

SAINT & SECOND

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

GENERAL MANAGER

Javier Torres
JAVIER TORRES

EXECUTIVE CHEF

Christopher Sanchez
CHRISTOPHER SANCHEZ

TO START

MEZZE PLATE 14

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

RICOTTA MEATBALLS 21

beef, pork, Bellwether Farms ricotta, San Marzano tomatoes, grilled bread

GOCHUJANG-GLAZED PORK BELLY 19

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

BROWN BUTTER CHICKPEA HUMMUS 16

roasted artichoke, crispy chickpeas, rainbow carrot escabeche, grilled flatbread

PRIME STEAK TARTARE* 20

béarnaise aioli, fines herbes, truffle caviar pearls, toasted brioche

PARKER HOUSE ROLLS 7

brushed with butter, finished with salt

CRAB CAKES 19

crispy shallots, Asian pear, frisée, Espelette dijonnaise

MAC & ‘SHROOMS’ 15

white cheddar, wild mushrooms, breadcrumbs

SPANISH FRIED CALAMARI 22

chorizo aioli, shishito peppers, lemon, torn herbs

FRENCH ONION SOUP 13

caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives

GREENS

CAESAR 15

Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper + pan-roasted Mary’s chicken **add 10**

WEDGE 16

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

SUPER FOOD 19

crispy quinoa, tomato, sunflower seeds, charred asparagus, avocado, fava beans, red wine vinaigrette

STONEFRUIT & BURRATA 17

watermelon radish, watercress, Marcona almonds, mint, sea salt, champagne vinaigrette + crispy prosciutto **add 6**

ASIAN CHOPPED 16

mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles + pan-seared salmon **add 17**

MAINS

CORN CAVATELLI 32

housemade pasta, sweet corn, truffle pâté, roasted maitake mushrooms, black pepper ricotta + crispy prosciutto **add 6**

ROASTED MARY’S CHICKEN 36

spring vegetable ratatouille, basil + English pea purée, caper chicken jus

PRIME STEAK & FRITES* 48

prime flat iron, brandy peppercorn sauce, bistro salad, duck fat fries

PAN-SEARED SALMON 37

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

PAN-ROASTED BRANZINO 40

fennel soubise, marinated baby tomatoes, shaved fennel salad, fines herbes

S&S FISH & CHIPS 26

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

SMOKED & GLAZED PORK CHOP 38

grilled stone fruit, ’nduja, Swiss chard, aged cheddar grits, candied pecans, avocado honey

MAINE LOBSTER RISOTTO 55

pickled hon-shimeji mushrooms, mascarpone, brandied lobster cream

ANGUS FILET MIGNON* 63

crème fraîche potato purée, grilled asparagus, red wine demi-glace

FROM THE BAR

MATCHI 17

Cityline Vodka, matcha, orgeat, cold-pressed pineapple juice, cream of coconut, citrus twist

YUZU MULE 17

Dingle Irish Vodka, ginger, yuzu juice, sparkling water

THE MISSING LINK 17

Casa Dragonos Blanco Tequila, Legendario Domingo Mezcal, lime cordial, yuzu kosho

GINS & ROSÉS 17.5

Dyfi Gin, Lustau Rosé Vermouth, pineapple, ginger, lime, mint

WHISKEY & COLA 17

Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart’s Bitters, sparkling water

FLORAL PRINT* 18

Few Bourbon, lavender, honey, lemon juice, egg white

RAW BAR

SPICY TUNA ON CRISPY RICE* 28

fresh ahi, dynamite sauce, wasabi tobiko, togarashi, toasted sesame

YELLOWFIN AGUACHILE 22

cucumber, watermelon radish, pickled shallots, finger lime, taro root chips

SHRIMP COCKTAIL 26

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

GRILLED PROVOLETA 18

seared provolone, marinated eggplant, pickled sweet pepper, garlic aioli, Italian salsa verde, alfalfa sprouts, grilled sourdough

