade & Organic Coffee	
Diet Coke 8oz 4.25	Regular or Decaf 4.5	
Sprite 12oz 5.25	(unlimited refills)	
Root Beer 12oz 5.25	French Press 7.5	
Ginger Ale 12oz 5.25	Espresso 4.5 16.5	
Q Club Soda or Tonic 6.7oz 3	Saint Matcha Latte 6.5	
Iced Tea 4.25	Vanilla Latte 6.5	
Orange Juice 5.5	Harney & Sons Tea 4.5	
Grapefruit Juice 5.5	whole milk and oat milk available	