

SHAREABLES

MED ARTISAN FLATBREAD (V)

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

CURRIED CAULIFLOWER (V) 11

CRISP BRUSSELS SPROUTS (V)

Romano, walnuts, balsamic glaze 12.5

SALT & PEPPER WINGS*

Chili flakes, crispy garlic 14

TRUFFLE FRIES

Romano cheese 10

MEATBALLS & MARINARA

Romano, crostini 11.5

GARLIC CHEESE BREAD (V) 12.5

PORK DUMPLINGS

Cilantro, green onions, Roma tomatoes, ponzu chili sauce 11

MED DIP SAMPLER (V)

Chickpea hummus, lebni, and roasted eggplant hummus, served with EVOO and grilled herb flatbread 15

LEBNI SOFT CHEESE (V)

Zaatar, served with EVOO and grilled herb flatbread 13

SWEET CHILI WINGS*

Sweet chili glaze, sesame seeds, scallions 14

CRISPY CHICKEN TENDERS*

Sweet and spicy sauce 12

CHICKEN LETTUCE CUPS*

Wok aromatics, water chestnuts, scallions, sesame seeds, black bean hoisin sauce 14

CRISPY SPRING ROLLS

Seasoned beef mix with sweet chili sauce 12

TACOS

GRILLED SHRIMP TACOS*

Pico de gallo, avocado, red cabbage, cheddar, cilantro, chipotle pesto sauce, flour or corn tortillas, served with spiced vegetarian beans 16.75

CRISPY FISH TACOS*

Tomato-avocado salsa, Napa cabbage, cilantro, cheddar, chipotle aioli, flour or corn tortillas, served with spiced vegetarian beans 15.75

SHORT RIB TACOS

Pineapple, red cabbage, tomato-avocado salsa, cilantro, flour or corn tortillas, served with spiced vegetarian beans 16.75

MINI DUCK TACOS

Feta, Roma tomatoes, Napa cabbage, lebni, cilantro ranch 15

PITAS

All pitas served on grilled herb flatbread and quinoa tabouli

CHICKEN PITA*

Grilled chicken breast, Romaine, Zaatar, lebni, Roma tomatoes, Kalamata olives, Tzatziki sauce, parsley 15.75

BRISKET PITA

Garlic sauce, jalapeños, red cabbage, pickled red onions, cilantro 17.75

MED VEGGIE PITA (V) *NEW*

Romaine, bell peppers, feta, red onions, Kalamata olives, Caesar 14

FALAFEL PITA (V) *NEW*

Romaine, tahini sauce, pickled turnips, Roma tomatoes, parsley, mint 15.5

HUMMUS

All hummus served with EVOO and grilled herb flatbread

CHICKPEA HUMMUS (V)

Paprika, parsley 13

CAULIFLOWER HUMMUS (V) *NEW*

Golden raisins, curry, pine nuts, mint 14

ROASTED EGGPLANT HUMMUS (V)

Paprika, parsley 13

ARTICHOKE HUMMUS (V) *NEW*

Sun-dried tomatoes, parsley 14

BAGUETTE SANDWICHES

All sandwiches served with French fries and coleslaw with almonds, raisins, and cumin

SMOKED TURKEY

Chipotle aioli, mozzarella, red leaf lettuce, basil, Roma tomatoes 16.5

STEAK *NEW*

Caramelized onions, arugula, Dijon, demi glacé 18.75

SHORT RIB

BBQ sauce, coleslaw, pickled red onions 17.75

TUNA SALAD *NEW*

Tuna salad spread, walnuts, cheddar 14

SAMMYS

SOUPS

LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 11

KOBE BEEF CHILI (GF)

Mozzarella, scallions 10

FRESH TOMATO BASIL

Shaved Romano, drizzled herb oil 9.5

CHICKEN NOODLE SOUP *NEW*

Shredded chicken, celery, carrots, onions, egg noodles 10

SALADS

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

BOB'S COBB SALAD (GF)

Romaine, egg, Roma tomatoes, Gorgonzola, avocado, smoked turkey, scallions, crispy prosciutto, basil ranch
INDIVIDUAL 13.75 LARGE 21.75

BALSAMIC GRILLED CHICKEN* (GF)

