

SUMMER / LUNCH

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	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 12 caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives
RAW BAR	SHRIMP COCKTAIL 26 brown butter remoulade, cocktail sauce, lime OYSTERS* MP white balsamic mignonette, cocktail sauce, lime, seasonal selections 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
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	

BETWEEN BREAD	
with seasoned Yukon potato chips, 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	CRISPY CHICKEN SANDWICH 20 peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche
LAMB PASTRAMI REUBEN 26 purple sauerkraut, white cheddar, secret sauce, marbled rye	GRILLED PROVOLETA 18 seared provolone, marinated eggplant, pickled sweet pepper, garlic aioli, Italian salsa verde, alfalfa sprouts, grilled sourdough
MAINE LOBSTER ROLL 36 parker house roll, Maine lobster salad, hearts of celery, Espelette	RIBEYE STEAK SANDWICH* 26 shaved steak, white cheddar, béarnaise mayo, arugula, pickled red onion, French roll
MAINS	GREENS
CORN CAVATELLI 29 housemade pasta, sweet corn, truffle pâté, roasted maitake mushrooms, black pepper ricotta + crispy prosciutto add 6	CAESAR 15 Little Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper + pan-roasted Mary’s chicken add 10
ROASTED MARY’S CHICKEN BREAST 26 spring vegetable ratatouille, basil + English pea purée, caper chicken jus	WEDGE 16 iceberg, buttermilk dressing, red onion, crumbled egg, tomato, bacon gastrique, blue cheese, dill, chives + grilled prime flat iron* add 15
S&S FISH & CHIPS 25 crispy haddock fillet, sea salt fries, tartar sauce, grilled lemon	STONEFRUIT & BURRATA 17 watermelon radish, watercress, Marcona almonds, mint, sea salt, champagne vinaigrette + crispy prosciutto add 6
PRIME STEAK & FRITES* 40 prime flat iron, brandy peppercorn sauce, bistro salad, duck fat fries	ASIAN CHOPPED 16 mixed lettuces, peanuts, green beans, cucumber, fresh orange, sweet peppers, edamame, ginger-soy vinaigrette, crispy noodles + pan-seared salmon add 17
PAN-SEARED SALMON 36 charred Bok choy, pink grapefruit, radish, coconut dashi, smoked trout roe, forbidden black rice	SUPER FOOD 19 crispy quinoa, tomato, sunflower seeds, charred asparagus, avocado, fava beans, red wine vinaigrette

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

FROM THE BAR			BEER		
MATCHI 17 Cityline Vodka, matcha, orgeat, cold-pressed pineapple juice, cream of coconut, citrus twist	GINS & ROSÉS 17.5 Dyfi Gin, Lustau Rosé Vermouth, pineapple, ginger, lime, mint	MIMOSA 11 Fresh orange juice and Bisol ‘Jeio’ DOC Prosecco	DRAFT BEER Fremont Brewing Sky Kraken Victory Brewing Golden Monkey (12oz) Abnormal Mocha Stout Left Hand Milk Stout Eureka Tacos+Beer Amber Lager Smog City Sabre-Toothed Squirrel Amber Ale Karl Strauss Windansea Wheat Beachwood Blendery Rotating Sour (8oz) Beachwood Brewing Hayabusa Japanese-style Lager Bottle Logic 714 Blonde Ale Chapman Crafted Pilsner pFriem American Lager Societe Light Beer Almanac Beer Co. Big Love Hazy DIPA (12oz) BrewDog Elvis Juice Grapefruit-Infused IPA Common Space Good Signs IPA Coronado Palm Sway IPA Harland Hazy IPA Knee Deep Deep Island Tropical IPA Trademark Brewing Codebreaker IPA	ABV 5.5% 9.5% 5.1% 6.0% 5.6% 7.0% 5.1% varies 5.3% 4.8% 5.2% 5.0% 4.5% 9.0% 6.5% 6.5% 6.5% 6.5% 6.0% 7.0%	PRICE 8.5 8.25 8.5 8.25 8.25 8.75 7.75 11 7.75 8 8.75 9 7.75 8.5 8.5 8.5 8.5 8.5 8.25 8.25
YUZU MULE 17 Dingle Irish Vodka, ginger, yuzu juice, sparkling water	FLORAL PRINT* 18 Few Bourbon, lavender, honey, lemon juice, egg white	MIMOSA TRAY served with three seasonal juices and assorted fresh berries			
THE MISSING LINK 17 Casa Dragones Blanco Tequila, Legendario Domingo Mezcal, lime cordial, yuzu kosho	WHISKEY & COLA 17 Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart’s Bitters, sparkling water	BOTTLE OF CHOICE: + Bisol ‘Jeio’ DOC Prosecco 47 + Lyre’s Classico 48 Non-Alcoholic Sparkling, England + Taittinger Brut 106 La Francaise, Reims, France + Mirabelle Brut Rosé 73 North Coast			
WINE BY THE GLASS					
SPARKLING Bisol ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy 11 ‘Mirabelle’ Brut Rosé, North Coast 18 Taittinger Brut La Francaise, Reims, France 26		OTHER WHITE Muga White, Rioja, Spain, ’23 13			
CHARDONNAY Domaine de la Garenne, Mâcon, France, ’18 15 Soliste L’Age D’Or, Russian River Valley, ’15 18 Saxon Brown Hyde Vineyard, Carneros, ’18 27		ITALIAN RED Conte D’Attimis-Maniago, Cabernet Blend, ‘Vignaricco,’ Friuli, ’19 16			
PINOT GRIGIO Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22 15		SPANISH REDS Sierra Cantabria Crianza Tempranillo, Rioja, ’20 12 La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’18 15			
ROSÉ Château Vannières, Bandol, France, ’23 17		PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, ’22 16 Soliste Narcisse, Sonoma Coast, ’18 26			
SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, ’23 10 Spy Valley, Marlborough, New Zealand, ’22 11 Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, ’23 16		RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah Ballard Canyon, Santa Barbara, ’21 15 VIK, ‘Milla Cala,’ Millahue, Chile, ’19 19			
		CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21 14 G&C Lurton, Trinité Estate, Sonoma County, ’17 25			
ASK YOUR SERVER TO VIEW THE FULL BAR BOOK			BEER ALTERNATIVE Newtopia Cyder Soirée Apple 6.5% 8.75		
			SPIRIT-FREE		
			NOT-A-COLADA 13 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer	SOBER BIRD 13 Lyre’s Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel	
NON-ALCOHOLIC BEVERAGES					
			Sparkling Water 750ml 9 Spring Water 750ml 9 Mexican Coke 12oz 5.25 Diet Coke 8oz 4.25 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 Regular or Decaf (unlimited refills) 4.5 French Press 7.5 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.

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