

WINTER / 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

Alex Asencio
ALEX ASENCIO

EXECUTIVE CHEF

Enrique Diaz
ENRIQUE DIAZ

TO START	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 13 caramelized onions, brandy, roasted chicken jus, Gruyère, house croutons, thyme, chives
RAW BAR	SHRIMP COCKTAIL 27 brown butter remoulade, cocktail sauce, lime OYSTERS* MP white balsamic mignonette, cocktail sauce, lime, seasonal selections
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	

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 22 peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche MAINE LOBSTER ROLL 37 parker house roll, Maine lobster salad, hearts of celery, Espelette LAMB PASTRAMI REUBEN 27 purple sauerkraut, white cheddar, secret sauce, marbled rye GRILLED PROVOLETA 19 seared provolone, grilled portobello mushroom, pickled sweet peppers, garlic aioli, Italian salsa verde, alfalfa sprouts, sourdough RIBEYE STEAK SANDWICH* 27 shaved steak, white cheddar, béarnaise mayo, arugula, pickled red onion, French roll	
MAINS	GREENS
100-LAYER LASAGNA 34 mushroom Bolognese, San Marzano tomato sauce, ricotta béchamel, shredded mozzarella, Grana Padano ROASTED MARY’S CHICKEN BREAST 27 creamed cornbread, black garlic purée, cranberry mostardo S&S FISH & CHIPS 26 crispy haddock fillet, sea salt fries, tartar sauce, grilled lemon 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	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 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 SUPER FOOD 21 crispy quinoa, tomato, hearts of palm, 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		
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 THE MAESTRO 20 Legendario Domingo Mezcal, Green Chartreuse, Koval Chrysanthemum & Honey Liqueur, Green Valley Coconut Water, cold-pressed pineapple juice, lime juice, jalapeño	CRANBERRY SPRITZ 17 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, Llopart Brut Reserva Sparkling, Q Club Soda APPLE BLOSSOM 18 Legendario Domingo Mezcal, Giffard banane liqueur, Green Valley Coconut Water, cane syrup, lime juice, apple garnish WHISKEY & COLA 17 Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart's Bitters, sparkling water	KUMQUAT MIMOSA 14 Llopart Brut Reserva Sparkling, fresh kumquat, ginger syrup MIMOSA TRAY served with three seasonal juices and assorted fresh berries BOTTLE OF CHOICE: + Llopart Brut Reserva Sparkling 66 + Gosset Brut Reserve 128 Champagne, France + Lyre's Classico 48 Non-Alcoholic Sparkling, England + Mirabelle Brut Rosé 73 North Coast	DRAFT BEER ABV PRICE Societe Light Beer 4.5% 7.75 21st Amendment El Sully Mexican-Style Lager 4.8% 7.75 Beachwood Brewing Hayabusa Japanese-Style Lager 5.3% 7.75 Societe The Pupil IPA 7.5% 8.5 MadeWest Hazy IPA 7.0% 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 Porter 6.0% 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	
WINE BY THE GLASS					
SPARKLING Llopart Brut Reserva, Corpinnat, Spain, '20 14 Gosset Brut Reserve, Champagne, France 29 Henriot Brut Millésime, Champagne, France, '12 50 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 PINOT GRIGIO Ronco delle Betulle, Colli Orientali del Friuli, Italy, '22 15 ROSÉ Château Vannières, Bandol, France, '23 17 SAUVIGNON BLANC & BORDEAUX BLANC Château Motte Maucourt Bordeaux Blanc, France, '23 10 Lions de Suduiraut Bordeaux Blanc, Bordeaux, France, '22 20 OTHER WHITE Muga White, Rioja, Spain, '23 13 Familia Torres Pazo das Bruxas Albariño, Rías Baixas, Spain, '23 15	SPANISH RED Sierra Cantabria Crianza Tempranillo, Rioja, '20 15 La Rioja Alta, 'Viña Alberdi,' Tempranillo Reserva, Rioja, '18 19 PINOT NOIR Coeur de Terre Vineyard, McMinnville, Oregon, '21 16 Soliste Narcisse, Sonoma Coast, '18 26 Domaine Drouhin Dundee Hills, Oregon, '23 32 RED BLENDS & OTHER GRAPES Beckmen Purisima Mountain Vineyard Syrah Ballard Canyon, Santa Barbara, '21 15 VIK, 'Milla Cala,' Millahue, Chile, '19 19 Hourglass HGIII, Napa Valley, '22 25 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, '21 16 G&C Lurton, Trinité Estate, Sonoma County, '17 25 Inglenook, Napa Valley, '18 38 BORDEAUX Château Pavillon Beauregard Red Blend, Lalande de Pomerol, '20 25	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	NON-ALCOHOLIC BEVERAGES		
ASK YOUR SERVER TO VIEW THE FULL BAR BOOK			Sparkling Water 750ml 9 Spring Water 750ml 9 Green Valley Coconut Water 8 Better Booch Ginger Boost Kombucha 6 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 4.5 (unlimited refills) 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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