

SAINT & SECOND

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

GENERAL MANAGER
Margaret Tirado
MARGARET TIRADO

EXECUTIVE CHEF
Juan Gonzalez
JUAN GONZALEZ

TO START

MEZZE PLATE 16

baba ghanoush, muhammara, 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

SPANISH FRIED CALAMARI 23

chorizo aioli, shishito peppers, lemon, torn herbs

ROASTED BEET HUMMUS 16

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

GOLDEN BEETS & BURRATA 19

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

ROASTED BONE MARROW 33

horseradish crust, pickled shallot, pea tendril, grilled sourdough

PARKER HOUSE ROLLS 13

truffle butter, local citrus honey, Grana Padano

BLACK TRUFFLE MAC & CHEESE 17

white cheddar, garlic streusel, Grana Padano

SAN MARZANO TOMATO BISQUE 13

brioche grilled cheese, balsamic gastrique, chive oil

GREENS

CAESAR 18

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

WEDGE 17

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

APPLE & ARUGULA 16

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

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

MAINS

LEMON RICOTTA RAVIOLI 29

cream of butternut squash, crispy brussels sprout leaves, pumpkin seeds

MARY'S FRIED CHICKEN 37

crème fraîche potato purée, charred broccolini, peanut chili crunch

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

S&S FISH & CHIPS 28

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

SMOKED & GLAZED PORK CHOP 39

apple, 'nduja, brussels sprouts, aged cheddar grits, candied pecans, avocado honey

MAINE SCALLOP RISOTTO 49

baby tomato, basil, yuzu, tri-colored cauliflower, Grana Padano

BRAISED SHORT RIB SOPRESSINI 35

roasted mirepoix, Grana Padano foam, au poivre demi

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

RAINBOW SHERBET 18

Hangar 1 Mandarin Blossom Vodka, pineapple juice, fresh raspberry purée, lime juice, fresh mint topper

THE MAESTRO 20

Legendario Domingo Mezcal, Green Chartreuse, Koval Chrysanthemum & Honey Liqueur, Green Valley Coconut Water, pineapple juice, lime juice, jalapeño

WHISKEY & COLA 17

Journeyman Last Feather Rye Whiskey, housemade cola syrup, The Bitter Truth Bogart's Bitters, sparkling water

