

LITTLE Saint

TO SHARE...

SOURDOUGH BREAD FROM QUAIL AND CONDOR BAKERY • 8

HEARTH BAKED NAAN WITH CILANTRO OIL AND FENNEL POLLEN • 11

FARM VEGETABLES RAW AND SEASONED • 10

SMOKED CARROT DIP WITH ROASTED GARLIC AND CREAM CHESSE • 8

CULTURED CASHEW SPREAD WITH TOMATO CHUTNEY • 8

BEET TAHINI WITH YOGURT AND MINT • 8

ALL THREE SPREADS • 21

TO START...

SHREDDED BEETS WITH WALNUT DRESSING, SATSUMA MANDARIN, HORSERADISH AND SUNCHOKE • 17

CELERY ROOT CEVICHE WITH CELERY ROOT, AVOCADO, GREEN GARLIC, CILANTRO, TOMATILLO, RED ONION, AND CRISPY TORTILLA • 17

BOLERO CARROTS WITH PUMPKIN SEED SALSA MACHA AND RED CABBAGE • 17

FARM LETTUCES WITH LEMON VINAIGRETTE AND HERBS • 16

MAINS...

SHEPHERD'S PIE WITH CRUMBLLED TOFU, ROOT VEGETABLES AND WHIPPED POTATOES • 30

WINTER SQUASH LASAGNA WITH CASHEW RICOTTA, TOMATO SAUCE AND AGED BALSAMIC • 28

MAITAKE MUSHROOM AU POIVRE WITH BRANDY CREAM, FINGERLING POTATOS AND CABERNET ONION • 36

DESSERTS

PECAN HAZELNUT TARTLETT WHIPPED VANILLA GANACHE • 12

OPERA CAKE ESPRESSO SYRUP, ALMONDS AND DARK CHOCOLATE GANACHE • 12

SPICED PUDDING PEARL TAPIOCA AND CEYLON CINNAMON • 13

CITRUS TART MEYER LEMON JUICE, LIME MARMALADE, MERINGUE • 12

AFFOGATO ESPRESSO, CHOICE OF ICE CREAM • 10



SPARKLING WINE

BRUT CHAMPAGNE, Cossy, 'Eclat 1er Cru,' NV
Rich and Opulent, Woman-led Champagne House • 24 / 96

SPARKLING ROSÉ, Brick & Mortar, 'VP Rosé Nature,' Sonoma '22
Ruby Grapefruit, Red Apple, Rose Petals, • 18 / 72

WHITE WINE

RIESLING, Schlossgut Diel, 'Nahesteiner,' Trocken '19
Green Apple, Crisp, Zesty & Slate • 13 / 52

CHENIN BLANC, Domaine de la Renière, Saumur '20
Mineral, Complex, Somm Favorite :) • 16 / 63

ALBARINO, Camins 2 Dreams by Maker, Santa Ynez '22
Tropical Fruits, White Flowers & Citrus • 250ml • 16

SAUVIGNON BLANC, Cep, 'Hopkins Ranch,' Russian River '23
Grapefruit, Guava, & Crushed Stones • 18 / 72

CHARDONNAY, Hafner, Alexander Valley '19
Rich and Supple, Lemon Cream and Toast • 15 / 56

SKIN CONTACT & ROSE

SKIN CONTACT RIBOLLA GIALLA, Bannister, Dry Creek '22
Aromatic & Grippy with Pineapple & Candied Citrus • 16 / 64

ROSÉ OF MOURVÈDRE+, Dom. de la Tour du Bon, Bandol '22
Classic Bandol Rosé, Crisp and Structured • 17 / 68

RED WINE

CABERNET FRANC, Clotilde Legrand, Saumur Champigny '20
Balanced, Red Berries & Savory Herbs • 15 / 56

GAMAY+PINOT NOIR, Herisson, France '22, Juicy, Crushable
Red, Sustainably Packaged and Sourced! • 13 / 52

NEBBIOLO, A&G Fantino, 'Rosso dei Dardi,' Langhe '21
Staff Favorite; Fresh and Exuberant • 15 / 56

PINOT NOIR, Lioco, Mendocino '22
Bing Cherry, Rose Petal, Dried Tobacco • 19 / 74

CABERNET SAUVIGNON, Smith Story, 'Pickberry,' Sonoma
Mountain, Old Vine Cab, Brooding and Contemplative • 16 / 64

SOMMELIER'S SECRET POUR & TASTING FLIGHTS

ROTATING OFFERINGS OF
DELICIOUSNESS. ASK US!