Mixed greens, Gorgonzola, walnuts, basil, balsamic vinaigrette
INDIVIDUAL 14 LARGE 21.75

CHINESE CHICKEN SALAD*

Napa cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, scallions, crispy noodles, Mandarin oranges, soy Asian dressing
INDIVIDUAL 13.75 LARGE 21.75

GREEK SALAD (V) (GF)

Romaine, spinach, bibb lettuce, red onions, Kalamata olives, tomatoes, cucumbers, pepperoncinis, feta, vinaigrette
INDIVIDUAL 12.5 LARGE 19.5

GRILLED SHRIMP SALAD* (GF)

Mixed greens, scallions, bell peppers, spinach, Roma tomatoes, feta, cilantro, sunflower seeds, balsamic vinaigrette
INDIVIDUAL 15.5 LARGE 23.75

CAESAR SALAD [(GF) without croutons]

Romaine, croutons, Romano, Caesar dressing
INDIVIDUAL 12.5 LARGE 19.5

SPICY THAI GRILLED CHICKEN SALAD*

Mixed greens, carrots & zucchini, Roma tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
INDIVIDUAL 13.75 LARGE 21.75

THE ORIGINAL CHOPPED CHICKEN* (GF)

Lettuce, Roma tomatoes, mozzarella, vinaigrette, choice of sun-dried tomatoes or Kalamata olives
INDIVIDUAL 14 LARGE 21.75

FROM THE LAND

* Coleslaw contains nuts - lettuce cups may be substituted

BONE IN SHORT RIB

Cheesy grits, olive tapenade, baby carrots, basil, mint 24

STEAK FRITES*

Served with truffle fries and demi glacé 26

LAMB CHOPS* (GF)

Grilled with crisp Brussels sprouts, tri-color potatoes, balsamic glaze 26

WAGYU CHEESEBURGER*

Double patty, cheddar, lettuce, Roma tomatoes, onions, 1000 Island, brioche bun, served with French fries and coleslaw* 18.5
Substitute a meatless patty +1

OAK ROASTED CHICKEN BREAST* (GF)

Roasted with crisp Brussels sprouts, tri-color potatoes, balsamic glaze 20

MINI WAGYU BEEF HAMBURGERS*

Chipotle aioli, served with French fries and coleslaw* 15.5
Add Gorgonzola or cheddar +1

FROM THE SEA

OAK ROASTED SALMON FILET*

Asian salad, edamame, cucumbers, ponzu sauce 24

CRUSTED TILAPIA*

Quinoa tabouli, lemon juice, EVOO, Roma tomatoes, tahini sauce 21

OAK ROASTED SEA BASS* (GF) *NEW*

Spiced vegetarian cannellini beans with onions, bell peppers, jalapeños 29

OAK ROASTED TROUT* (GF)

Lebni, cauliflower couscous, golden raisins, EVOO, curry 24

SHRIMP FARRO*

Farro, carrots, zucchini, tarragon, garlic 24

ASIAN INSPIRED

ROAST DUCK WONTON NOODLE SOUP

Duck broth, egg noodles, roast duck, wontons, baby bok choy 16.75

BEEF PHO*

Beef broth, rice noodles, rough flank, beef meatballs, tripe, rare steak, cilantro, green and white onions 15.75

GRILLED PORK CHOP*

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

GRILLED SHORT RIB*

Marinated boneless short rib, rice, pickled slaw, spicy slaw 16

KUNG PAO CHICKEN*

Bell peppers, onion, red chili, peanuts, spicy caramelized rice vinegar sauce with steamed rice 17.5

SALT & PEPPER SHRIMP*

Wok fried shrimp, rice, bell peppers, garlic, five spice salt 18.5

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 18.25

ORGANIC ARUGULA & PEAR

Prosciutto, Gorgonzola, arugula Balsamic dressing 16.75

SICILIAN

All-natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onions 17.75

ROYAL HAWAIIAN

Golden pineapple, Canadian bacon, house-made tomato sauce 16.25

LADOU'S BARBECUE CHICKEN

Smoked Gouda, BBQ sauce, red onions, cilantro 17.25

THAI CHICKEN

(Gluten-free option not available)
Julienned vegetables, peanuts, lime juice, cilantro, scallions, fresh mint, spicy Thai peanut sauce 16.75

