

GENERAL MANAGER
Alex Asencio
ALEX ASENSIO

SAINT & SECOND

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

EXECUTIVE CHEF
Enrique Diaz
ENRIQUE DIAZ

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			BEER		
VIOLET’S REVENGE 17 housemade blueberry amaro, Nikka Coffey Gin, Q Elderflower Tonic, lime	CRANBERRY SPRITZ 17 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, Llopart Brut Reserva Sparkling, Q Club Soda	FRENCH SEVENTY-SOMETHING 16 Belle de Brillet Pear Liqueur, lemon juice, cane sugar, sparkling wine	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 MadeWest Hazy IPA 7.0% 9.25 Pizza Port Mongo DIPA 8.0% 9.5 Figueroa Mountain Danish Red 5.0% 8.75	DRAFT BEER ABV PRICE Victory Golden Monkey Belgian-Style Ale (12oz glass) 9.5% 8.75 8one8 Brewing 1st Stage IPA 7.1% 9	
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	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		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	
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				
WINE BY THE GLASS			SPIRIT-FREE		
SPARKLING Llopart Brut Reserva, Corpinnat, Spain, ’20 15 Schramsberg ‘Mirabelle Brut’ Rosé, North Coast 19	SPANISH RED La Rioja Alta, ‘Viña Alberdi,’ 19 Tempranillo Reserva, Rioja, ’18	PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’21 16 Ranchos de Ontiveros, ‘Native9,’ ’19 25	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
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	CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21 16 G&C Lurton, Trinité Estate, Sonoma County, ’17 25 Inglenook, Napa Valley, ’18 38			
PINOT GRIGIO Ronco delle Betulle, 15 Colli Orientali del Friuli, Italy, ’22	BORDEAUX Château Pavillon Beauregard Red Blend, 25 Lalande de Pomerol, ’20				
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, 15 Rías Baixas, Spain, ’23					
ASK YOUR SERVER TO VIEW THE FULL BAR BOOK			NON-ALCOHOLIC BEVERAGES		
			Sparkling Water 750ml 9 Spring Water 750ml 9 Green Valley Coconut Water 8 Better Booch 6 Ginger Boost Kombucha 5.25 Mexican Coke 12oz 4.25 Diet Coke 8oz 5.25 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 4.5 Regular or Decaf (unlimited refills) 7.5 French Press 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	

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.