

SOUPS & SALADS

Take Home our Salad Dressing for \$6. Non-Fat Honey Mustard Dressing Available Upon Request
Half Chicken Breast +5.5, Add Full Chicken Breast +8, Shrimp (5) +7

LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 8

FRESH TOMATO BASIL

Shaved Romano, drizzled herb oil 7

KOBE BEEF CHILI ^{GF}

Mozzarella, scallions 7.75

HEARTS OF ROMAINE SALAD ^V ^{GF} **NEW**

Roma tomato, gorgonzola, cucumber, house dressing, parsley 9.5

THE ORIGINAL CHOPPED CHICKEN SALAD ^{GF}

Lettuce, tomatoes, mozzarella, fresh organic basil, Red Wine Vinaigrette dressing, choice of oven-roasted tomatoes or Kalamata olives

INDIVIDUAL 11.25 LARGE 16.25

GREEK SALAD ^V ^{GF}

Romaine, organic spinach, bibb lettuce, red onion, Kalamata olives, tomatoes, Persian cucumbers, pepperoncini, crumbled feta cheese, House dressing

INDIVIDUAL 9.5 LARGE 14.25

TUSCAN KALE AND ROMAINE ^V ^{GF} **NEW**

Toasted almonds, dried cranberries, feta cheese, red onion, sherry-dijon dressing
INDIVIDUAL 8.95 LARGE 15.95

BALSAMIC GRILLED CHICKEN SALAD ^{GF}

Mixed greens, Gorgonzola, walnuts, fresh organic basil, Balsamic Vinaigrette
INDIVIDUAL 11.25 LARGE 16.25

SPICY THAI GRILLED CHICKEN SALAD

Mixed greens, julienned carrots & zucchini, tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
INDIVIDUAL 11.25 LARGE 16.25

GRILLED SHRIMP SALAD ^{GF}

Mixed greens, scallions, bell peppers, tomatoes, feta cheese, cilantro, organic spinach, sunflower seeds, Balsamic Vinaigrette
INDIVIDUAL 12.25 LARGE 18.25

CAESAR SALAD (^{GF} without croutons)

Romaine, house-made garlic croutons, Romano, famous Caesar dressing
INDIVIDUAL 9.5 LARGE 14.25

WOODFIRED PIZZAS

All Woodfired Pizzas Made with Mozzarella Cheese Gluten-Free Crust ^{GF} +4 Daiya Vegan Cheese +2

SICILIAN **NEW**

All natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onion 13.75

TUSCAN ^V **NEW**

Roma tomatoes, wild mushroom, garlic, Gorgonzola, red onion, oregano 13.75

NEW YORK STYLE

Sautéed mushrooms, all-natural pepperoni, salami, Italian sausage, house-made tomato sauce 14
ORGANIC ARUGULA & PEAR
Prosciutto, Gorgonzola, organic arugula salad tossed in Balsamic Basil dressing 13.25

GARLIC CHICKEN OR SHRIMP

Sautéed mushrooms, bell peppers, red onion, roasted garlic sauce 13.75

MARGHERITA ^V

Tomatoes, roasted garlic sauce, fresh basil 12.5

ALL-NATURAL PEPPERONI

Fresh organic oregano, house-made tomato sauce 12.5

PASTAS

Whole wheat or Gluten-Free pasta available upon request for pasta dishes

TOMATO ANGEL HAIR

Tomatoes, garlic, chicken broth, EVOO, basil 14.95

FETTUCCINE ALFREDO

Fresh egg fettuccine, cream sauce, Pecorino Romano, tomatoes 14.5 Add chicken +5.5

CHICKEN TEQUILA FETTUCCINE

Spinach fettuccine, bell peppers, red onion, jalapeño, tequila-lime cream sauce 16.95

SHRIMP ANGEL HAIR **NEW**

Roasted mushrooms, artichoke, carrots, zucchini, lobster cream sauce 18.95

^V VEGETARIAN ^{GF} GLUTEN-FREE

S A M M Y S

SHAREABLES

HAPPY HOUR OFFERED DAILY
HALF OFF SHAREABLES 3:00 PM - 6:00 PM

SEARED SCALLOPS **NEW**

Crisp potato pancakes, hollandaise sauce, scallion oil, cilantro 16

MINI DUCK TACOS

Feta, tomato, napa cabbage, tomato-cilantro cream 12.25

CHICKEN LETTUCE CUPS

Wok aromatics, water chestnuts, Hong Kong style scallions, black bean hoisin sauce, sesame seeds 11