FOUR CHEESE (V)

Smoked Gouda, Romano, mozzarella, Gorgonzola 16.75

ALL-NATURAL PEPPERONI

Oregano, house-made tomato sauce 17.75

SPICY ITALIAN SAUSAGE

Oregano, house-made tomato sauce 16.75

MOZZARELLA CHEESE (V)

Basil, house-made tomato sauce 15.75

MARGHERITA (V)

Roma tomatoes, roasted garlic sauce, basil 16.25

ARTISAN THIN-CRUST PIZZAS

GOAT CHEESE (V)

Wild mushrooms, garlic, spinach, red onions, chili oil 16.75

SMORES SWEET PIZZA

Dark chocolate, marshmallows, graham cracker crumble 15.5

SUN-DRIED TOMATO (V)

Goat cheese, pine nuts, sun-dried tomatoes, basil 16.75

APPLE PIE SWEET PIZZA

Apples, cinnamon, nutmeg, streusel topping, vanilla ice cream, caramel drizzle 15.5

MAKE YOUR OWN PIZZA AT HOME 10

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

PASTAS

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

CHICKEN FETTUCCINE ALFREDO*

Garlic, Romano, alfredo sauce, fettuccine, Roma tomatoes, parsley 22

CHICKEN TEQUILA FETTUCCINE*

Spinach fettuccine, bell peppers, red onions, jalapeños, cilantro, tequila-lime cream sauce 22

SPAGHETTI & MEATBALLS

Beef and pork meatballs, marinara sauce, Romano, basil 21.5

SHRIMP ANGEL HAIR*

Wild mushrooms, artichokes, carrots, zucchini, parsley, clam juice 23

MUSHROOM ORZITTO (V)

Wild mushrooms, garlic, white wine, mascarpone, Romano, truffle oil, parsley 15

TOMATO ANGEL HAIR

Roma tomatoes, garlic, chicken broth, EVOO, basil 18

DESSERT

MESSY SUNDAE (GF) 12.5

COTTON CANDY 6.75

(V) VEGETARIAN (GF) GLUTEN-FREE  SPICY

*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.

BREAKFAST

VEGGIE HASH* (V) 🌶️

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 (V) 12

STUFFED FRENCH TOAST (V)

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

COFFEE CAKE CAKES (V)

Cinnamon, walnuts, streusel topping 13

CRISPY CHICKEN & CAKES* 🌶️

Southern fried chicken, buttermilk pancakes, hot sauce syrup 17

STRAIGHT UP PANCAKES (V) 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* (GF) 🌶️

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

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

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 DENOOGINIZER 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	7
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	--
CHARDONNAY, GREYSON CELLARS, CALIFORNIA	10	13.5	36
CHARDONNAY, MEIOMI, 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

DRINK RED 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

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

SIGNATURE COCKTAILS

ALL COCKTAILS	11
LONG ISLAND ICED TEA Vodka, Rum, Tequila, Gin, Triple Sec, Simple Syrup & Lemon Juice	
SAMMY'S BLOODY MARY Vodka & Bloody Mary Mix	
RED ROCKET SUNSET Rum, Triple Sec, Peach Schnapps & Pineapple Juice	
MOJITO Club Soda, Simple Syrup, White Rum, Lime Juice & Mint	
MOSCOW MULE Vodka, St. Germain, Ginger Beer & Lime Juice	
MARGARITA Tequila, Orange Liqueur, Lime Juice & Salt	
OLD FASHIONED Bourbon, Simple Syrup, Bitters, Orange & Cherry	
MANHATTAN Bourbon, Sweet Vermouth, Angostura Bitters & Cherry	
MICHELADA Modelo & Bloody Mary Mix	
APEROL SPRITZ Aperol, Prosecco, Club Soda & Orange Peel	
LEMON DROP Vodka, Triple Sec, Simple Syrup, Lemon Juice & Sugar	
RASPBERRY MARTINI Vodka, Raspberries, Agave Nectar & Lemon	
NEGRONI Gin, Sweet Vermouth, Campari & Orange Peel	
DIRTY MARTINI Gin, Dry Vermouth, Olive Juice & Olives	

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.