

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, 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, ’201452

Schramsberg ‘Mirabelle’ Brut Rosé, North Coast65

Gusbourne Blanc de Blancs, West Sussex, England, ’18105

Gosset Brut Reserve, France29120

Henriot Brut Millésimé, Champagne, France, ’1250165

Deutz ‘Cuvée William Deutz’ Brut Millésimé300

Champagne, France, ’13

Deutz Brut Rosé ‘Amour de Deutz’350

Champagne, France, ’13

Louis Roederer Cristal, Champagne, France, ’13450

CHARDONNAY

Domaine de la Garenne, Mâcon, France, ’18152852

Soliste L’Age D’Or, Russian River Valley, ’15183468

De Wetshof ‘Lesca,’ Robertson, South Africa, ’1970

Vie di Romans Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’2285

Château de Chamirey ‘La Mission’ 1er Cru, Mercurey, France, ’1898

Saxon Brown Hyde Vineyard, Carneros, ’182752100

Chateau Montelena, Napa Valley, ’22120

Domaine Coffinet-Duvernay, Chassagne-Montrachet, Burgundy, France, ’21225

Esprit Leflaive Pouilly-Fuissé, Burgundy, France, ’20235

Kongsgaard, Napa Valley, ’22235

Aubert Eastside Vineyard, Russian River Valley, ’22250

Aubert UV-SL Vineyard, Sonoma Coast, ’22250

Aubert Lauren Estate Vineyard, Sonoma Coast, ’22325

PINOT GRIGIO

Ronco delle Betulle, Colli Orientali del Friuli, Italy, ’22152852

Vie di Romans Dessimis Friuli Isonzo, Friuli-Venezia Giulia, Italy, ’2195

ROSÉ

Château Vannières, Bandol, France, ’23173264

OTHER WHITE

Muga White, Rioja, Spain, ’23132448

Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, ’23152856

Domaine de la Pauline Sancerre, Loire Valley, France, ’2368

La Caña Navia, Albariño, Rías Baixas, Spain, ’22203672

Millton Clos de Ste. Anne La Bas Chenin Blanc Manutuke, New Zealand, ’20135

Trimbach, ‘Frédéric Emile,’ Riesling, Alsace, France, ’14165

SAUVIGNON BLANC/BORDEAUX BLANC

Château Motte Maucourt Bordeaux Blanc, France, ’23102040

Spy Valley ‘E Block’ Single Vineyard, Waihopai Valley, New Zealand, ’2265

Lions de Suduiraut Bordeaux Blanc, France, ’22183468

Frog’s Leap Sauvignon Blanc, Napa Valley, ’2370

SPANISH REDS

Sierra Cantabria Crianza Tempranillo, Rioja, ’20152852

La Rioja Alta ‘Viña Ardanza’ Tempranillo Reserva, Rioja, ’1765

La Rioja Alta, ‘Viña Alberdi,’ Tempranillo Reserva, Rioja, ’18193468

Castillo de Cuzcurrita ‘Señorío de Cuzcurrita,’ Rioja Reserva, ’1990

Bodegas Muga ‘Torre Muga,’ Rioja, ’20180

PINOT NOIR

Coeur de Terre Vineyard, McMinnville, Oregon, ’23163056

Spy Valley, Marlborough, New Zealand, ’2056

Domaine Françoise et Denis Clair ‘Clair Clos Genet,’ Santenay, France, ’2190

Paul Hobbs, Russian River Valley, ’2294

Soliste Narcisse, Sonoma Coast, ’22265096

Domaine Drouhin Dundee Hills, Oregon, ’233260120

Boars’ View, Sonoma Coast, ’19145

DuMOL ‘Ryan’ Vineyard, Russian River Valley, ’21190

Château de Pommard Clos Marey-Monge Monopole, 190

Kosta Browne Gap’s Crown Vineyard, Sonoma Coast, ’22235

Burgundy, France, ’15

RED BLENDS & OTHER GRAPES

Beckmen Purisima Mountain Vineyard Syrah, Ballard Canyon, Santa Barbara, ’21152856

