

SAINT & SECOND

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

GENERAL MANAGER
Margaret Tirado
MARGARET TIRADO

EXECUTIVE CHEF
Juan Gonzalez
JUAN GONZALEZ

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

SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

GREEN GODDESS HUMMUS 16

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

HEIRLOOM TOMATO & BURRATA 18

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

ROASTED BONE MARROW 33

horseradish crust, pickled shallot, pea tendril, 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

SAN MARZANO TOMATO BISQUE 13

brioche grilled cheese, balsamic gastrique, chive oil

GREENS

CAESAR 18

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

WEDGE 17

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

CHARRED WATERMELON & ARUGULA 19

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

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

LEMON RICOTTA RAVIOLI 29

sweet mini peppers, tomato conserva, white wine mascarpone cream

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 28

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

summer vegetable ratatouille, mint chimichurri

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 WAFFLE CONES* 28

togarashi, wasabi tobiko, sesame seed waffle cone

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

EDAMAME FALAFEL BURGER 18

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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.

WINE							
SPARKLING Bisot ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy1346 Llopart Brut Reserva, Corpinnat, Spain, ’2058 ‘Mirabelle’ Brut Rosé, North Coast1972 Gusbourne Blanc de Blancs, West Sussex, England, ’18105 Gosset Grande Réserve Brut, France, NV120 Henriot Brut Millésime, Champagne, France, ’12175 CHARDONNAY Auctioneer, Napa Valley, ’24152856 Saxon Brown Hyde Vineyard, Carneros, ’182752104 Kumeu River Mate’s Vineyard, New Zealand, ’19123 Saxon Brown, SBX Reserve, Sonoma, ’17140 Domaine Coffinet-Duvernay, Chassagne-Montrachet Burgundy, France, ’21150 Kistler ‘Les Noisetiers,’ Sonoma Coast, ’20150 Esprit Leflaive Pouilly-Fuissé Burgundy, France, ’21170 PINOT GRIGIO Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22152856 Infiné 1939, Trentino, Italy, ’1865 ROSÉ Château Vannières, Bandol, France, ’23183468 SAUVIGNON BLANC/BORDEAUX BLANC Spy Valley, Marlborough, New Zealand, ’2240 Château Motte, Maucourt Bordeaux Blanc, France, ’23132448 Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, ’22183468 Spy Valley ‘E Block’ Single Vineyard Waihopai Valley, New Zealand, ’2165 OTHER WHITES Família Torres Pazo das Bruxas, Albariño, Rías Baixas, Spain, ’23152856 La Caña Navia, Albariño, Rías Baixas, Spain, ’2272 Millton Clos de Ste. Anne, Les Arbres, Viognier, Manutuke, New Zealand, ’20130 Millton Clos de Ste. Anne, La Bas, Chenin Blanc, Manutuke, New Zealand, ’20135 Trimbach, ‘Frédéric Emile,’ Riesling, Alsace, France, ’16140 ZINFANDEL Carol Shelton, Rocky Reserve, Sonoma, ’1984 ITALIAN REDS Conte D’Attimis-Maniago, Cabernet Blend, ‘Vignaricco,’ Friuli, ’1960 Bava Barolo, ‘Scarrone,’ Piedmont, ’06195 Gaja DaGromis Barolo, Piedmont, ’20230 Tenuta San Guido, ‘Sassicaia’ Red Blend, Bolgheri, ’19500 SPANISH REDS La Rioja Alta, ‘Viña Ardanza,’ Tempranillo