FEATURED WHISKEY FLIGHT 19

WESTWARD WHISKEY
Single Malt | PX Sherry Cask | Stout Cask | Cask Strength

RAW BAR

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

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

EDAMAME FALAFEL BURGER 18

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

*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 Bisot ‘Jeio’ DOC Prosecco, Valdobbiadene, Italy1346 Llopart Brut Reserva, Corpinnat, Spain, ’2058 Schramsberg ‘Mirabelle’ Brut Rosé, North Coast1972 Henriot Brut Millésime, Champagne, France, ’12175 CHARDONNAY Auctioneer, Napa Valley, ’24152856 Saxon Brown, Hyde Vineyard, Carneros, ’182752104 Kumeu River, Mate’s Vineyard, New Zealand, ’19123 Saxon Brown, SBX Reserve, Sonoma, ’17140 Kistler ‘Les Noisetiers,’ Sonoma Coast, ’20150 Esprit Leflaive Pouilly-Fuissé, Burgundy, France, ’21170 PINOT GRIGIO Ronco delle Betulle,152856 Colli Orientali del Friuli, Italy, ’2265 Infiné 1939, Trentino, Italy, ’1865 ROSÉ Château Vannières, Bandol, France, ’23183468 SAUVIGNON BLANC/BORDEAUX BLANC Spy Valley, Marlborough, New Zealand, ’2240 Château Motte Maucourt Bordeaux Blanc, France, ’23132448 Lions de Suduiraut Bordeaux Blanc,203468 Bordeaux, France, ’2265 Spy Valley ‘E Block’ Single Vineyard65 Waihopai Valley, New Zealand, ’2165 OTHER WHITES Família Torres Pazo das Bruxas, Albariño,152856 Rías Baixas, Spain, ’2372 La Caña Navia, Albariño, Rías Baixas, Spain, ’22130 Millton Clos de Ste. Anne, Les Arbres, Viognier,20 Manutuke, New Zealand, ’20135 Millton Clos de Ste. Anne, La Bas, Chenin Blanc,20 Manutuke, New Zealand, ’20140 Trimbach ‘Frédéric Emile,’ Riesling, Alsace, France, ’1684 ZINFANDEL Carol Shelton, Rocky Reserve, Sonoma, ’1960 ITALIAN REDS Conte D’Attimis-Maniago, ‘Vignaricco,’ Cabernet Blend,60 Friuli, ’19195 Bava Barolo, ‘Scarrone,’ Piedmont, ’06230 Gaja DaGromis Barolo, Piedmont, ’20500 Tenuta San Guido, ‘Sassicaia’ Red Blend, Bolgheri, ’1967 SPANISH REDS La Rioja Alta, ‘Viña Ardanza,’67 Tempranillo Reserva, Rioja, ’20193672 La Rioja Alta, ‘Viña Alberdi,’20 Tempranillo Reserva, Rioja, ’20100 Castillo de Cuzcurrita, Señorío de Cuzcurrita,19 Rioja Reserva, ’19185 Bodegas Muga, ‘Torre Muga,’ Rioja, ’1956 PINOT NOIR Spy Valley, Marlborough, New Zealand, ’2060 Coeur de Terre Vineyard, McMinnville, Oregon, ’25163060 Paul Hobbs, Russian River Valley, ’2294 Ranchos de Ontiveros ‘Native9,’254896 Santa Maria Valley, ’19120 Domaine Drouhin, Dundee Hills, Oregon, ’23145 Boars’ View, Sonoma Coast, ’19190 Château de Pommard Clos Marey-Monge Monopole,15 Burgundy, France, ’15235 Kosta Browne, Gap’s Crown Vineyard, Sonoma Coast, ’2256 RED BLENDS & OTHER GRAPES Los Vascos ‘Cromas’ Gran Reserva Carmenère,56 Colchagua, Chile, ’20163060 Beckmen, Purisima Mountain Vineyard, Syrah,21 Ballard Canyon, Santa Barbara, ’2165 Epiphany, Grenache, Santa Barbara County, ’2065				RED BLENDS & OTHER GRAPES (CONTINUED) Los Vascos ‘Cromas’ Gran Reserva, Cabernet Franc,65 Colchagua, Chile, ’2079 Truchard, Merlot, Carneros, ’20214080 VIK, ‘Milla Cala,’ Millahue, Chile, ’21254896 Hourglass HGIII, Napa Valley, ’2298 VIK, ‘La Piu Belle,’ Cachapoal Valley, Chile, ’13105 La Ferme du Mont Côtes Capelan Châteauneuf-du-Pape,17 Southern Rhône, France, ’17120 E. Guigal Châteauneuf-du-Pape,18 Southern Rhône, France, ’18130 Caro Red Blend, Mendoza, Argentina, ’19135 Beckmen, Purisima Mountain Vineyard, ‘Block Six,’ Syrah,21 Ballard Canyon, Santa Barbara, ’21138 Casa Ferreirinha, Quinta da Leda, Douro, Portugal, ’18140 Hill Family, ‘Red Door,’ Napa Valley, ’18145 Darioush Signature Shiraz, Napa Valley, ’21165 Hourglass, Blueline Estate, Napa Valley, ’22185 Quinta do Crasto Tinta Roriz, Douro, Portugal, ’16185 VIK, Millahue, Chile, ’16235 Cathiard, ‘Founding Brothers,’ Napa, ’20595 Opus One, Red Blend, Napa, ’18 CABERNET SAUVIGNON Mendel, Mendoza, Argentina, ’21163060 Hill Family, Napa Valley, ’2295 G&C Lurton, Trinité Estate, Sonoma County, ’17254896 Paul Hobbs, Napa Valley, ’20135 Meyer, Napa Valley, ’17140 Inglenook, Napa Valley, ’183874148 Frog’s Leap, Rutherford, Napa Valley, ’22150 Revana, St. Helena, ’21180 Darioush Signature Cabernet, Napa Valley, ’22230 Shafer, ‘One Point Five,’ Napa Valley, ’21250 Inglenook, ‘Rubicon,’ Napa Valley, ’18295 BORDEAUX Château Pavillon Beauregard Red Blend,254896 Lalande de Pomerol, ’20139 Les Tourelles de Longueville, Pauillac, France, ’18156 Château Phélan Ségur, Saint-Estèphe, ’18170 Château Beauregard, Pomerol, ’19170 Château Talbot, Saint-Julien, France, ’16175 Anseillan Château Lafite Rothschild,18 Pauillac, France, ’18175 Blason de l’Evangile, Pomerol, France, ’17300 Le Carillon d’Angelus, Saint-Emilion, France, ’16400 Château Pichon Longueville Baron, Pauillac, France, ’16			