*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							
Bisol ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy	11	39					
Llopart Brut Reserva, Corpinnat, Spain, ’20		58					
‘Mirabelle’ Brut Rosé, North Coast	18	65					
Taittinger Brut La Francaise, Reims, France	26	98					
Gusbourne Blanc de Blancs, West Sussex, England, ’18		105					
Henriot Brut Millésime, Champagne, France, ’12		175					
CHARDONNAY							
Domaine de la Garenne, Mâcon, France, ’18	15	28	56				
Soliste L’Age D’Or, Russian River Valley, ’15	18	34	68				
Saxon Brown Hyde Vineyard, Carneros, ’18	27	52	104				
Kumeu River Mate’s Vineyard, New Zealand, ’19		123					
Saxon Brown, SBX Reserve, Sonoma, ’17		140					
Domaine Coffinet-Duvernay, Chassagne-Montrachet Burgundy, France, ’21		150					
Kistler ‘Les Noisetiers,’ Sonoma Coast, ’20		150					
Esprit Leflaive Pouilly-Fuissé Burgundy, France, ’21		170					
PINOT GRIGIO							
Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22	15	28	56				
Infiné 1939, Trentino, Italy, ’18		65					
ROSÉ							
Château Vannières, Bandol, France, ’23	17	32	64				
SAUVIGNON BLANC/BORDEAUX BLANC							
Château Motte, Maucourt Bordeaux Blanc, France, ’23	10	19	38				
Spy Valley, Marlborough, New Zealand, ’22	11	20	40				
Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, ’23	16	30	60				
Spy Valley ‘E Block’ Single Vineyard Waihopai Valley, New Zealand, ’21		65					
Château Rieussec, ‘R de Rieussec’ Blanc, Bordeaux, France, ’18		85					
OTHER WHITES							
Muga White, Rioja, Spain, ’23	13	25	50				
Millton Clos de Ste. Anne, Les Arbres, Viognier, Manutuke, New Zealand, ’20		130					
Millton Clos de Ste. Anne, La Bas, Chenin Blanc, Manutuke, New Zealand, ’20		135					
Trimbach, ‘Frédéric Emile,’ Riesling, Alsace, France, ’16		140					
ZINFANDEL							
Carol Shelton, Rocky Reserve, Sonoma, ’19		84					
ITALIAN REDS							
Conte D’Attimis-Maniago, Cabernet Blend, ‘Vignaricco,’ Friuli, ’19	16	30	60				
Bava Barolo, ‘Scarrone,’ Piedmont, ’06		195					
Gaja DaGromis Barolo, Piedmont, ’20		230					
Tenuta San Guido, ‘Sassicaia’ Red Blend, Bolgheri, ’19		500					
SPANISH REDS							
Sierra Cantabria Crianza Tempranillo, Rioja, ’20	12	22	44				
La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’18	15	28	56				
La Rioja Alta, ‘Viña Ardanza,’ Tempranillo Reserva, Rioja, ’15		67					
Castillo de Cuzcurrita, Señorío de Cuzcurrita, Rioja Reserva, ’18		100					
Bodegas Muga, ‘Torre Muga,’ Rioja, ’19		185					
PINOT NOIR							
Spy Valley, Marlborough, New Zealand, ’20		56					
Coeur de Terre Vineyard, McMinnville, Oregon, ’22	16	30	60				
Paul Hobbs, Russian River Valley, ’21		94					
Soliste Narcisse, Sonoma Coast, ’18	26	50	100				
Château de Pommard Clos Marey-Monge Monopole Burgundy, France, ’15		190					
RED BLENDS & OTHER GRAPES							
Beckmen Purisima Mountain Vineyard Syrah Ballard Canyon, Santa Barbara, ’21	15	28	56				
Los Vascos Cromas Gran Reserva Carmenère, ’20 Colchagua, Chile		56					
Epiphany Grenache, Santa Barbara County, ’20		65					
