

WINTER / DINNER

SAINT & SECOND

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

GENERAL MANAGER
Casper Khamphouy
CASPER KHAMPHOUY

EXECUTIVE CHEF
Jason Fullilove
JASON FULLILOVE

TO START

MEZZE PLATE 16

baba ghanoush, muhammara, Turkish 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

BUTTERNUT SQUASH HUMMUS 17

brown butter-roasted squash, toasted pepitas, pomegranate seeds, grilled flatbread

ROASTED BONE MARROW 33

braised beef marmalade, pickled shallot, watermelon radish, grilled sourdough

PARKER HOUSE ROLLS 13

truffle butter, local citrus honey, Grana Padano

CRAB CAKES 20

crispy shallots, Asian pear, frisée, Espelette dijonnaise

BLACK TRUFFLE MAC & CHEESE 17

white cheddar, garlic streusel, Grana Padano

+ Maine lobster add 25

SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

FRENCH ONION SOUP 14

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

GREENS

CAESAR 17

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

WEDGE 17

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

SUPER FOOD 21

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

HEIRLOOM BEETS & BURRATA 18

petite watercress, watermelon radish, pistachio dust, sea salt, champagne vinaigrette
+ crispy prosciutto add 6

GALA APPLE AND ENDIVE SALAD 17

arugula, candied pecans, blue cheese, dried cranberries, sherry vinaigrette
+ pan-roasted Mary's chicken add 10

MAINS

100-LAYER LASAGNA 34

mushroom Bolognese, San Marzano tomato sauce, ricotta béchamel, shredded mozzarella, Grana Padano
+ crispy prosciutto add 6

ROASTED MARY'S CHICKEN 37

creamed cornbread, black garlic purée, cranberry mostardo

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

WILD PACIFIC HALIBUT 40

crème fraîche potato purée, charred broccolini, yuzu caper butter

S&S FISH & CHIPS 26

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

SMOKED & GLAZED PORK CHOP 39

brûléed fig, 'nduja, shaved brussels sprouts, aged cheddar grits, candied pecans, avocado honey

MAINE LOBSTER RISOTTO 57

pickled hon-shimeji mushrooms, mascarpone, brandied lobster cream

BRAISED SHORT RIB 42

celery root purée, potato croquette, baby carrot & turnip, crispy garlic

FROM THE BAR

IT'S A FIG DEAL 17

Appleton Estate Rum, fig syrup, orgeat, pure apple juice, lemon juice, salt, The Bitter Truth Bogart's Bitters, cinnamon

KUMQUAT HONEY 19

Koval Bourbon, Koval Chrysanthemum & Honey Liqueur, kumquat juice, lemon juice, rosemary, Green Chartreuse herbal liqueur

APPLE BLOSSOM 18

Legendario Domingo Mezcal, Giffard banane liqueur, Green Valley Coconut Water, cane syrup, lime juice, apple garnish

AUTUMN EMBER* 17

Olive oil-washed Four Roses Bourbon, baking spice blend, ginger, vanilla, lemon juice, The Bitter Truth Bogart's Bitters, egg white

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 ON CRISPY RICE* 29

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

YELLOWFIN AGUACHILE 25

watermelon radish, rainbow carrot escabeche, 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

