

SAINT & SECOND

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

GENERAL MANAGER
Lorena Martin
LORENA MARTIN

EXECUTIVE CHEF
Jason Fullilove
JASON FULLILOVE

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				RED BLENDS & OTHER GRAPES					
Llopart Brut Reserva, Corpinnat, Spain, ’20	15	56		Beckmen Purisima Mountain Vineyard Syrah, Ballard Canyon, Santa Barbara, ’21			16	30	60
Schramsberg ‘Mirabelle’ Brut Rosé, North Coast	19	72		Los Vascos Cromas Gran Reserva Cabernet Franc, Colchagua, Chile, ’20			65		
Gusbourne Blanc de Blancs, West Sussex, England, ’18	105			VIK ‘Milla Cala,’ Millahue, Chile, ’21			21	40	80
Gosset Brut Reserve, France	120			Hourglass HGIII, Napa Valley, ’22			25	48	96
Henriot Brut Millésimé, Champagne, France, ’12	165			La Ferme du Mont Côtes Capelan Châteauneuf-du-Pape Southern Rhône, France, ’17			105		
Deutz ‘Cuvée William Deutz’ Brut Millésimé Champagne, France, ’13	300			Beckmen Purisima Mountain Vineyard ‘Block Six’ Syrah, Ballard Canyon, Santa Barbara, ’21			135		
Deutz Brut Rosé ‘Amour de Deutz’ Champagne, France, ’13	350			Casa Ferreirinha Quinta da Leda, Douro, Portugal, ’18			138		
Louis Roederer Cristal, Champagne, France, ’13	450			Hill Family ‘Red Door,’ Napa Valley, ’18			140		
CHARDONNAY				Darioush Signature Shiraz, Napa Valley, ’21					
Auctioneer, Napa Valley, ’24	15	28	56	Hourglass Blueline Estate, Napa Valley, ’22					
De Wetshof ‘Lesca,’ Robertson, South Africa, ’19	70			VIK, Millahue, Chile, ’18					
Vie di Romans Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’22	85			Cathiard ‘Founding Brothers,’ Napa Valley, ’20					
Château de Chamirey ‘La Mission’ 1er Cru, Mercurey, France, ’18	98			Saxum G2 Vineyard Red Blend, Paso Robles, ’21					
Saxon Brown Hyde Vineyard, Carneros, ’18	27	52	100	Saxum Heart Stone Vineyard Red Blend, Paso Robles, ’21					
Chateau Montelena, Napa Valley, ’22	120			Saxum Broken Stones Vineyard Red Blend, Paso Robles, ’21					
Domaine Coffinet-Duvernay, Chassagne-Montrachet, Burgundy, France, ’21	225			Saxum James Berry Vineyard Red Blend, Paso Robles, ’21					
Esprit Leflaive Pouilly-Fuissé, Burgundy, France, ’20	235			Sine Qua Non “Distenta III” Syrah, Central Coast, ’21					
Kongsgaard, Napa Valley, ’22	235			Sine Qua Non “Distenta III” Grenache, Central Coast, ’21					
Aubert Eastside Vineyard, Russian River Valley, ’22	250			Opus One Red Blend, Napa Valley, ’18					
Aubert UV-SL Vineyard, Sonoma Coast, ’22	250			CABERNET SAUVIGNON					
Aubert Lauren Estate Vineyard, Sonoma Coast, ’22	325			Mendel, Mendoza, Argentina, ’21					
PINOT GRIGIO				G&C Lurton Trinité Estate, Sonoma County, ’17					
Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22	15	28	52	Hill Family, Napa Valley, ’22					
Vie di Romans Dessimis Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’21	95			Inglenook, Napa Valley, ’18					
ROSÉ				Frog’s Leap, Rutherford, Napa Valley, ’20					
Château Vannières, Bandol, France, ’23	18	34	68	Revana Cabernet Sauvignon, St. Helena, ’21					
OTHER WHITE				Darioush Signature Cabernet, Napa Valley, ’21					
Familia Torres Pazo das Bruxas, Albariño, Rías Baixas, Spain, ’23	15	28	56	Shafer ‘One Point Five,’ Napa Valley, ’21					
La Caña Navia, Albariño, Rías Baixas, Spain, ’22	72			Inglenook ‘Rubicon,’ Napa Valley, ’18					
Millton Clos de Ste. Anne, Les Arbres, Viognier, Manutuke, New Zealand, ’20	130			J. Davies ‘Jamie,’ Napa Valley, ’19					
SAUVIGNON BLANC/BORDEAUX BLANC				BOND ‘Quella,’ Napa Valley, ’19					
Château Motte Maucourt Bordeaux Blanc, France, ’23	13	24	48	BOND ‘Vecina,’ Napa Valley, ’19					
Spy Valley ‘E Block’ Single Vineyard, Waihopai Valley, New Zealand, ’22	65			Scarecrow, Napa Valley, ’21					
Lions de Suduiraut Bordeaux Blanc, France, ’22	18	34	68	BORDEAUX					
Frog’s Leap Sauvignon Blanc, Napa Valley, ’23	70			Château Pavillon Beauregard Red Blend, Lalande de Pomerol, ’20					
SPANISH REDS				Château Marquis de Terme, Margaux, France, ’18					
La Rioja Alta ‘Viña Ardanza’ Tempranillo Reserva, Rioja, ’17	65			Château Phélan Ségur, Saint-Estèphe, ’18					
La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’18	19	36	72	Château Talbot, Saint-Julien, France, ’16					
Castillo de Cuzcurrita ‘Señorío de Cuzcurrita,’ Rioja Reserva, ’19	90			Le Carillon d’Angelus, Saint-Emilion, France, ’16					
Bodegas Muga ‘Torre Muga,’ Rioja, ’20	180			Château Pichon Baron, Pauillac, France, ’16					
PINOT NOIR				ITALIAN REDS					
Coeur de Terre Vineyard, McMinnville, Oregon, ’23	16	30	56	Calidonia Chianti Classico Riserva DOCG, Tuscany, ’18					
Spy Valley, Marlborough, New Zealand, ’20	56			Giovanni Manzone Barolo Bricat, Piedmont, ’17					
Domaine Françoise et Denis Clair ‘Clair Clos Genet,’ Santenay, France, ’21	90			Gaja DaGromis Barolo, Piedmont, ’20					
Paul Hobbs, Russian River Valley, ’22	94			Biondi-Santi Brunello di Montalcino, Tuscany, ’18					
Ranchos de Ontiveros, ‘Native9,’ ’19	25	48	96	Tenuta San Guido ‘Sassicaia’ Red Blend, Bolgheri, ’21					
Domaine Drouhin Dundee Hills, Oregon, ’23	120			BEER					
Boars’ View, Sonoma Coast, ’19	145			DRAFT BEER					
DuMOL ‘Ryan’ Vineyard, Russian River Valley, ’21	190			ABV					
Kosta Browne Gap’s Crown Vineyard, Sonoma Coast, ’22	235			PRICE					
				Societe Light Beer					
				4.5%					
				8.25					
				Beachwood Brewing Hayabusa Japanese-Style Lager					
				5.3%					
				8.25					
				Pure Project Diamond Dust Hazy IPA					
				6.7%					
				9					
				Common Space Good Signs IPA					
				6.5%					
				9					
SPIRIT-FREE									
NOT-A-COLADA 14			FRENCH O.O 14			SOBER BIRD 14			
cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer			Giffard Elderflower Alcohol Free, cane sugar, lemon juice, Lyre’s Classico Sparkling Non-Alcoholic			Lyre’s Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel			