

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

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* M P

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				E. Guigal Châteauneuf-du-Pape, Southern Rhone, France, ’18		120
Deutz Brut Rosé ‘Amour de Deutz’ Champagne, France, ’13		350				Beckmen Purisima Mountain Vineyard ‘Block Six’ Syrah, Ballard Canyon, Santa Barbara, ’21		135
Louis Roederer Cristal, Champagne, France, ’13		450				Caro Red Blend, Mendoza, Argentina, ’20		135
CHARDONNAY						Casa Ferreirinha Quinta da Leda, Douro, Portugal, ’18		138
Auctioneer, Napa Valley, ’24	15	28 56				Hill Family ‘Red Door,’ Napa Valley, ’18		140
De Wetshof ‘Lesca,’ Robertson, South Africa, ’19		70				Darioush Signature Shiraz, Napa Valley, ’21		145
Vie di Romans Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’22		85				Hourglass Blueline Estate, Napa Valley, ’22		165
Château de Chamirey ‘La Mission’ 1er Cru, Mercurey, France, ’18		98				VIK, Millahue, Chile, ’18		185
Saxon Brown Hyde Vineyard, Carneros, ’18	27	52 100				Cathiard ‘Founding Brothers,’ Napa Valley, ’20		235
Chateau Montelena, Napa Valley, ’22		120				Saxum G2 Vineyard Red Blend, Paso Robles, ’21		390
Domaine Coffinet-Duvernay, Chassagne-Montrachet, Burgundy, France, ’21		225				Saxum Heart Stone Vineyard Red Blend, Paso Robles, ’21		390
Esprit Leflaive Pouilly-Fuissé, Burgundy, France, ’20		235				Saxum Broken Stones Vineyard Red Blend, Paso Robles, ’21		390
Kongsgaard, Napa Valley, ’22		235				Saxum James Berry Vineyard Red Blend, Paso Robles, ’21		390
Aubert Eastside Vineyard, Russian River Valley, ’22		250				Sine Qua Non “Distenta III” Syrah, Central Coast, ’21		525
Aubert UV-SL Vineyard, Sonoma Coast, ’22		250				Sine Qua Non “Distenta III” Grenache, Central Coast, ’21		525
Aubert Lauren Estate Vineyard, Sonoma Coast, ’22		325				Opus One Red Blend, Napa Valley, ’18		595
PINOT GRIGIO						CABERNET SAUVIGNON		
Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22	15	28 52				Mendel, Mendoza, Argentina, ’21	16	30 60
Vie di Romans Dessimis Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’21		95				G&C Lurton Trinité Estate, Sonoma County, ’17	25	48 92
ROSÉ						Hill Family, Napa Valley, ’22		95
Château Vannières, Bandol, France, ’23	18	34 68				Inglenook, Napa Valley, ’18	38	74 148
OTHER WHITE						Frog’s Leap, Rutherford, Napa Valley, ’20		150
Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, ’23	15	28 56				Revana Cabernet Sauvignon, St. Helena, ’21		180
La Caña Navia, Albariño, Rías Baixas, Spain, ’22		72				Darioush Signature Cabernet, Napa Valley, ’21		230
Millton Clos de Ste. Anne La Bas Chenin Blanc Manutuke, New Zealand, ’20		135				Shafer ‘One Point Five,’ Napa Valley, ’21		250
SAUVIGNON BLANC/BORDEAUX BLANC						Inglenook ‘Rubicon,’ Napa Valley, ’18		296
Château Motte Maucourt Bordeaux Blanc, France, ’23	13	24 48				J. Davies ‘Jamie,’ Napa Valley, ’19		390
Spy Valley ‘E Block’ Single Vineyard, Waihopai Valley, New Zealand, ’22		65				Scarecrow, Napa Valley, ’21		1,200
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	25	48 96
SPANISH REDS						Château Marquis de Terme, Margaux, France, ’18		140
La Rioja Alta ‘Viña Ardanza’ Tempranillo Reserva, Rioja, ’17		65				Château Phélan Ségur, Saint-Estèphe, ’18		156
La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’18	19	36 72				Château Talbot, Saint-Julien, France, ’16		170
Castillo de Cuzcurrita ‘Señorío de Cuzcurrita,’ Rioja Reserva, ’19		90				Le Carillon d’Angelus, Saint-Emilion, France, ’16		300
Bodegas Muga ‘Torre Muga,’ Rioja, ’20		180				Château Pichon Baron, Pauillac, France, ’16		400
PINOT NOIR						ITALIAN REDS		
Coeur de Terre Vineyard, McMinnville, Oregon, ’23	16	30 56				Calidonia Chianti Classico Riserva DOCG, Tuscany, ’18		85
Spy Valley, Marlborough, New Zealand, ’20		56				Giovanni Manzone Barolo Bricat, Piedmont, ’17		150
Domaine Françoise et Denis Clair ‘Clair Clos Genet,’ Santenay, France, ’21		90				Gaja DaGromis Barolo, Piedmont, ’20		230
Paul Hobbs, Russian River Valley, ’22		94				Biondi-Santi Brunello di Montalcino, Tuscany, ’18		450
Ranchos de Ontiveros, ‘Native9,’ ’19	25	48 96				Tenuta San Guido ‘Sassicaia’ Red Blend, Bolgheri, ’21		580
Domaine Drouhin Dundee Hills, Oregon, ’23		120						
Boars’ View, Sonoma Coast, ’19		145						
DuMOL ‘Ryan’ Vineyard, Russian River Valley, ’21		190						
Kosta Browne Gap’s Crown Vineyard, Sonoma Coast, ’22		235						
Burgundy, France, ’15								