RED BLENDS & OTHER GRAPES (CONTINUED)							
Los Vascos Cromas Gran Reserva Cabernet Franc, ’20 Colchagua, Chile		65					
VIK, ‘Milla Cala,’ Millahue, Chile, ’19	19	36	72				
Truchard Merlot, Carneros, ’20		79					
Hourglass HG III, Napa Valley, ’22		80					
VIK, ‘La Piu Belle,’ Cachapoal Valley, Chile, ’13		98					
E. Guigal Châteauneuf-du-Pape, Southern Rhône, France, ’18		120					
Caro Red Blend, Mendoza, Argentina, ’19		130					
Beckmen Purisima Mountain Vineyard, ‘Block Six,’ Syrah Ballard Canyon, Santa Barbara, ’21		135					
Casa Ferreirinha, Quinta da Leda, Douro, Portugal, ’18		138					
Hill Family, ‘Red Door,’ Napa Valley, ’18		140					
Darioush Signature Shiraz, Napa Valley, ’21		145					
Quinta do Crasto Tinta Roriz, Douro, Portugal, ’16		185					
VIK, Millahue, Chile, ’12		185					
Cathiard, ‘Founding Brothers,’ Napa, ’20		300					
Opus One Red Blend, Napa, ’18		595					
CABERNET SAUVIGNON							
Mendel, Mendoza, Argentina, ’21	14	26	52				
G&C Lurton, Trinité Estate, Sonoma County, ’17	25	46	92				
Inglenook, Napa Valley, ’18		125					
Paul Hobbs, Napa Valley, ’20		135					
Meyer, Napa Valley, ’17		140					
Frog’s Leap, Rutherford, Napa Valley, ’19		150					
Darioush Signature Cabernet, Napa Valley, ’18		230					
Shafer, ‘One Point Five,’ Napa Valley, ’21		230					
Inglenook, ‘Rubicon,’ Napa Valley, ’18		295					
BORDEAUX							
Les Tourelles de Longueville, Pauillac, France, ’18		139					
Château Marquis de Terme, Margaux, France, ’15		140					
Château Beauregard, Pomerol, ’19		170					
Anseillan Château Lafite Rothschild, Pauillac, France, ’18		175					
Blason de l’Evangile, Pomerol, France, ’17		175					
Le Carillon d’Angelus, Saint-Emilion, France, ’16		354					
Château Léoville ‘Las Cases,’ Saint-Julien, ’01		500					
Château Pichon Longueville Baron, Pauillac, France, ’16		500					
BEER							
DRAFT BEER				ABV	PRICE		
Fremont Brewing Sky Kraken Pale Ale		5.5%		8.5			
Victory Brewing Golden Monkey Belgian-Style (12oz)		9.5%		8.25			
Abnormal Mocha Stout		5.1%		8.5			
Left Hand Milk Stout		6.0%		8.25			
Eureka Tacos+Beer Amber Lager		5.6%		8.25			
Smog City Sabre-Toothed Squirrel Amber Ale		7.0%		8.75			
Karl Strauss Windansea Wheat		5.1%		7.75			
Beachwood Blendery Rotating Sour (8oz)		varies		11			
Beachwood Brewing Hayabusa Japanese-style Lager		5.3%		7.75			
Bottle Logic 714 Blonde Ale		4.8%		8			
Chapman Crafted Pilsner		5.2%		8.75			
pFriem American Lager		5.0%		9			
Societe Light Beer		4.5%		7.75			
Almanac Beer Co. Big Love Hazy DIPA (12oz)		9.0%		8.5			
BrewDog Elvis Juice Grapefruit-Infused IPA		6.5%		8.5			
Common Space Good Signs IPA		6.5%		8.5			
Coronado Palm Sway IPA		6.5%		8.5			
Harland Hazy IPA		6.5%		8.5			
Knee Deep Deep Island Tropical		6.0%		8.25			
Trademark Brewing Codebreaker IPA		7.0%		8.25			
BEER ALTERNATIVE							
Newtopia Cyder Soirée Apple		6.5%		8.75			
SPIRIT-FREE							
NOT-A-COLADA 13				SOBER BIRD 13			
cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer				Lyre’s Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel			