

GENERAL MANAGER
Lorena Martin
LORENA MARTIN

FALL / LUNCH

SAINT & SECOND

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

EXECUTIVE CHEF
Julian Martinez
JULIAN MARTINEZ

TO START

PARKER HOUSE ROLLS 13

truffle butter, local citrus honey, Grana Padano

SAN MARZANO TOMATO BISQUE 12

brioche grilled cheese, balsamic gastrique, chive oil

ROASTED BEET HUMMUS 16

crispy beet greens, pumpkin seeds, fennel pollen, roasted garlic flatbread

MEZZE PLATE 16

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

BLACK TRUFFLE MAC & CHEESE 17

white cheddar, garlic streusel, Grana Padano

GOCHUJANG-GLAZED PORK BELLY 20

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

SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

SPICY TUNA WAFFLE CONES* 28

togarashi, wasabi tobiko, sesame seed waffle cone

YELLOWTAIL HIRAMASA* 23

citrus ponzu, blistered shishito pepper, radish sprout, crispy onion, charred mandarin orange

BETWEEN BREAD

with seasoned Yukon potato chips, local greens & sherry vinaigrette or sea salt fries

EDAMAME FALAFEL BURGER 18

mint-cucumber tzatziki, arugula, cucumber, tomato, pickled red onion, feta cheese, potato brioche

CRISPY CHICKEN SANDWICH 22

peanut chili crunch, Korean pickles, purple cabbage slaw, kimchi comeback sauce, potato brioche

S&S SIGNATURE BURGER* 26

ground brisket and chuck, thick-sliced bacon, crispy onions, Cabot white cheddar, horseradish cream, potato brioche

SHORT RIB SANDWICH 28

white cheddar, béarnaise mayo, arugula, pickled red onion, French roll

MAINS

BLACKENED SALMON TACOS 24

blue corn tortilla, red cabbage, pineapple pico de gallo, tomatillo salsa

S&S FISH & CHIPS 27

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

PAN-SEARED SALMON 39

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

PRIME STEAK & FRITES* 45

prime flat iron, rosemary & thyme duck fat fries, brandy peppercorn sauce, shishito peppers

WARM MULTIGRAIN CHICKEN BOWL 22

grilled chicken thigh, quinoa, black rice, kale, black beans, yellow squash, sweet mini peppers, avocado, pico de gallo, chipotle crema

GREENS

WEDGE 17

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

CAESAR 18

Baby Gem lettuce, garlic streusel, Caesar dressing, parmesan, black pepper
+ pan-roasted Mary's chicken add 10
+ pan-seared salmon add 17

ASIAN CHOPPED 17

spring mix, sweet mini peppers, mandarin orange, edamame, green bean, peanuts, cilantro, mint, crispy noodle, ginger soy vinaigrette
+ pan-seared salmon add 17

APPLE & ARUGULA 16

Point Reyes blue cheese, dried cranberries, candied pecans, sherry vinaigrette
+ crispy chicken add 10

CRISPY QUINOA 22

kale, chickpeas, blueberry, cherry tomato, cucumber, mandarin orange, avocado, hearts of palm, Marcona almond, red wine vinaigrette
+ pan-seared salmon add 17

GOLDEN BEETS & BURRATA 19

blood orange, beet chips, white balsamic vinaigrette, torn sourdough crouton
+ crispy prosciutto add 6

LOCAL CITRUS 19

Baby Gem lettuce, avocado, cucumber, watermelon radish, pistachio, pickled shallot, citrus vinaigrette
+ grilled shrimp add 12

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

FROM THE BAR		
IT’S A FIG DEAL 17.5 Appleton Estate Rum, fig syrup, orgeat, apple juice, lemon juice, The Bitter Truth Bogart’s Bitters, Saigon cinnamon	CRANBERRY SPRITZ 17.5 Dyfi Gin, Koval Cranberry Gin Liqueur, cane syrup, lemon juice, sparkling wine, Q Club Soda	MIMOSA TRAY served with three seasonal juices and assorted fresh berries
THE MAESTRO 20 Legendario Domingo Mezcal, Green Chartreuse, Koval Chrysanthemum & Honey Liqueur, Green Valley Coconut Water, pineapple juice, lime juice, jalapeño	RAINBOW SHERBET 18 Hangar 1 Mandarin Blossom Vodka, pineapple juice, fresh raspberry purée, lime juice, fresh mint topper	BOTTLE OF CHOICE: + Llopart Brut Reserva Sparkling 66 + Lyre’s Classico 52 Non-Alcoholic Sparkling, England + Schramsberg ‘Mirabelle’ 80 Brut Rosé, North Coast
	FRENCH SEVENTY-SOMETHING 16 Belle de Brillet Pear Liqueur, lemon juice, cane sugar, sparkling wine	