GRILLED PROVOLETA 19

seared provolone, grilled portobello mushroom, pickled sweet peppers, garlic aioli, Italian salsa verde, alfalfa sprouts, 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														
Llopart Brut Reserva, Corpinnat, Spain, ’20				14	52									
Schramsberg ‘Mirabelle’ Brut Rosé, North Coast					65									
Gusbourne Blanc de Blancs, West Sussex, England, ’18					105									
Gosset Brut Reserve, France				29	120									
Henriot Brut Millésimé, Champagne, France, ’12				50	165									
Deutz ‘Cuvée William Deutz’ Brut Millésimé Champagne, France, ’13					300									
Deutz Brut Rosé ‘Amour de Deutz’ Champagne, France, ’13					350									
Louis Roederer Cristal, Champagne, France, ’13					450									
CHARDONNAY														
Domaine de la Garenne, Mâcon, France, ’18				15	28	52								
Soliste L’Age D’Or, Russian River Valley, ’15				18	34	68								
De Wetshof ‘Lesca,’ Robertson, South Africa, ’19					70									
Vie di Romans Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’22					85									
Château de Chamirey ‘La Mission’ 1er Cru, Mercurey, France, ’18					98									
Saxon Brown Hyde Vineyard, Carneros, ’18				27	52	100								
Chateau Montelena, Napa Valley, ’22					120									
Domaine Coffinet-Duvernay, Chassagne-Montrachet, Burgundy, France, ’21					225									
Esprit Leflaive Pouilly-Fuissé, Burgundy, France, ’20					235									
Kongsgaard, Napa Valley, ’22					235									
Aubert Eastside Vineyard, Russian River Valley, ’22					250									
Aubert UV-SL Vineyard, Sonoma Coast, ’22					250									
Aubert Lauren Estate Vineyard, Sonoma Coast, ’22					325									
PINOT GRIGIO														
Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22				15	28	52								
Vie di Romans Dessimis Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’21					95									
ROSÉ														
Château Vannières, Bandol, France, ’23				17	32	64								
OTHER WHITE														
Muga White, Rioja, Spain, ’23				13	24	48								
Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, ’23				15	28	56								
Domaine de la Pauline Sancerre, Loire Valley, France, ’23					68									
La Caña Navia, Albariño, Rías Baixas, Spain, ’22				20	36	72								
Millton Clos de Ste. Anne La Bas Chenin Blanc Manutuke, New Zealand, ’20					135									
Trimbach, ‘Frédéric Emile,’ Riesling, Alsace, France, ’14					165									
SAUVIGNON BLANC/BORDEAUX BLANC														
Château Motte Maucourt Bordeaux Blanc, France, ’23				10	20	40								
Spy Valley ‘E Block’ Single Vineyard, Waihopai Valley, New Zealand, ’22					65									
Lions de Suduiraut Bordeaux Blanc, France, ’22				18	34	68								
Frog’s Leap Sauvignon Blanc, Napa Valley, ’23					70									
SPANISH REDS														
Sierra Cantabria Crianza Tempranillo, Rioja, ’20				15	28	52								
La Rioja Alta ‘Viña Ardanza’ Tempranillo Reserva, Rioja, ’17					65									
La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’18				19	34	68								
Castillo de Cuzcurrita ‘Señorío de Cuzcurrita,’ Rioja Reserva, ’19					90									
Bodegas Muga ‘Torre Muga,’ Rioja, ’20					180									
PINOT NOIR														
Coeur de Terre Vineyard, McMinnville, Oregon, ’23				16	30	56								
Spy Valley, Marlborough, New Zealand, ’20					56									
Domaine Françoise et Denis Clair ‘Clair Clos Genet,’ Santenay, France, ’21					90									
Paul Hobbs, Russian River Valley, ’22					94									
Soliste Narcisse, Sonoma Coast, ’22				26	50	96								
Domaine Drouhin Dundee Hills, Oregon, ’23				32	60	120								
Boars’ View, Sonoma Coast, ’19					145									
DuMOL ‘Ryan’ Vineyard, Russian River Valley, ’21					190									
Château de Pommard Clos Marey-Monge Monopole, Burgundy, France, ’15					190									
Kosta Browne Gap’s Crown Vineyard, Sonoma Coast, ’22					235									
RED BLENDS & OTHER GRAPES														
Beckmen Purisima Mountain Vineyard Syrah, Ballard Canyon, Santa Barbara, ’21				15	28	56								
Los Vascos Cromas Gran Reserva Cabernet Franc, Colchagua, Chile, ’20					65									
VIK ‘Milla Cala,’ Millahue, Chile, ’21				19	36	72								
Hourglass HGIII, Napa Valley, ’22				25	48	96								
La Ferme du Mont Côtes Capelan Châteauneuf-du-Pape Southern Rhône, France, ’17					105									
E. Guigal Châteauneuf-du-Pape, Southern Rhone, France, ’18					120									
Beckmen Purisima Mountain Vineyard ‘Block Six’ Syrah, Ballard Canyon, Santa Barbara, ’21					135									
Caro Red Blend, Mendoza, Argentina, ’20					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									
Hourglass Blueline Estate, Napa Valley, ’22					165									
VIK, Millahue, Chile, ’18					185									
Cathiard ‘Founding Brothers,’ Napa Valley, ’20					235									
Saxum G2 Vineyard Red Blend, Paso Robles, ’21					390									
Saxum Heart Stone Vineyard Red Blend, Paso Robles, ’21					390									
Saxum Broken Stones Vineyard Red Blend, Paso Robles, ’21					390									
Saxum James Berry Vineyard Red Blend, Paso Robles, ’21					390									
Sine Qua Non “Distenta III” Syrah, Central Coast, ’21					525									
Sine Qua Non “Distenta III” Grenache, Central Coast, ’21					525									
Opus One Red Blend, Napa Valley, ’18					595									
CABERNET SAUVIGNON														
Mendel, Mendoza, Argentina, ’21				16	30	60								
G&C Lurton Trinité Estate, Sonoma County, ’17				25	48	92								
Hill Family, Napa Valley, ’22					95									
Inglenook, Napa Valley, ’18				38	74	148								
Frog’s Leap, Rutherford, Napa Valley, ’20					150									
Revana Cabernet Sauvignon, St. Helena, ’21					180									
Darioush Signature Cabernet, Napa Valley, ’21					230									
Shafer ‘One Point Five,’ Napa Valley, ’21					250									
Inglenook ‘Rubicon,’ Napa Valley, ’18					296									
J. Davies ‘Jamie,’ Napa Valley, ’19					390									
BOND ‘Quella,’ Napa Valley, ’19					850									
BOND ‘Vecina,’ Napa Valley, ’19					850									
Scarecrow, Napa Valley, ’21					1,200									
BORDEAUX														
Château Pavillon Beauregard Red Blend, Lalande de Pomerol, ’20				25	48	96								
Château Marquis de Terme, Margaux, France, ’18					140									
Château Phélan Ségur, Saint-Estèphe, ’18					156									
Château Talbot, Saint-Julien, France, ’16					170									
Le Carillon d’Angelus, Saint-Emilion, France, ’16					300									
Château Pichon Baron, Pauillac, France, ’16					400									
ITALIAN REDS														
Calidonia Chianti Classico Riserva DOCG, Tuscany, ’18					85									
Giovanni Manzone Barolo Bricat, Piedmont, ’17					150									
Bava Barolo ‘Scarrone,’ Piedmont, ’06					195									
Gaja DaGromis Barolo, Piedmont, ’20					230									
Biondi-Santi Brunello di Montalcino, Tuscany, ’18					450									
Tenuta San Guido ‘Sassicaia’ Red Blend, Bolgheri, ’21					580									
BEER														
DRAFT BEER				ABV	PRICE	DRAFT BEER				ABV	PRICE			
Societe Light Beer				4.5%	7.75	Victory Golden Monkey Belgian-Style Ale (12oz glass)				9.5%	8.25			
Beachwood Brewing Hayabusa Japanese-Style Lager				5.3%	7.75	BOTTLES & CANS								
MadeWest Hazy IPA				7.0%	8.75	Best Day Brewing N/A IPA less than 0.5%				7				
Smog City Sabre-Toothed Squirrel Amber Ale				7.0%	8.75	Best Day Brewing N/A Kölsch less than 0.5%				7				
						Julian Harvest Apple Cider (16oz can)				6.99%	10			

SPIRIT-FREE							
NOT-A-COLADA 13.5 cold-pressed pineapple juice, cream of coconut, lime, Boylan Root Beer				SOBER BIRD 13.5 Lyre’s Non-Alcoholic Agave Blanco, lime juice, cold-pressed pineapple juice, vanilla, dehydrated lime wheel			