

SOUPS

FRESH TOMATO BASIL

Shaved Romano, drizzled herb oil 8.95

KOBE BEEF CHILI ^{GF}

Mozzarella, scallions 9.5

SALADS

Take Home our Salad Dressing for \$6. Non-Fat Honey Mustard Dressing Available Upon Request
Half Chicken Breast +3, Add Full Chicken Breast +5, Shrimp (4) +8

NEW RELEASE

BOB'S COBB SALAD ^{GF}

Romaine, egg, Roma tomato, Gorgonzola, avocado, smoked turkey, scallion, crispy prosciutto, basil ranch
INDIVIDUAL 13 LARGE 21

*CAESAR SALAD (^{GF} without croutons)

Romaine, croutons, Romano, Caesar
INDIVIDUAL 11.5 LARGE 18.75

THE ORIGINAL CHOPPED CHICKEN SALAD ^{GF}

Lettuce, tomatoes, mozzarella, fresh basil, Red Wine Vinaigrette dressing, choice of oven-roasted tomatoes or Kalamata olives
INDIVIDUAL 13 LARGE 21

BALSAMIC GRILLED CHICKEN SALAD ^{GF}

Mixed greens, Gorgonzola, walnuts, fresh basil, Balsamic Vinaigrette
INDIVIDUAL 13 LARGE 21

TACOS • BURGERS • SANDWICHES

*Coleslaw contains nuts • Lettuce cups may be substituted

NEW RELEASE

*CRISPY FISH TACOS

Tomato-avocado salsa, Napa cabbage, Chipotle aioli, flour or corn tortillas, served with spiced vegetarian beans 15.25

NEW RELEASE

GRILLED SHRIMP TACOS

Pico de gallo, avocado, purple cabbage, cheddar, Chipotle pesto sauce, flour or corn tortillas, served with spiced vegetarian beans 16.5

NEW RELEASE

SHORT RIB TACOS

Pineapple, green cabbage, red onion, cilantro, flour or corn tortillas, served with spiced vegetarian beans 16.5

*WAGYU CHEESEBURGER

Double patty, cheddar, lettuce, tomato, onion, 1000 Island, Brioche bun, served with French fries and coleslaw* 17.95
Substitute meatless patty +1

*MINI WAGYU BEEF HAMBURGERS

Chipotle Aioli, served with French fries and coleslaw* 14.75
Add Gorgonzola or aged cheddar +1

ASIAN INSPIRED

ROAST DUCK WONTON NOODLE SOUP

Duck broth, egg noodle, roast duck, wontons and baby bok choy 16.75

*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 sriracha 15.75

*GRILLED PORK CHOP

Marinated pork loin, rice, pickled slaw and spicy slaw 13

NEW RELEASE

COLD SPANISH GAZPACHO ^V

Herb oil, cucumbers, tomato, scallions 8.95

LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 10.5

SPICY THAI GRILLED CHICKEN SALAD

Mixed greens, julienne carrots & zucchini, tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
INDIVIDUAL 13 LARGE 21

GRILLED SHRIMP SALAD ^{GF}

Mixed greens, scallions, bell peppers, tomatoes, crumbled feta cheese, cilantro, spinach, sunflower seeds, Balsamic Vinaigrette
INDIVIDUAL 14.75 LARGE 23

GREEK SALAD ^V ^{GF}

Romaine, organic spinach, bibb lettuce, red onion, Kalamata olives, tomatoes, Persian cucumbers, pepperoncini, crumbled feta cheese, House dressing
INDIVIDUAL 11.5 LARGE 18.75

NEW RELEASE

SHORT RIB SANDWICH

Sourdough baguette, bbq sauce, coleslaw, pickled red onion, served with French fries and coleslaw* 17.5

NEW RELEASE

SMOKED TURKEY SANDWICH

Sourdough baguette, chipotle aioli, mozzarella, green leaf, whole basil, tomato, served with French fries and coleslaw* 16

NEW RELEASE

CHICKEN PITA

Grilled herb flatbread, grilled chicken breast, Romaine lettuce, zaatar, lebni, Roma tomatoes, Kalamata olives, Tzatziki sauce, parsley, served with quinoa tabouli 15.5

NEW RELEASE

BRISKET PITA

Grilled herb flatbread, garlic sauce, jalapeño, red cabbage, pickled red onion, cilantro, served with quinoa tabouli 17.5

GRILLED CHICKEN WRAP

Romaine, bell peppers, feta cheese, red onion, Kalamata olives, Caesar, served with French fries and coleslaw* 15.25

*KUNG PAO CHICKEN

Bell peppers, onion, red chili, peanuts, spicy caramelized rice vinegar sauce with steamed rice 16.95

*GRILLED SHORT RIB

Marinated boneless short rib, rice, pickled slaw and spicy slaw 15.75

*SALT & PEPPER SHRIMP

Wok fried shrimp, rice, bell peppers, white onion, jalapeño peppers, garlic and five spice salt 17.95

SAMMY'S

SHAREABLES

NEW RELEASE

FALAFEL APPETIZER ^V

Tahini sauce, pickled turnips, Roma tomato, parsley 11.5

NEW RELEASE

MED ARTISAN FLATBREAD ^V

Artisan thin crust, roasted falafel, Tzatziki, hummus, Romaine, pickled turnips, Roma tomato, EVOO, parsley 13

MINI DUCK TACOS

Feta, tomato, napa cabbage, lebni, cilantro ranch 13.75

CHICKEN LETTUCE CUPS

Wok aromatics, water chestnuts, scallions, black bean hoisin sauce, sesame seeds 12.75

CRISP BRUSSELS SPROUTS ^V

Romano, walnuts, balsamic glaze 11.5

MEATBALLS & MARINARA

Beef & pork meatball, tomato sauce, Romano, crostini 11.25

TRUFFLE FRIES ^V

Romano cheese, parsley, truffle oil 9.25

PORK DUMPLINGS

Cilantro, green onion, tomatoes, ponzu chili sauce 9.75

HUMMUS ^V

(^{GF} if served with lettuce cups)
EVOO, grilled herb flatbread 13

CURRIED CAULIFLOWER ^V ^{GF} 10.5

LEBNI SOFT CHEESE ^V

(^{GF} if served with lettuce cups)
Zaatar, tomatoes, EVOO, grilled herb flatbread 13

SWEET CHILI GLAZED CHICKEN WINGS

Sesame, scallions 13.5

CRISPY SPRING ROLLS

Seasoned pork in Menlo with sweet chili sauce 9.75

GARLIC CHEESE BREAD 12

DESSERT

MESSY SUNDAE* 12 ^{GF}

WARM CRISPY MINI DONUTS 8.5

COTTON CANDY 6.75

SALTED CARAMEL PUDDING 10.5

FLOURLESS CHOCOLATE CAKE 11.5 ^{GF}

..... ^V VEGETARIAN ^{GF} GLUTEN-FREE

SPECIALTIES

*OAK ROASTED SALMON FILET

Asian salad, edamame, cucumber & ponzu sauce 23

*OAK ROASTED CHICKEN BREAST ^{GF}

Crisp brussels sprouts, tri-color roasted potatoes, balsamic glaze 20

*STEAK & FRIES

Flat iron steak, truffle fries, garlic herb oil 23.5

NEW RELEASE

FRIED CHICKEN FINGERS

Sweet and spicy sauce, French fries, coleslaw with almonds, raisins, and cumin 16

*LAMB CHOPS

Grilled with crisp brussels sprouts, tri-color roasted potatoes, balsamic glaze 23.5

*SURF & TURF

Flat iron steak, grilled shrimp, tri-color roasted potatoes, cauliflower, garlic herb oil 29

PASTAS

CHICKEN FETTUCCINE ALFREDO

Garlic, Romano cheese, alfredo sauce, fettuccine, Roma tomatoes, parsley 20.5

CHICKEN TEQUILA FETTUCCINE

Spinach fettuccine, bell peppers, red onion, jalapeño, tequila-lime cream sauce, cilantro 20.5

TOMATO ANGEL HAIR

Tomatoes, garlic, chicken broth, EVOO, basil 17.5

WOODFIRED PIZZAS

NEW YORK STYLE

Mushrooms, all-natural pepperoni, salami, Italian sausage, house-made tomato sauce 17.75

GOAT CHEESE ^V

Mushrooms, garlic, spinach, red onion, pine nuts, roasted tomato 16.5

ORGANIC ARUGULA & PEAR

Prosciutto, Gorgonzola, pear, organic arugula, Balsamic dressing 16.5

SICILIAN

All natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onion 17

ROYAL HAWAIIAN

Golden pineapple, Canadian bacon, house-made tomato sauce 16

MOZZARELLA CHEESE ^V

Fresh basil, house-made tomato sauce 14.5

NEW RELEASE

SMORES SWEET PIZZA

Artisan thin crust, dark chocolate, marshmallows, graham cracker crumble 15

THAI CHICKEN

(Gluten-free option not available)
Julienne vegetables, cilantro, scallions, peanuts, lime juice, fresh mint, spicy Thai peanut sauce 16.5

FOUR CHEESE ^V

Smoked Gouda, Romano, mozzarella, Gorgonzola 16

ALL-NATURAL PEPPERONI

Fresh oregano, house-made tomato sauce 16.75

SPICY ITALIAN SAUSAGE

Fresh oregano, house-made tomato sauce 16

LADOU'S BARBECUE CHICKEN

Smoked Gouda, bbq sauce, red onion, cilantro 16.5

MARGHERITA ^V

Tomatoes, roasted garlic sauce, fresh basil 15

NEW RELEASE

APPLE PIE SWEET PIZZA

Artisan thin crust, apples, cinnamon, nutmeg, streusel topping, vanilla ice cream, caramel drizzle 15

CHOOSE YOUR CRUST

- All pizzas made with our famous hand made dough & mozzarella cheese -
Gluten-Free ^{GF} +4.5 | Cauliflower Crust +4.5 | Thin Crust +2.5 | Vegan Cheese +2

MAKE YOUR OWN PIZZA AT HOME 10

Pick any pizza, we'll provide you with the ingredients and cooking instructions.

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

EAT WELL. FEEL GOOD.

BREAKFAST

Served with a choice of breakfast potatoes or fresh fruit

*VEGETARIAN OMELETTE

Spinach, tomato, bell pepper, onion and toast 11.75

*STEAK & EGGS

8 oz flat iron steak, 2 eggs any style, and toast 18.25

BREAKFAST CROISSANT

Eggs, grilled tomato, cheddar cheese, and choice of: Canadian bacon, sausage, or bacon 11.95

*DENVER OMELETTE

Bell pepper, ham, onion, cheddar, mozzarella and toast 12.5

BUTTERMILK PANCAKES

Served with whipped butter, powdered sugar and maple syrup 9

LEMON & FRESH BLUEBERRY PANCAKES

Served with whipped butter, powdered sugar and maple syrup 13

*BRIOCHE FRENCH TOAST

Topped with almonds and served with whipped butter, powdered sugar and maple syrup 10.25

BISCUITS & GRAVY

Buttermilk biscuits and sausage gravy 10.5

*2 EGGS ANY STYLE

Bacon or turkey sausage, and toast 11.5

*BREAKFAST BURRITO

Pork sausage, pepper jack cheese, breakfast potatoes, bell peppers, onions, and scrambled eggs wrapped in flour tortilla. Served with Salsa Fresca. 12.5

*MINI BREAKFAST SANDWICHES

Turkey sausage, smoked Gouda, scrambled eggs with jalapeños and scallions. 12

*MAKE YOUR OWN OMELETTE

Choose four items: Ham, Italian sausage, bacon, onion, jalapeño, bell peppers, mushrooms, tomato, scallions, spinach, mozzarella, smoked Gouda, pepper jack, cheddar and toast 12.5

SIDES

WARM CRISPY MINI DONUTS 8.5, FRUIT SALAD 4, BREAKFAST POTATOES 4, BACON [4] 4, SAUSAGE [3] 4, 2 EGGS ANY STYLE 3.5, SAUSAGE GRAVY 4, TOAST [WHEAT, WHITE or SOURDOUGH] 3, CROISSANT 3.5, BUTTERMILK PANCAKE [1] 3.5

BREAKFAST COCKTAILS

BLOODY MARY CAS 1854, Big Daddy's Fully Loaded mix	10
MIMOSA	10
RED or WHITE SANGRIA Brandy, Peach liqueur, lemon, lime, orange	11
BOTTOMLESS MIMOSA (8am - 1pm) Brut champagne, fresh squeezed orange juice	18
SPARKLING, MUMM NAPA BRUT PRESTIGE (SPLIT)	17

DRINK BEER

Available in bottle

FIRESTONE 805 (Blonde Ale, ABV 4.7%) Paso Robles, CA	7
BLUE MOON (Belgian white, ABV 5.4%) Golden, CO	7
SIERRA NEVADA (Pale Ale, ABV 5.6%) Chico, CA	7
BEAR REPUBLIC RACER 5 (IPA, ABV 7.5%) Headlandsburg, CA	7.5
BALLAST POINT SCULPIN (IPA, ABV 7%) San Diego, CA	7.5
GREEN FLASH WEST COAST (IPA, ABV 8.1%) San Diego, CA	7.5
LAGUNITAS (IPA, ABV 6.2%) Petaluma, CA	7
REVISION IPA 2 (DIPA, ABV 8%) Reno, NV	8.25
TRACK 7 DAYLIGHT (Amber, ABV 6.25%) Sacramento, CA	7
KARL STRAUSS AURORA HOPPYALIS (IPA, ABV 7%) San Diego, CA	7
STONE ARROGANT BASTARD ALE (IPA, ABV 7.2%) San Diego, CA	7
STELLA ARTOIS (Lager, ABV 5%) Belgium	6
DRAKES DENOIGINIZER DIPA (Double IPA, ABV 9.75%) San Leandro, CA	8
HOP VALLEY BUBBLE STASH (IPA, ABV 6.2%) Springfield, OR	7.5
NEW GLORY UBAHDANK (IPA, ABV 7.2%) Sacramento, CA	7.5
KNEE DEEP BREAKING BUD (IPA, ABV 6.5%) Auburn, CA	7.5
DESCHUTES FRESH SQUEEZED (IPA, ABV 6.4%) Bend, OR	7
FOUNTAINHEAD BREWERY SEASONAL (IPA, ABV 5.5%) Sacramento, CA	7
SUDWERK NORTHERN PILSNER (IPA, ABV 5.3%) Davis, CA	7
NEWCASTLE (Brown Ale, ABV 4.7%) Nederland, BV	6.5
MODELO (Lager, ABV 4.4%) Mexico	6.5
GUINNESS (only) (Stout, ABV 4.2%) Ireland	7
HEINEKEN (only) (Lager, ABV 5.4%) Netherlands	6.5
CORONA (only) (Lager, ABV 4.5%) Mexico	6.5
BUD LIGHT (only) (Lager, ABV 4.2%) St. Louis, MO	6
COORS LIGHT (only) (Lager, ABV 4.2%) Golden, CO	6
HOUSE PREMIUM LAGER (Pale Lager, ABV 4.8%) Denver, CO	5.5
CRISPIN (only) (Hard Cider, ABV 5%) Colfax, CA	6.5
HEINEKEN ZERO (only) (Non-Alcoholic Lager) Netherlands	6
CLAUSTHALER PREMIUM (only) (Low Alcohol)	6
NEW BELGIUM BREWING CO HAZY (IPA, ABV 7.5%) Fort Collins, CO	7
TRULY HARD SELZTER Lime, Wild Berry (12oz, ABV 5%)	7
COMMON CIDER (12oz) Blood Orange Tangerine • Hibiscus Saison Blackberry Sangria • Pineapple Guava	7
ROTATING SEASONAL SELECTION	7.5

DRINK RED WINE

6 oz/9 oz/Bottle

MANAGER'S SPECIAL	9.5	13.5	--
CABERNET SAUVIGNON, EDGE BY SIGNORELLO 2013, NAPA VALLEY	13	18.5	47
CABERNET SAUVIGNON, BROADSIDE, 2014 PASO ROBLES	11	15	34
CABERNET SAUVIGNON, MOLLYDOOKER MAITRE D', AUSTRALIA	--	--	63
CABERNET SAUVIGNON, CAYMUS, 2014, NAPA	--	--	151
MERLOT, 14 HANDS, WASHINGTON	9.5	13.5	33
PINOT NOIR, MEIOMI, 2015, CALIFORNIA	14.5	19.5	49
PINOT NOIR, FORMATION, 2014 MONTEREY	11	15	39
PINOT NOIR, FLOWERS, 2014 SONOMA COAST	--	--	116
ZINFANDEL, CLINE CELLARS ANCIENT VINES SONOMA	12	15.5	41
ZINFANDEL, ROMBAUER, 2014 NAPA	--	--	71

DRINK WHITE WINE

6 oz/9 oz/Bottle

MANAGER'S SPECIAL	9.5	13.5	--
CHARDONNAY, GREYSON CELLARS, CALIFORNIA	10	13.5	36
CHARDONNAY, MEOMI, CA	12	16.5	43
CHARDONNAY, ROMBAUER VINEYARDS, CARNEROS	18.5	25.5	67
MOSCATO, BERINGER, NAPA VALLEY	9.5	13.5	31
PINOT GRIGIO, CAVALIERE D'ORO ITALY	9.5	13.5	31
PINOT GRIGIO, COPPOLA BIANCO	10.5	14.5	37
RIESLING, CHATEAU ST. MICHELLE, WA	10	13.5	36
SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND	13.5	20	51
SAUVIGNON BLANC, ROTH, ALEXANDER VALLEY	11.5	15.5	41
WHITE ZINFANDEL, CAMPUS OAKS, NAPA	9.5	13.5	31

WINE RATINGS
WS = Wine Spectator WE= Wine Enthusiast
WW= Wilfred Wong of Wine.com SA= Sustainable Agriculture

SPARKLING

SPARKLING, MUMM NAPA BRUT PRESTIGE (SPLIT)	17
SPARKLING, J.P. CHENET BRUT, FRANCE	43
SPARKLING, ROEDERER ESTATE "LE ERMITAGE", ANDERSON VALLEY	85
CHAMPAGNE, VEUVE CLICQUOT, BRUT, YELLOW LABEL REIMS, FRANCE	110
CHAMPAGNE, DOM PERIGNON BRUT 2006	295

HANDCRAFTED COCKTAILS

ALL COCKTAILS 11

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

BEVERAGES

BOTTOMLESS SOFT DRINKS	3.5
CAFÉ MOTO COFFEE Decaf or Regular	3.5
ESPRESSO	3.5
CAPPUCCINO	4
NUMI FAIR TRADE ORGANIC HOT TEA Assorted flavors	3.5
ICED TEA Organic Black, Passion fruit	3.5
SPARKLING WATER	500mL 5 / 1L 7
BOTTLE WATER Still	500ml 5.5

Sammy's Restaurant and Bar has celebrated 30 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. To conserve resources, water, bread & butter are available upon request.

STN/SAC 10.03.20