CRAB & SHRIMP DIP

Artichoke, Romano, green onion, grilled herb flatbread 12.5

BABA GHANOUSH ^V

(^{GF} if served with lettuce cups)

Roasted eggplant dip, EVOO, grilled herb flatbread 10.5
ADD HALF CHICKEN BREAST +5.5

EDAMAME ^V ^{GF}

Toasted sesame seeds 6.25

CRISP BRUSSELS SPROUTS ^V

Romano, walnuts, balsamic glaze 8.5

MEATBALLS & MARINARA

Beef & pork meatball, tomato sauce, Romano, crostini 8.75

LEBNI, MEDITERRANEAN SOFT CHEESE ^V

(^{GF} if served with lettuce cups)

Exotic spices, tomatoes, EVOO, grilled herb flatbread 10.5

TRUFFLE FRIES ^V

Romano cheese 7.25

HUMMUS ^V

(^{GF} if served with lettuce cups)

EVOO, grilled herb flatbread 10.5 | + HALF CHICKEN BREAST +5.5

PORK DUMPLINGS

Cilantro, green onion, tomatoes, ponzu chili sauce 8.25

MEDITERRANEAN DIP SAMPLER ^V

Hummus, baba ghanoush, Lebni cheese with exotic spices, EVOO, grilled herb flatbread 11.25

SWEET CHILI GLAZED CHICKEN WINGS

Sesame, scallions 10.5

CRISPY SPRING ROLLS

Seasoned pork in Menlo with sweet chili sauce 8

CRISY CHICKEN TENDERS

Served with coleslaw, ranch or BBQ sauce 10.25

GARLIC CHEESE BREAD 8

*HOT ROCK

Sliced New York steak, chili ponzu, miso sauce 14.5

DESSERT

MESSY SUNDAE* 10.25 ^{GF}

WARM CRISPY MINI DONUTS 6.75

SALTED CARAMEL PUDDING 8.25

FLOURLESS CHOCOLATE CAKE 9.25 ^{GF}

STICKY TOFFEE PUDDING 10.5 **NEW**

SPECIALTIES

*OAK ROASTED SALMON FILET

Asian salad, edamame, cucumber & ponzu sauce 20

OAK ROASTED CHICKEN BREAST ^{GF}

Fresh organic herbs, fingerling potatoes, green beans, mushrooms, garlic 17.5

STEAK & FRIES

10 oz choice New York steak, crisp Parmesan french fries 28.25

ASIAN INSPIRED

MONGOLIAN SHRIMP **NEW**

Pineapple fried rice, mango salsa, beurre blanc sauce, sweet chili sauce 22

SALT & PEPPER SHRIMP

Wok fried shrimp, rice, bell peppers, white onion, jalapeño peppers, garlic and five spice salt 14

GRILLED PORK CHOP

Marinated pork loin, rice and pickled slaw 10.25

ROASTED DUCK WONTON NOODLE SOUP

Duck broth, egg noodle, roast duck, wontons and baby bok choy 12.25

GRILLED SHORT RIB

Marinated boneless short rib, rice and pickled slaw 12.75

*FLAT IRON STEAK ^{GF}

Herb roasted fingerling potatoes, green beans, mushrooms, garlic herb oil 20.5

LAMB CHOPS

Grilled with crisp brussels sprouts, fingerling potatoes, balsamic glaze 20.5

BANGKOK NOODLES **NEW**

Spaghetti, julienne carrots and zucchini, peanut sauce, bean sprouts, scallions 14.95
Garlic Chicken +5.5 Garlic Shrimp +7

HO FAN PHO

Beef broth, chow fun noodle, rough flank, beef meatballs, tripe, rare steak, cilantro, green and white onions. Served with Thai basil, sprouts, jalapeño peppers, hoisin and chili 12.75

KUNG PAO CHICKEN OR CALAMARI

Bell peppers, onion, red chili, peanuts, spicy caramelized rice vinegar sauce with steamed rice 14.25

BEEF PHO

Beef broth, rice noodle, rough flank, beef meatballs, tripe, rare steak, cilantro, green and white onion. Served with Thai basil, sprouts, jalapeño peppers, hoisin and chili 13

TACOS • BURGERS

Served with your Choice of Coleslaw or French Fries
Lettuce Cups may be Substituted for Tortillas

*WAGYU CHEESEBURGER

Double patty, cheddar, lettuce, Thousand Island dressing, focaccia bun 14.75

PULLED PORK SLIDERS

Lightly coated in BBQ sauce, topped with coleslaw 10.75

*MINI WAGYU BEEF HAMBURGERS

Chipotle Aioli 13
Add Gorgonzola or aged cheddar +1

*GRILLED HAWAIIAN MAHI TACOS

Tomato-avocado salsa, napa cabbage, Chipotle sauce, flour or corn tortillas 13.25

BREAKFAST

Served 24 Hours a day / 7 Days a week
Served with a choice of breakfast potatoes or fresh fruit

2 EGGS ANY STYLE

Bacon or turkey sausage and toast 10

VEGETARIAN OMELETTE

Spinach, tomato, bell pepper, onion and toast 9.5

STEAK & EGGS

8 oz flat iron steak, 2 eggs any style, breakfast potatoes and toast 15.5

MAKE YOUR OWN OMELETTE

Choose four items: Ham, bacon, onion, jalapeño, bell peppers, tomato, spinach, smoked gouda, pepper jack, cheddar and toast 11.25

DENVER OMELETTE

Bell pepper, ham, onion, cheddar, mozzarella and toast 10.75

BUTTERMILK PANCAKES

Served with whipped butter and maple syrup 7.5

LEMON & FRESH BLUEBERRY PANCAKES

Served with whipped butter and maple syrup 11.25

SIDES

WARM CRISPY MINI DONUTS 6.75, FRUIT SALAD 3.75, BREAKFAST POTATOES 3, BACON [4] 4.5, SAUSAGE [3] 3.5, 2 EGGS ANY STYLE 2.75, SAUSAGE GRAVY 3.5, BUTTERMILK PANCAKE [1] 2.75, TOAST [WHEAT,WHITE or SOURDOUGH] 2.5, CROISSANT 3, STEEL CUT OATMEAL 6.75

Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant

CA/SAC 4.2018

EAT WELL. FEEL GOOD.

BEVERAGES

BOTTOMLESS SOFT DRINKS	3.25
CAFÉ MOTO COFFEE Decaf or Regular	3.25
ESPRESSO	3.5
CAPPUCCINO	4
NUMI FAIR TRADE ORGANIC HOT TEA Assorted flavors	3.5
ICED TEA Organic Black, Passion fruit	3.25
VOSS SPARKLING 375ml 4 / 875ml	9
VOSS SPARKLING Orange, Lemon	375ml 4.5
VOSS NATURAL SPRING WATER 500ml	4

HANDCRAFTED COCKTAILS

RASPBERRY LEMON DROP Stoli Raz, Triple Sec, Raspberry Liquor, Lemon Juice, Cranberry Juice, and Raspberries	9
BLUEBERRY REFRESHER Stoli blueberry, St Germain, Triple Sec, Fresh Blueberries, Lemon Wedge, Sprite	9
RASPBERRY ICED MULE Fresh Raspberries, Fresh Mint, Stoli Razberry, Lemoncello, Ginger Beer	8
IRISH MULE Jameson, Lime Juice, Ginger Beer	8
BERRY LEMONADE Stoli, Triple Sec, Strawberry, Lemonade, Raspberries, and Sweet and Sour	9
RASPBERRY MOJITO Bacardi, Raspberries, Lime Juice, Mint, Raspberry Liquor, and Soda	9
JALAPEÑO CILANTRO MARGARITA Azunia Blanc, Triple Sec, Lime Juice, Jalapeño, and Cilantro	9
BLUE DREAM Fresh Blueberries, Fresh Mint, Stoli Blueberry, Triple Sec, Sweet and Sour, Lime Juice, Top with Blueberry Red Bull	9
MOSCOW MULE Cas 1854, Ginger Beer, and Lime Juice	8
RED ROCK SUNSET Vodka, Rum, Triple Sec, Sweet and Sour, Peach Schnapps, Pineapple, and Grenadine	8
TITO'S MEXI-TINI Titos, Lemon Juice, Lime Juice, Simple Syrup Tajin Rim	9

BREAKFAST COCKTAILS

BLOODY MARY Vodka, Big Daddy's Fully Loaded mix	8
RED or WHITE SANGRIA Brandy, Peach liqueur, lemon, lime, orange	10
BOTTOMLESS MIMOSA (6:00AM-1:00PM) Brut champagne, fresh squeezed orange juice	15
SPARKLING, MUMM NAPA BRUT PRESTIGE (SPLIT)	15
SPARKLING, JP CHENET, BRUT	8