Los Vascos Cromas Gran Reserva Cabernet Franc, Colchagua, Chile, ’2065

VIK ‘Milla Cala,’ Millahue, Chile, ’21193672

Hourglass HGIII, Napa Valley, ’22254896

La Ferme du Mont105

Côtes Capelan Châteauneuf-du-Pape Southern Rhône, France, ’17

E. Guigal Châteauneuf-du-Pape, Southern Rhone, France, ’18120

Beckmen Purisima Mountain Vineyard ‘Block Six’ Syrah, Ballard Canyon, Santa Barbara, ’21135

Caro Red Blend, Mendoza, Argentina, ’20135

Casa Ferreirinha Quinta da Leda, Douro, Portugal, ’18138

Hill Family ‘Red Door,’ Napa Valley, ’18140

Darioush Signature Shiraz, Napa Valley, ’21145

Hourglass Blueline Estate, Napa Valley, ’22165

VIK, Millahue, Chile, ’18185

Cathiard ‘Founding Brothers,’ Napa Valley, ’20235

Saxum G2 Vineyard Red Blend, Paso Robles, ’21390

Saxum Heart Stone Vineyard Red Blend, Paso Robles, ’21390

Saxum Broken Stones Vineyard Red Blend, Paso Robles, ’21390

Saxum James Berry Vineyard Red Blend, Paso Robles, ’21390

Sine Qua Non “Distenta III” Syrah, Central Coast, ’21525

Sine Qua Non “Distenta III” Grenache, Central Coast, ’21525

Opus One Red Blend, Napa Valley, ’18595

CABERNET SAUVIGNON

Mendel, Mendoza, Argentina, ’21163060

G&C Lurton Trinité Estate, Sonoma County, ’17254892

Hill Family, Napa Valley, ’2295

Inglenook, Napa Valley, ’183874148

Frog’s Leap, Rutherford, Napa Valley, ’20150

Revana Cabernet Sauvignon, St. Helena, ’21180

Darioush Signature Cabernet, Napa Valley, ’21230

Shafer ‘One Point Five,’ Napa Valley, ’21250

Inglenook ‘Rubicon,’ Napa Valley, ’18296

J. Davies ‘Jamie,’ Napa Valley, ’19390

BOND ‘Quella,’ Napa Valley, ’19850

BOND ‘Vecina,’ Napa Valley, ’19850

Scarecrow, Napa Valley, ’211,200

BORDEAUX

Château Pavillon Beauregard Red Blend, Lalande de Pomerol, ’20254896

Château Marquis de Terme, Margaux, France, ’18140

Château Phélan Ségur, Saint-Estèphe, ’18156

Château Talbot, Saint-Julien, France, ’16170

Le Carillon d’Angelus, Saint-Emilion, France, ’16300

Château Pichon Baron, Pauillac, France, ’16400

ITALIAN REDS

Calidonia Chianti Classico Riserva DOCG, Tuscany, ’1885

Giovanni Manzone Barolo Bricat, Piedmont, ’17150

Bava Barolo ‘Scarrone,’ Piedmont, ’06195

Gaja DaGromis Barolo, Piedmont, ’20230

Biondi-Santi Brunello di Montalcino, Tuscany, ’18450

Tenuta San Guido ‘Sassicaia’ Red Blend, Bolgheri, ’21580

BEER

DRAFT BEER

ABV

PRICE

Societe Light Beer4.5%7.75

21st Amendment El Sully Mexican-Style Lager4.8%7.75

Beachwood Brewing Hayabusa Japanese-Style Lager5.3%7.75

Societe The Pupil IPA7.5%8.5

MadeWest Hazy IPA7.0%8.75

Pizza Port Mongo Double IPA (12oz glass)8.0%9

DRAFT BEER

ABV

PRICE

Victory Golden Monkey Belgian-Style Ale (12oz glass)9.5%8.25

Maui Brewing Coconut Hiwa Porter6.0%8.25

BOTTLES & CANS

Best Day Brewing N/A IPA less than 0.5%7

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