BEER		
DRAFT BEER	ABV	PRICE
Societe Light Beer	4.5%	8.25
Beachwood Brewing Hayabusa Japanese-Style Lager	5.3%	8.25
Pure Project Diamond		
Dust Hazy IPA	6.7%	9
Common Space Good Signs	IPA 6.7%	9
DRAFT BEER	ABV	PRICE
Bottle Logic Seltzer (flavor varies)	5.5%	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

WINE BY THE GLASS			
SPARKLING		SPANISH RED	
Llopart Brut Reserva, Corpinnat, Spain, '20	15	La Rioja Alta, 'Viña Alberdi,'	19
Schramsberg 'Mirabelle' Brut Rosé, North Coast	19	Tempranillo Reserva, Rioja, '20	
CHARDONNAY		PINOT NOIR	
Saxon Brown Hyde Vineyard, Carneros, '18	27	Coeur de Terre Vineyard, McMinnville, Oregon, '25	16
Auctioneer, Napa Valley, '24	15	Ranchos de Ontiveros 'Native9,' '19	25
PINOT GRIGIO		RED BLENDS & OTHER GRAPES	
Ronco delle Betulle,	15	Beckmen, Purisima Mountain Vineyard Syrah	16
Colli Orientali del Friuli, Italy, '22		Ballard Canyon, Santa Barbara, '21	
ROSÉ		VIK 'Milla Cala,' Millahue, Chile, '21	21
Château Vannières, Bandol, France, '23	18	Hourglass HGIII, Napa Valley, '22	25
BORDEAUX BLANC		CABERNET SAUVIGNON	
Château Motte Maucourt, France, '23	13	Mendel, Mendoza, Argentina, '21	16
Lions de Suduiraut, Bordeaux, France, '22	20	G&C Lurton, Trinité Estate, Sonoma County, '17	25
OTHER WHITE		Inglenook, Napa Valley, '18	38
Familia Torres Pazo das Bruxas, Albariño,	15	BORDEAUX	
Rías Baixas, Spain, '23		Château Pavillon Beauregard Red Blend,	25
		Lalande de Pomerol, '20	
ASK YOUR SERVER TO VIEW THE FULL BAR BOOK			

SPIRIT-FREE

FRENCH O.O 14

Giffard Elderflower Alcohol Free,
cane sugar, lemon juice, Lyre’s
Classico Sparkling
Non-Alcoholic

NOT-A-COLADA 14

pineapple juice, cream of
coconut, lime, Boylan Root Beer

SOBER BIRD 14

Lyre’s Non-Alcoholic Agave
Blanco, lime juice, pineapple
juice, vanilla, dehydrated
lime wheel

NON-ALCOHOLIC BEVERAGES

Sparkling Water 750ml9

Spring Water 750ml9

Green Valley Coconut Water8

Better Booch

Ginger Boost Kombucha6

Mexican Coke 12oz5.25

Diet Coke 12oz5.25

Dr Pepper 12oz5.25

Sprite 12oz5.25

Boylan Root Beer 12oz5.25

Boylan Ginger Ale 12oz5.25

Q Club Soda or Tonic 6.7oz3

Iced Tea4.25

Orange Juice5.5

Grapefruit Juice5.5

HOUSE LEMONADES

Plain5

Kale + Cucumber5.5

Blueberry5.5

COFFEE, ESPRESSO & TEA

Trinidad Fair Trade & Organic Coffee

Regular or Decaf4.5

(unlimited refills)

French Press7.5

Espresso4.5 / 6.5

Saint Matcha Latte6.5

Vanilla Latte6.5

Harney & Sons Tea4.5

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.