DRINK BEER

✂ Available in bottle

FIRESTONE 805 (Blonde Ale, ABV 4.7%) Paso Robles, CA	
BLUE MOON (Belgian white, ABV 5.4%) Golden, CO	
SIERRA NEVADA (Pale Ale, ABV 5.6%) Chico, CA	
BEAR REPUBLIC RACER 5 (IPA, ABV 7.5%) Headlandsburg, CA	
BALLAST POINT SCULPIN (IPA, ABV 7%) San Diego, CA	
GREEN FLASH WEST COAST (IPA, ABV 8.1%) San Diego, CA	
LAGUNITAS (IPA, ABV 6.2%) Petaluma, CA	
SAMUEL ADAMS BOSTON LAGER (Lager, ABV 5%) Boston, MA	
TRACK 7 DAYLIGHT (Amber, ABV 6.25%) Sacramento, CA	
KARL STRAUSS AURORA HOPPYALIS (IPA, ABV 5.8%) San Diego, CA	
STONE ARROGANT BASTARD ALE (IPA, ABV 7.2%) San Diego, CA	
OAK PARK STATION 6 PITBULL (Porter, ABV 4.8%) Sacramento, CA	
STELLA ARTOIS (Lager, ABV 5%) Belgium	
GREEN FLASH GFB (Blonde, ABV 4.8%) San Diego, CA	
DRAKES DENOGGINIZER DIPA (Double IPA, ABV 9.75%) San Leandro, CA	
NEW GLORY UBAHDANK (IPA, ABV 7.2%) Sacramento, CA	
KNEE DEEP BREAKING BUD (IPA, ABV 6.5%) Auburn, CA	
MAD RIVER JAMAICA RED (Amber, ABV 6.5%) Humboldt, CA	
DESCHUTES FRESH SQUEEZED (IPA, ABV 6.4%) Bend, OR	
FOUNTAINHEAD BREWERY SEASONAL (IPA, ABV 5.5%) Sacramento, CA	
SUDWERK NORTHERN PILSNER (IPA, ABV 5.3%) Davis, CA	
NEWCASTLE (Brown Ale, ABV 4.7%) Nederland, BV	
MODELO (Lager, ABV 4.4%) Mexico	
GUINNESS ✂ (only) (Stout, ABV 4.2%) Ireland	
HEINEKEN ✂ (Lager, ABV 5.4%) Netherlands	
CORONA ✂ (Lager, ABV 4.5%) Mexico	
BUD LIGHT ✂ (Lager, ABV 4.2%) St. Louis, MO	
COORS LIGHT ✂ (Lager, ABV 4.2%) Golden, CO	
CRISPIN ✂ (only) (Hard Cider, ABV 5%) Colfax, CA	
CLAUSTHALER PREMIUM ✂ (only) (Low Alcohol) Germany	
ROTATING SEASONAL SELECTION	

DRINK WHITE WINE

MANAGER'S SPECIAL	8	
6 CHARDONNAY, GREYSON CELLARS, CALIFORNIA Rich & complex with pineapple, pear & oaky vanilla flavors. 90 pts	8.5	32
6 CHARDONNAY, MARK WEST, CALIFORNIA Bright straw gold aromas of peach and tropical fruit 86 pts (SA)	9	34
6.5 CHARDONNAY, ROMBAUER VINEYARDS, CARNEROS Aromas of apple, citrus and melon are layered with crème brûlée and a touch of butter 92 pts	18	65
6 CHARDONNAY, MER SOLIEL RESERVE 2012, MONTEREY Golden color, opulent peach, honey and crisp apple with memorable finish 89 pts (SA)		62
6 MOSCATO, BERINGER, NAPA VALLEY Very bright and aromatic green apple aromas with a crisp yet delicate sweetness	8	26
6 PINOT GRIGIO, CASTELLO DI GABBIANO ITALY Straw yellow with evident notes of almond and magnolia	8	28
6 PINOT GRIGIO, COPPOLA BIANCO Fruity fragrance of fresh grapefruit with medium dry finish of orange blossom 83 pts	9	34
5.5 RIESLING, CHATEAU ST. MICHELLE, WA Slightly sweet lime and peach character with subtly mineral notes 90 pts	8.5	32
7 ROSE, JEAN LUC COLUMBO, FRANCE A succulent wine bursting with fresh berry aromas finishing semi-dry 86 pts (SA)		38
6.5 SAUVIGNON BLANC, NOBILO, NEW ZEALAND Aromatic, crisp and clean with zesty flavors of gooseberry and tropical fruit 86 pts	9.75	35
6 SAUVIGNON BLANC, ESTANCIA, MONTEREY Crisp acidity with honeydew melon & a refreshing minerality	9	34
6.5 SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND Flavors of passionfruit and gooseberry, with a fresh and lingering finish 89 pts		51
5.5 SAUVIGNON BLANC, ROTH, ALEXANDER VALLEY Food friendly, refreshing and lush wine. Vibrant flavors of grapefruit, mango and lime zest	10.5	37
6 WHITE ZINFANDEL, CAMPUS OAKS, NAPA Sweet, smooth, and refreshing with strawberry aromas	8	28
5.5 CHAMPAGNE, DOM PERIGNON BRUT 2006		295