LITTLE SAINT COCKTAILS • 16

11AM - CLOSE

THE GREEN INITIATIVE 5.0 Gray Whale Gin, Celery Shrub, Batiste Silver Rhum,
Mint, Velvet Falernum

OH SNAP! Organic & Climate Positive Vodka, Snap Pea, Aloe, Lemon Balm, Lime

AVOCADOMG!!! Gray Whale Gin, St. Germain, Avocado, Lime, Habanero Tincture

WE GOT THE BEET Reposado Tequila, Sotol, Beet, Sherry, Lime, Mole Bitters, Chili Rim

AFTER THE RAIN Sipsong Gin, Génépy, Spruce & Bay Tea, Meyer Lemon, Green Chartreuse

50% OF PROCEEDS FROM OUR 'GREEN INITIATIVE'
DONATED TO SUPPORT + FEED

CLASSIC COCKTAILS • 16

11AM - CLOSE

FRENCH 75 Brandy, Strawberry, Lemon, Sparkling Wine

BEET BLOODY MARY Red Ace Beets, Lemon, Spices, Your Choice of Spirit

CLARIFIED DAIQUIRI Carbon Neutral White Rum, Rangpur Lime, Clarified Coconut Milk

ESPRESSO MARTINI Bassline Coffee, Organic Vodka, LS Coffee Liqueur, Oat Milk

PALOMA 123 Organic Blanco Tequila, Grapefruit, Lime, Campari, Sparkling Water

TORONTO Redwood Empire Bourbon & Rye, Fernet, Bitters, Orange Oils

COFFEE COCKTAILS

8AM - CLOSE

INSPIRED BY ITALIAN AMARO AND COFFEE CULTURE SERVED ALL DAY + ALL NIGHT

MATCHA APEROL LATTE Matcha, Aperol, Oat Milk • 14

AMARO SHAKERATO Espresso, Amaro, Abstract Ice • 14

IRISH COFFEE Teeling Irish Whiskey, Bassline Coffee, Whip Cream • 14

ESPRESSO MARTINI FLOAT Coffee, Vanilla Ice Cream, Amaro, Aged Rum, Maldon Salt • 16

CAFFÈ CORRETTO Shot of Espresso, Flight of 3 Amari • 18

NON-ALCOHOLIC COCKTAILS

11AM - CLOSE

CARROT SKIN TEPACHE Carrot, Cardamom, Lemon, Gentian Root, Sparkling Water • 11

OVER WINTER Amass N/A Gin, Grapefruit, Chamomile, Lemon Balm • 11

PITTY PARTY Avocado Pit Tea, N/A Tequila, Rhubarb, Lime, MCT Oil • 11

EARLY BIRD Ritual N/A Rum, Avocado Pit Orgeat, Soy Milk, Orange • 13

CITRUS SHURB ON TAP • 8

BEER

DRAFT RUSSIAN RIVER BREWING CO.
'STS Pils,' Windsor • 9

DRAFT HAZY IPA, SANTÉ ADAIRIUS
'Radiant Wander,' Capitola • 9

WEST COAST IPA, LIVING HAUS
'Harris,' Portland • 16 oz • 9

RED ALE, MOONLIGHT
'Twist of Fate,' Santa Rosa • 16 oz • 9

FRUITED SOUR, THE RARE BARREL
'Illusions of Forever,' Oakland • 375ml • 16

CIDER

ETHIC
'Foundation,' Sebastopol • 16oz • 10

TILTED SHED
'Inclinado Espumante,' Windsor • 750ml • 39

EYE CYDER WORKS
'Skins & Stones,' Apple & Plum, Sebastopol • 500ml • 35



NON-ALCOHOLIC WINE & BEER

SPARKLING RIESLING, Leitz, 'Eins Zwei Zero' 2021 • 12

N/A CIDER, Tilted Shed, 'Ellie's,' Sebastopol • 9

N/A IPA, Barrel Bros, 'Cryo Currency,' Windsor • 9

COSMIC CUP

ADAPTOGENIC BLENDS THAT TARGET STRESS TO
SPARK TRANSFORMATION

GOLDEN MILK

Turmeric, Ginger, Cordyceps, Maca, Cinnamon,
Mucuna, Black Pepper • 6.50

GINSENG STEAMER

Ashwagandha, Korean Ginseng, Clove • 6.50

MUSHROOM LATTE

Espresso, Reishi, Chaga, Turkey Tail, Shiitake,
Lion's Mane • 6.50

MCTEA SHOT Gunpowder Green Tea,
MCT Oil • 5

MILK OPTIONS Oat • Soy • Almond
House-Made Mac/Almond .75

