

BREAKFAST

VEGGIE HASH*

2 up eggs, Brussels, bell pepper, potato, mushroom, black beans, jalapeño, frisee, goat cheese 16.5

ABC HASH*

Avocado, pork belly, cheddar, potato, 2 up eggs, scallions 17.5

DENVER-ISH SCRAMBLE*

Canadian bacon, Portuguese linguica sausage, tomato, bell pepper, red onion, cheddar, parmesan truffle potatoes 16

STEAK & EGGS*

Flat iron steak, 2 eggs, parmesan truffle potatoes, roasted tomatoes 23

PLAIN JANE*

2 eggs, bacon or Portuguese linguica sausage, parmesan truffle potatoes or fruit, roasted tomatoes 15

THE BREAKFAST SAMMY*

Cheddar, scrambled eggs, smoked turkey, Canadian bacon, brioche bun, parmesan truffle potatoes 15.5

STRAIGHT UP FRENCH TOAST 12

STUFFED FRENCH TOAST

Brioche, fresh berries, mascarpone, vanilla, fresh cream, passion-fruit caramel 16

COFFEE CAKE CAKES

Cinnamon, walnuts, streusel topping 13

CRISPY CHICKEN & CAKES*

Southern fried chicken, buttermilk pancakes, hot sauce syrup 17

STRAIGHT UP PANCAKES 11

SOUTHERN FRIED CHICKEN BENNY*

Crispy chicken, cheddar cornbread, garlic spinach, béchamel, scallions, poached eggs 18

THE BREAKFAST BURRITO*

Scrambled eggs, black beans, potato, cheddar, mashed avocado, salsa fresca, sour cream

Served wet with your choice of red or green salsa 17.5

Add your choice of meat +3

Bacon, Linguica sausage, Barbacoa

CHILAQUILES*

Salsa verde, corn tortilla, cilantro, 2 up eggs, chipotle cream, beef barbacoa, cotija 16.5

THE BREAKFAST QUESADILLA*

Flour tortilla, scrambled eggs, cheddar, mozzarella, green chiles, beef barbacoa, potato, mashed avocado, salsa fresca, sour cream 15

BREAKFAST COCKTAILS

BLOODY MARY Vodka, Big Daddy's Fully Loaded mix	10
MIMOSA	10
LAVENDER LEMONADE MIMOSA	11
CREAMSICLE MIMOSA	11
BOTTOMLESS MIMOSA (8AM - 1PM) Brut champagne, fresh squeezed orange juice	20
CALIFORNIA CHAMPAGNE, KORBEL (SPLIT)	11

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

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
CALI CRAFT COOL KIDZ (IPA, ABV 7.2%) Walnut Creek, CA	7.5
LAGUNITAS (IPA, ABV 6.2%) Petaluma, CA	7
REVISION IPA 2 (DIPA, ABV 8%) Reno, NV	8.25
STONE DELICIOUS IPA (IPA, ABV 7.7%) San Diego, CA	7
STELLA ARTOIS (Lager, ABV 5%) Belgium	6
DRAKES DENOZZINIZER DIPA (Double IPA, ABV 9.75%) San Leandra, CA	8.5
HOP VALLEY STASH PANDA (IPA, ABV 6.5%) Springfield, OR	7.5
NEW GLORY GUMMY WORMS (IPA, ABV 7.2%) Sacramento, CA	7.5
KNEE DEEP BREAKING BUD (IPA, ABV 6.5%) Auburn, CA	7.5
SUDWERK NORTHERN PILSNER (IPA, ABV 5.3%) Davis, CA	7
MODELO (Lager, ABV 4.4%) Mexico	6.50
GUINNESS  (only) (Stout, ABV 4.2%) Ireland	7
HEINEKEN  (Lager, ABV 5.4%) Netherlands	6.5
CORONA  (Lager, ABV 4.5%) Mexico	6.5
BUD LIGHT  (Lager, ABV 4.2%) St. Louis, MO	6
COORS LIGHT  (Lager, ABV 4.2%) Golden, CO	6
HOUSE PREMIUM LAGER (Pale Lager, ABV 4.8%) Denver, CO	5.5
HEINEKEN ZERO  (only) (Non-Alcoholic Lager) Netherlands	6
NEW BELGIUM BREWING CO HAZY (IPA, ABV 7.5%) Fort Collins, CO	7
WHITE CLAW HARD SELTZER Assorted Flavors (12oz, ABV 5%)	7
ROTATING SEASONAL SELECTION	7.5

DRINK WHITE WINE

6oz 9oz 

MANAGER 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 RED WINE

6oz 9oz 

MANAGER 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 BRAWFORD, 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 WINE

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

RED ROCKET SUNSET
Rum, Triple Sec, Peach Schnapps, Pineapple Juice

SAMMY'S BLOODY MARY
Vodka, Big Daddy's Bloody Mary Mix

PEARTINI
Absolut Pear Vodka, St. Germain, Sweet N Sour, Lemon

RASPBERRY MARTINI
Absolut Vodka, Raspberries, Agave Nectar, Lemon

CC COOLER
Absolut Vodka, Cucumber, Lime, Simple Syrup, Mint

ORANGE MOJITO
Captain Morgan White Rum, Lime Juice, Mint, Orange Juice

MOSCOW MULE
Absolut Vodka, St. Germain, Ginger Beer, Lime

MOJITO ITALIANO
Prosecco, Mint, Captain Morgan White Rum, Lime Juice

POMEGRANATE MARGA-TINI
Juarez Tequila, Pomegranate Liqueur, Agave Nectar, Lime Juice

LEMON DROP MARTINI
Absolut Citron, Simple Syrup, Lemon Juice, Sweet N Sour

OLD FASHIONED
Maker's Mark Bourbon, Simple Syrup, Bitters, Orange & Cherry

BEVERAGES

COFFEE 3.5
CAPPUCCINO 4
ESPRESSO Single 2.5 / Double 4
BOTTOMLESS SOFT DRINKS 3.5 Coca-Cola products
SPARKLING WATER 500ml 5/1L 7
BOTTLED WATER Still, 500ml 4
NUMI FAIR TRADE ORGANIC HOT TEA Assorted 3.5
ICED TEA 3.5 Organic Black or Passion Fruit
MILK 3.25

Sammy's Restaurant and Bar has celebrated over 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.