SPARKLING

5 SPARKLING, J.P. CHENET BRUT, FRANCE	8	30
5 SPARKLING, MUMM NAPA BRUT PRESTIGE [SPLIT]	15	
5 SPARKLING, ROEDERER ESTATE "LE ERMITAGE", ANDERSON VALLEY		85
5 CHAMPAGNE, VEUVE CLICQUOT, BRUT, YELLOW LABEL REIMS, FRANCE		110

DRINK RED WINE

MANAGER'S SPECIAL	8	
BARBERA D'ALBA, MARCHESI DI BAROLO BARBERA RUVEI, ITALY Fantastic aromas of dried cherry and spice with a velvety and satisfying finish		45
CABERNET SAUVIGNON, EDGE BY SIGNORELLO 2013, NAPA VALLEY Shows cassis fruit with a deep ruby/purple color and supple, velvety tannins 88 pts WE		46
CABERNET SAUVIGNON, MOLLYDOOKER MAITRE D', AUSTRALIA Balanced with integrated spicy notes with raspberry and black currant 91 pts		60
CABERNET SAUVIGNON, ROBERT MONDAVI, NAPA Lush fruity core ripe blackberry and fresh red and black currant 89 pts		61
CABERNET SAUVIGNON, CAYMUS, 2014, NAPA Explosive, bright and balanced with flourishes of cocoa and sweet tobacco 92 pts WS		150
CARMENERE, SANTA RITA, CHILE Classic grape of Chile with wild berry and signature brambly aromas	8	28
MERLOT, 14 HANDS, WASHINGTON Classic Washington state aromas of blueberry, plum and cherry	8	30
PINOT NOIR, MEIOMI, 2015, CALIFORNIA Boysenberry and dark cherry flavors with aromas of strawberry and jam, mocha and vanilla 87 pts WE	13	46
PINOT NOIR, FORMATION, 2014 MONTEREY Flavors of ripe black cherries and earth with a balanced acidity and silky texture 86 pts WE	10	35
PINOT NOIR, ETUDE, 2011, CARNEROS Juicy dark fruit and hints of mushroom and truffle with a silky texture 89 pts		80
PINOT NOIR, FLOWERS, 2014 SONOMA COAST Aromas of strawberry and forest floor with flavor layers of blood orange and hibiscus 90 pts WE		115
CABERNET SAUVIGNON, BROADSIDE, 2014 PASO ROBLES Red fruit and cedar aromas with raspberries, blackberries and earthy flavors 88 pts WE	10	35
SYRAH, QUPE BIEN NACIDO VINEYARD, 2010 SANTA MARIA VALLEY Brambly blueberry pie filling with a hint of toffee, finish is structured and elegant 88 pts		71
ZINFANDEL, CLINE CELLARS ANCIENT VINES SONOMA Aromas of blackberry, cinnamon and spice with a hint of vanilla 91 pts WW	11	39
ZINFANDEL, ROMBAUER, 2014 NAPA Lush and concentrated flavors of ripe cherry, dark berries and vanilla 91 pts WW		70

Sammy's Woodfired Pizza and Grill has celebrated 29 years of spectacular food in San Diego, Las Vegas and beyond.

Important Information about Sammy's Gluten-Free Menu:
Our chef has trained all kitchen staff on gluten-free preparation in regards to cross contamination. Our chefs are diligent when preparing gluten-free items and aware of the dangers of cross contamination. Although the staff is informed and properly trained, there is always the possibility of cross contamination due to the fact that Sammy's is not a gluten-free establishment. Please mention to your server if you have gluten-sensitivities so the kitchen staff may be alerted.

*Eating undercooked meat/seafood may increase risk of food borne illness, especially if you have certain medical conditions.
CA/SAC 4.20.18