Reserva, Rioja, ’1567 La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’18193672 Castillo de Cuzcurrita, Señorío de Cuzcurrita, Rioja Reserva, ’18100 Bodegas Muga, ‘Torre Muga,’ Rioja, ’19185 PINOT NOIR Spy Valley, Marlborough, New Zealand, ’2056 Coeur de Terre Vineyard, McMinnville, Oregon, ’22163060 Paul Hobbs, Russian River Valley, ’2194 Ranchos de Ontiveros, ‘Native9,’ ’19254896 Domaine Drouhin Dundee Hills, Oregon, ’23120 Boars’ View, Sonoma Coast, ’19145 Château de Pommard Clos Marey-Monge Monopole Burgundy, France, ’15190 Kosta Browne Gap’s Crown Vineyard, Sonoma Coast, ’22235 RED BLENDS & OTHER GRAPES Los Vascos Cromas Gran Reserva Carmenère, ’2056 Beckmen Purisima Mountain Vineyard Syrah Ballard Canyon, Santa Barbara, ’21163060 Epiphany Grenache, Santa Barbara County, ’2065				RED BLENDS & OTHER GRAPES (CONTINUED) Los Vascos Cromas Gran Reserva Cabernet Franc, ’2065 Colchagua, Chile Truchard Merlot, Carneros, ’2079 VIK, ‘Milla Cala,’ Millahue, Chile, ’19214080 Hourglass HGIII, Napa Valley, ’22254896 VIK, ‘La Piu Belle,’ Cachapoal Valley, Chile, ’1398 La Ferme du Mont105 Côtes Capelan Châteauneuf-du-Pape Southern Rhône, France, ’17 E. Guigal Châteauneuf-du-Pape, Southern Rhône, France, ’18120 Caro Red Blend, Mendoza, Argentina, ’19130 Beckmen Purisima Mountain Vineyard, ‘Block Six,’ Syrah Ballard Canyon, Santa Barbara, ’21135 Casa Ferreirinha, Quinta da Leda, Douro, Portugal, ’18138 Hill Family, ‘Red Door,’ Napa Valley, ’18140 Darioush Signature Shiraz, Napa Valley, ’21145 Quinta do Crasto Tinta Roriz, Douro, Portugal, ’16185 Hourglass Blueline Estate, Napa Valley, ’22165 VIK, Millahue, Chile, ’12185 Cathiard, ‘Founding Brothers,’ Napa, ’20300 Opus One Red Blend, Napa, ’18595 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21163060 G&C Lurton, Trinité Estate, Sonoma County, ’17254692 Hill Family, Napa Valley, ’2295 Paul Hobbs, Napa Valley, ’20135 Meyer, Napa Valley, ’17140 Inglenook, Napa Valley, ’183874148 Frog’s Leap, Rutherford, Napa Valley, ’19150 Revana Cabernet Sauvignon, St. Helena, ’21180 Darioush Signature Cabernet, Napa Valley, ’18230 Shafer, ‘One Point Five,’ Napa Valley, ’21230 Inglenook, ‘Rubicon,’ Napa Valley, ’18295 BORDEAUX Château Pavillon Beauregard Red Blend, Lalande de Pomerol, ’20254896 Les Tourelles de Longueville, Pauillac, France, ’18139 Château Phélan Ségur, Saint-Estèphe, ’18156 Château Beauregard, Pomerol, ’19170 Château Talbot, Saint-Julien, France, ’16170 Anseillan Château Lafite Rothschild, Pauillac, France, ’18175 Blason de l’Evangile, Pomerol, France, ’17175 Le Carillon d’Angelus, Saint-Emilion, France, ’16354 Château Pichon Longueville Baron, Pauillac, France, ’16500			
				BEER DRAFT BEER ABV PRICE Fremont Brewing Sky Kraken Pale Ale5.5%9 Victory Brewing Golden Monkey Belgian-Style (12oz)9.5%8.75 Chapman Crafted Beer Oats on the Water (Nitro)5.9%8.75 Beachwood Brewing Hayabusa Japanese-style Lager5.3%8.25 Bottle Logic 714 Blonde Ale4.8%8.5 Long Beach Beer Lab Red Head Retention5.5%9 Pure Project Rain Pilsner5.3%9 Societe Light Beer4.5%8.25 Trademark Brewing Codebreaker IPA7.0%8.75 Pure Project Diamond Dust IPA6.7%9.5 Ambitious Ales Batman Rapids West Coast IPA6.8%10 BEER ALTERNATIVE 2 Towns BrightCider6.0%9.25			
SPRIT-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							