

## SOUPS

### LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 7.25

### KOBE BEEF CHILI GF

Mozzarella, scallions 7

### FRESH TOMATO BASIL

Shaved Romano, drizzled herb oil 6.25

### COLD SPANISH GAZPACHO V

Herb oil, cucumbers, tomato, scallions 6

## SALADS

Take Home our Salad Dressing 6. Non-Fat Honey Mustard Dressing Available Upon Request  
Half Chicken Breast +3 Add Full Chicken Breast +4, Shrimp (4) +5.5

### NEW RELEASE

#### BOB'S COBB SALAD

Romaine, egg, Roma tomato, Gorgonzola, avocado, smoked turkey, scallion, crispy prosciutto, basil ranch  
INDIVIDUAL 10 LARGE 17

#### GRILLED SHRIMP SALAD\* GF

Mixed greens, scallions, bell peppers, spinach, tomatoes, feta cheese, cilantro, organic sunflower seeds, balsamic vinaigrette  
INDIVIDUAL 10.5 LARGE 18

#### BALSAMIC GRILLED CHICKEN\* GF

Mixed greens, Gorgonzola, walnuts, fresh organic basil, balsamic vinaigrette  
INDIVIDUAL 10.25 LARGE 17

#### CAESAR SALAD GF (without croutons)

Romaine, croutons, Romano, Caesar  
INDIVIDUAL 8.75 LARGE 15.5

#### SPICY THAI GRILLED CHICKEN SALAD\*

Mixed greens, carrots & zucchini, tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing  
INDIVIDUAL 10 LARGE 17

#### GREEK SALAD V GF

Romaine, organic spinach, bibb lettuce, red onion, Kalamata olives, tomatoes, Persian cucumbers, pepperoncini, crumbled feta cheese, house dressing  
INDIVIDUAL 8.75 LARGE 15.5

## TACOS • BURGERS • SANDWICHES

\*Coleslaw contains nuts • Lettuce cups may be substituted

### NEW RELEASE

#### CRISPY FISH TACOS\*

Tomato-avocado salsa, Napa cabbage, cilantro, chipotle aioli, flour or corn tortillas, served with spiced vegetarian beans 9.5

### NEW RELEASE

#### GRILLED SHRIMP TACOS\*

Pico de gallo, avocado, red cabbage, cheddar, cilantro, chipotle pesto sauce, flour or corn tortillas, served with spiced vegetarian beans 10

### NEW RELEASE

#### SHORT RIB TACOS

Pineapple, red cabbage, tomato-avocado salsa, cilantro, flour or corn tortillas, served with spiced vegetarian beans 10

#### WAGYU CHEESEBURGER\*

Double patty, cheddar, lettuce, tomato, onion, 1000 Island, brioche bun, served with French fries and coleslaw\* 11  
Substitute a meatless patty +1

#### MINI WAGYU BEEF HAMBURGERS\*

Chipotle aioli, served with French fries and coleslaw\* 9.5  
Add Gorgonzola or aged cheddar +1

### NEW RELEASE

#### SHORT RIB SANDWICH

Sourdough baguette, BBQ sauce, coleslaw, pickled red onion, served with French fries and coleslaw\* 10.5

### NEW RELEASE

#### SMOKED TURKEY SANDWICH

Sourdough baguette, chipotle aioli, mozzarella, green leaf, whole basil, tomato, served with French fries and coleslaw\* 9.75

### 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 9.5

### NEW RELEASE

#### BRISKET PITA

Grilled herb flatbread, garlic sauce, jalapeño, red cabbage, pickled red onion, cilantro, served with quinoa tabouli 10.5

#### GRILLED CHICKEN WRAP\*

Romaine, bell peppers, feta cheese, red onion, Kalamata olives, Caesar, served with French fries and coleslaw\* 9.5

# SAMMY'S

## PLAYERS MENU

## SHAREABLES

### NEW RELEASE

#### FALAFEL APPETIZER V

Tahini sauce, pickled turnips, Roma tomato, parsley 7

### NEW RELEASE

#### MED ARTISAN FLATBREAD V

Artisan thin crust, roasted falafel, Tzatziki, hummus, Romaine, pickled turnips, Roma tomato, EVOO, parsley 8

#### MINI DUCK TACOS

Feta, tomato, Napa cabbage, lebni, cilantro ranch 9

#### CHICKEN LETTUCE CUPS\*

Wok aromatics, water chestnuts, scallions, sesame seeds, black bean hoisin sauce 8

#### CRISP BRUSSELS SPROUTS V

Romano, walnuts, balsamic glaze 7.5

#### MEATBALLS & MARINARA

Romano, crostini 7

#### TRUFFLE FRIES

Romano cheese 6.5

#### PORK DUMPLINGS

Cilantro, green onion, tomatoes, ponzu chili sauce 6.5

#### HUMMUS V

Served with EVOO and grilled herb flatbread 8

#### CURRIED CAULIFLOWER V GF 7

#### LEBNI SOFT CHEESE V

Zaatar, served with EVOO and grilled herb flatbread 8

#### SWEET CHILI WINGS\*

Chicken wings, sweet chili glaze, sesame, scallions 8.25

#### SALT & PEPPER WINGS\*

Chicken wings, sesame, scallions 8.25

#### CRISPY SPRING ROLLS

Seasoned pork in Menlo with sweet chili sauce 6.5

#### GARLIC CHEESE BREAD V 7.5

## ENTRÉES

### NEW RELEASE

#### FRIED CHICKEN TENDERS\*

French fries, sweet and spicy sauce, coleslaw with almonds, raisins, and cumin 9.75

### NEW RELEASE

#### MUSHROOM ORZITTO V

Wild mushrooms, garlic, white wine, mascarpone, Romano, truffle oil, parsley 9

### NEW RELEASE

#### SHRIMP FARRO\*

Farro, carrots, zucchini, tarragon, garlic 14.5

#### OAK ROASTED BRANZINO\* GF

Spiced vegetarian cannellini beans with onions, bell peppers, kale, jalapeño 14.5

#### STEAK FRITES\*

Flat iron steak, truffle fries, garlic herb oil 14.95

#### OAK ROASTED SALMON FILET\*

Asian salad, edamame, cucumber & ponzu sauce 14.5

### NEW RELEASE

#### CRUSTED TILAPIA\*

Quinoa tabouli, lemon juice, olive oil, Roma tomatoes, tahini sauce 12.75

### NEW RELEASE

#### BONE IN SHORT RIB

Cheesy grits, olive tapenade, baby carrots, basil, mint 14.5

### NEW RELEASE

#### OAK ROASTED RAINBOW TROUT\* GF

Lebni, cauliflower couscous, golden raisins, olive oil, curry 14.5

#### OAK ROASTED CHICKEN BREAST\* GF

Roasted with crisp Brussels sprouts, tri-color roasted potatoes, balsamic glaze 12

#### LAMB CHOPS\* GF

Grilled with crisp Brussels sprouts, tri-color roasted potatoes, balsamic glaze 14.5

V VEGETARIAN

 SPICY

GF GLUTEN-FREE

\*Eating undercooked meat/seafood may increase risk of food borne illness, especially if you have certain medical conditions. Sammy's is committed to providing locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without butter or artificial trans fat and is created using fresh and natural ingredients. Our chicken is fresh & natural with no artificial flavors, chemicals, preservatives, or hormones.

## ASIAN INSPIRED

### ROAST \*DUCK WONTON NOODLE SOUP

Duck broth, egg noodle, roast duck, wontons and baby bok choy 11

### \*BEEF PHO

Beef broth, rice noodle, rough flank, beef meatballs, tripe, rare steak, cilantro, green and white onion 9.75

### \*GRILLED PORK CHOP

Marinated pork loin, rice, pickled slaw and spicy slaw 7.75

### \*GRILLED SHORT RIB

Marinated boneless short rib, rice, pickled slaw and spicy slaw 10

### \*KUNG PAO CHICKEN

Bell peppers, onion, red chili, peanuts, spicy caramelized rice vinegar sauce with steamed rice 12

### \*SALT & PEPPER SHRIMP

Wok fried shrimp, rice, bell peppers, garlic and five spice salt 11.25

## WOODFIRED PIZZA

### CHOOSE YOUR CRUST

- All pizzas made with our famous hand-made dough & mozzarella cheese -  
Gluten-Free +4.5 GF | Artisan Thin Crust +2.5 | Cauliflower Crust +4.5 OTHER OPTIONS: Vegan Cheese +2 | Low Fat Mozzarella Cheese +2

### NEW YORK STYLE

Wild mushrooms, all-natural pepperoni, salami, Italian sausage, house-made tomato sauce 11

### THAI CHICKEN

(Gluten-free option not available)

Julienned vegetables, peanuts, lime juice, cilantro, scallions, fresh mint, spicy Thai peanut sauce 9.95

### SICILIAN

All-natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onion 10.75

### ROYAL HAWAIIAN

Fresh golden pineapple, Canadian bacon, house-made tomato sauce 9.75

### LADOU'S BARBECUE CHICKEN

Smoked Gouda, BBQ sauce, red onion, cilantro 10.5

### ORGANIC ARUGULA & PEAR

Prosciutto, Gorgonzola, organic arugula, Balsamic dressing 9.95

### FOUR CHEESE V

Smoked Gouda, Romano, mozzarella, Gorgonzola 9.95

### ALL-NATURAL PEPPERONI

Fresh oregano, house-made tomato sauce 10.75

### SPICY ITALIAN SAUSAGE

Fresh oregano, house-made tomato sauce 9.95

### MOZZARELLA CHEESE V

Fresh basil, house-made tomato sauce 9.5

### MARGHERITA V

Tomatoes, roasted garlic sauce, fresh basil 9.75

## ARTISAN THIN-CRUST PIZZAS

### GOAT CHEESE V

Wild mushrooms, garlic, spinach, red onion, chili oil 9.95

### NEW RELEASE

#### S'MORES SWEET PIZZA

Artisan thin crust, dark chocolate, marshmallows, graham cracker crumble 9

### SUN-DRIED TOMATO V

Goat cheese, pine nuts, sun-dried tomato, basil 9.95

### NEW RELEASE

#### APPLE PIE SWEET PIZZA

Artisan thin crust, apples, cinnamon, nutmeg, streusel topping, vanilla ice cream, caramel drizzle 9

## PASTAS

Whole wheat or GF gluten-free pasta available upon request for pasta dishes

### CHICKEN FETTUCCINE ALFREDO\*

Garlic, Romano cheese, alfredo sauce, fettuccine, Roma tomatoes, parsley 13

### CHICKEN TEQUILA FETTUCCINE\*

Spinach fettuccine, bell peppers, red onion, jalapeño, cilantro, tequila-lime cream sauce 13

### TOMATO ANGEL HAIR

Tomatoes, garlic, chicken broth, EVOO, basil 11

### SHRIMP ANGEL HAIR\*

Roasted wild mushrooms, artichoke, carrots, zucchini, parsley, clam juice 14

### SPAGHETTI & MEATBALLS

Beef and pork meatballs, marinara sauce, Romano and basil 13

## DESSERT

MESSY SUNDAE GF 7.5

COTTON CANDY 4.5

SALTED CARAMEL PUDDING 6.95

## BREAKFAST

### VEGGIE HASH\*

2 up eggs, Brussels, bell pepper, potato, mushroom, black beans, jalapeño, frisee, goat cheese 9.95

### ABC HASH\*

Avocado, pork belly, cheddar, potato, 2 up eggs, scallions 10.5

### DENVER-ISH SCRAMBLE\*

Canadian bacon, Portuguese linguica sausage, tomato, bell pepper, red onion, cheddar, parmesan truffle potatoes 9.75

### STEAK & EGGS\*

Flat iron steak, 2 eggs, parmesan truffle potatoes, roasted tomatoes 13.75

### PLAIN JANE\*

2 eggs, bacon or Portuguese linguica sausage, parmesan truffle potatoes or fruit, roasted tomatoes 9

### THE BREAKFAST SAMMY\*

Cheddar, scrambled eggs, smoked turkey, Canadian bacon, brioche bun, parmesan truffle potatoes 9.25

### STRAIGHT UP FRENCH TOAST 7.25

### STUFFED FRENCH TOAST

Brioche, fresh berries, mascarpone, vanilla, fresh cream, passion-fruit caramel 9.75

### COFFEE CAKE CAKES

Cinnamon, walnuts, streusel topping 7.75

### CRISPY CHICKEN & CAKES\*

Southern fried chicken, buttermilk pancakes, hot sauce syrup 10.25

### STRAIGHT UP PANCAKES 6.75

### SOUTHERN FRIED CHICKEN BENNY\*

Crispy chicken, cheddar cornbread, garlic spinach, béchamel, scallions, poached eggs 10.75

### 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 10.5

Add your choice of meat +3

Bacon, Linguica sausage, Barbacoa

### CHILAQUILES\*

Salsa verde, corn tortilla, cilantro, 2 up eggs, chipotle cream, beef barbacoa, cotija 9.95

### THE BREAKFAST QUESADILLA\*

Flour tortilla, scrambled eggs, cheddar, mozzarella, green chiles, beef barbacoa, potato, mashed avocado, salsa fresca, sour cream 9







## BREAKFAST COCKTAILS

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


**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](http://www.P65Warnings.ca.gov/alcohol)

## DRINK BEER


 Available in bottle

<b>FIRESTONE 805</b> (Blonde Ale, ABV 4.7%) Paso Robles, CA	<b>7</b>
<b>BLUE MOON</b> (Belgian White, ABV 5.4%) Golden, CO	<b>7</b>
<b>SIERRA NEVADA</b> (Pale Ale, ABV 5.6%) Chico, CA	<b>7</b>
<b>CALI CRAFT COOL KIDZ</b> (IPA, ABV 7.2%) Walnut Creek, CA	<b>7.5</b>
<b>LAGUNITAS</b> (IPA, ABV 6.2%) Petaluma, CA	<b>7</b>
<b>REVISION IPA 2</b> (DIPA, ABV 8%) Reno, NV	<b>8.25</b>
<b>STONE DELICIOUS IPA</b> (IPA, ABV 7.7%) San Diego, CA	<b>7</b>
<b>STELLA ARTOIS</b> (Lager, ABV 5%) Belgium	<b>6</b>
<b>DRAKES DENOOGINIZER DIPA</b> (Double IPA, ABV 9.75%) San Leandra, CA	<b>8.5</b>
<b>HOP VALLEY STASH PANDA</b> (IPA, ABV 6.5%) Springfield, OR	<b>7.5</b>
<b>NEW GLORY GUMMY WORMS</b> (IPA, ABV 7.2%) Sacramento, CA	<b>7.5</b>
<b>KNEE DEEP BREAKING BUD</b> (IPA, ABV 6.5%) Auburn, CA	<b>7.5</b>
<b>SUDWERK NORTHERN PILSNER</b> (IPA, ABV 5.3%) Davis, CA	<b>7</b>
<b>MODELO</b> (Lager, ABV 4.4%) Mexico	<b>6.5</b>
<b>GUINNESS</b>  (only) (Stout, ABV 4.2%) Ireland	<b>7</b>
<b>HEINEKEN</b>  (Lager, ABV 5.4%) Netherlands	<b>6.5</b>
<b>CORONA</b>  (Lager, ABV 4.5%) Mexico	<b>6.5</b>
<b>BUD LIGHT</b>  (Lager, ABV 4.2%) St. Louis, MO	<b>6</b>
<b>COORS LIGHT</b>  (Lager, ABV 4.2%) Golden, CO	<b>6</b>
<b>HOUSE PREMIUM LAGER</b> (Pale Lager, ABV 4.8%) Denver, CO	<b>5.5</b>
<b>HEINEKEN ZERO</b>  (only) (Non-Alcoholic Lager) Netherlands	<b>6</b>
<b>NEW BELGIUM BREWING CO HAZY</b> (IPA, ABV 7.5%) Fort Collins, CO	<b>7</b>
<b>WHITE CLAW HARD SELTZER</b> Assorted Flavors (12oz, ABV 5%)	<b>7</b>
<b>ROTATING SEASONAL SELECTION</b>	<b>7.5</b>

## DRINK WHITE WINE

	<b>6oz</b>	<b>9oz</b>	
MANAGER SPECIAL	<b>9.5</b>	<b>13.5</b>	<b>--</b>
CABERNET SAUVIGNON, EDGE BY SIGNORELLO 2013, NAPA VALLEY	<b>13</b>	<b>18.5</b>	<b>47</b>
CABERNET SAUVIGNON, BROADSIDE, 2014 PASO ROBLES	<b>11</b>	<b>15</b>	<b>34</b>
CABERNET SAUVIGNON, MOLLYDOOKER MAITRE D', AUSTRALIA	<b>--</b>	<b>--</b>	<b>63</b>
CABERNET SAUVIGNON, CAYMUS, 2014, NAPA	<b>--</b>	<b>--</b>	<b>151</b>
MERLOT, 14 HANDS, WASHINGTON	<b>9.5</b>	<b>13.5</b>	<b>33</b>
PINOT NOIR, MEIOMI, 2015, CALIFORNIA	<b>14.5</b>	<b>19.5</b>	<b>49</b>
PINOT NOIR, FORMATION, 2014, MONTEREY	<b>11</b>	<b>15</b>	<b>39</b>
PINOT NOIR, FLOWERS, 2014, SONOMA COAST	<b>--</b>	<b>--</b>	<b>116</b>
ZINFANDEL, CLINE CELLARS ANCIENT VINES SONOMA	<b>12</b>	<b>15.5</b>	<b>41</b>
ZINFANDEL, ROMBAUER, 2014, NAPA	<b>--</b>	<b>--</b>	<b>71</b>

## DRINK RED WINE

	<b>6oz</b>	<b>9oz</b>	
MANAGER SPECIAL	<b>9.5</b>	<b>13.5</b>	<b>--</b>
CHARDONNAY, GREYSON CELLARS, CALIFORNIA	<b>10</b>	<b>13.5</b>	<b>36</b>
CHARDONNAY, MEOMI, CA	<b>12</b>	<b>16.5</b>	<b>43</b>
CHARDONNAY, ROMBAUER VINEYARDS, CARNEROS	<b>18.5</b>	<b>25.5</b>	<b>67</b>
MOSCATO, BERINGER, NAPA VALLEY	<b>9.5</b>	<b>13.5</b>	<b>31</b>
PINOT GRIGIO, CAVALIERE D'ORO, ITALY	<b>9.5</b>	<b>13.5</b>	<b>31</b>
PINOT GRIGIO, COPPOLA BIANCO	<b>10.5</b>	<b>14.5</b>	<b>37</b>
RIESLING, CHATEAU ST. MICHELLE, WA	<b>10</b>	<b>13.5</b>	<b>36</b>
SAUVIGNON BLANC, KIM BRAWFORD, NEW ZEALAND	<b>13.5</b>	<b>20</b>	<b>51</b>
SAUVIGNON BLANC, ROTH, ALEXANDER VALLEY	<b>11.5</b>	<b>15.5</b>	<b>41</b>
WHITE ZINFANDEL, CAMPUS OAKS, NAPA	<b>9.5</b>	<b>13.5</b>	<b>31</b>
<b>WINE RATINGS</b> WS = Wine Spectator WE = Wine Enthusiast WW = Wilfred Wong of Wine.com SA = Sustainable Agriculture			

## SPARKLING WINE

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

## HANDCRAFTED COCKTAILS

ALL COCKTAILS	<b>11</b>
<b>RED ROCKET SUNSET</b> Rum, Triple Sec, Peach Schnapps, Pineapple Juice	
<b>SAMMY'S BLOODY MARY</b> Vodka, Big Daddy's Bloody Mary Mix	
<b>PEARTINI</b> Absolut Pear Vodka, St. Germain, Sweet N Sour, Lemon	
<b>RASPBERRY MARTINI</b> Absolut Vodka, Raspberries, Agave Nectar, Lemon	
<b>CC COOLER</b> Absolut Vodka, Cucumber, Lime, Simple Syrup, Mint	
<b>ORANGE MOJITO</b> Captain Morgan White Rum, Lime Juice, Mint, Orange Juice	
<b>MOSCOW MULE</b> Absolut Vodka, St. Germain, Ginger Beer, Lime	
<b>MOJITO ITALIANO</b> Prosecco, Mint, Captain Morgan White Rum, Lime Juice	
<b>POMEGRANATE MARGA-TINI</b> Juarez Tequila, Pomegranate Liqueur, Agave Nectar, Lime Juice	
<b>LEMON DROP MARTINI</b> Absolut Citron, Simple Syrup, Lemon Juice, Sweet N Sour	
<b>OLD FASHIONED</b> Maker's Mark Bourbon, Simple Syrup, Bitters, Orange & Cherry	
<b>COFFEE</b>	<b>3.5</b>
<b>CAPPUCCINO</b>	<b>4</b>
<b>ESPRESSO</b>	Single <b>2.5</b> / Double <b>4</b>
<b>BOTTOMLESS SOFT DRINKS</b>	<b>3.5</b> Coca-Cola products
<b>SPARKLING WATER</b>	500ml <b>5/1L</b> <b>7</b>
<b>BOTTLED WATER</b>	Still, 500ml <b>4</b>
<b>NUMI FAIR TRADE ORGANIC HOT TEA</b>	Assorted <b>3.5</b>
<b>ICED TEA</b>	<b>3.5</b> Organic Black or Passion Fruit
<b>MILK</b>	<b>3.25</b>

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.