

SHAREABLES

MED ARTISAN FLATBREAD (V)

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

CURRIED CAULIFLOWER (V) 7

CRISP BRUSSELS SPROUTS (V)
Romano, walnuts, balsamic glaze 7.5

SALT & PEPPER WINGS*

Chili flakes, crispy garlic 8.5

TRUFFLE FRIES

Romano cheese 6.5

MEATBALLS & MARINARA

Romano, crostini 7

GARLIC CHEESE BREAD (V) 7.5

PORK DUMPLINGS

Cilantro, green onions, Roma tomatoes, ponzu chili sauce 6.5

MED DIP SAMPLER (V)

Chickpea hummus, lebni, and roasted eggplant hummus, served with EVOO and grilled herb flatbread 9.25

LEBNI SOFT CHEESE (V)

Zaatar, served with EVOO and grilled herb flatbread 8

SWEET CHILI WINGS*

Sweet chili glaze, sesame seeds, scallions 8.5

CRISPY CHICKEN TENDERS*

Sweet and spicy sauce 6.5

CHICKEN LETTUCE CUPS*

Wok aromatics, water chestnuts, scallions, sesame seeds, black bean hoisin sauce 8.25

CRISPY SPRING ROLLS

Seasoned beef mix with sweet chili sauce 6.5

TACOS

GRILLED SHRIMP TACOS*

Pico de gallo, avocado, red cabbage, cheddar, cilantro, chipotle pesto sauce, flour or corn tortillas, served with spiced vegetarian beans 10.25

CRISPY FISH TACOS*

Tomato-avocado salsa, Napa cabbage, cilantro, chipotle aioli, cheddar, kflour or corn tortillas, served with spiced vegetarian beans 9.75

SHORT RIB TACOS

Pineapple, red cabbage, tomato-avocado salsa, cilantro, flour or corn tortillas, served with spiced vegetarian beans 10.25

MINI DUCK TACOS

Feta, Roma tomatoes, Napa cabbage, lebni, cilantro ranch 9.25

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 9.75

MED VEGGIE PITA (V) **NEW**

Romaine, bell peppers, feta, red onions, Kalamata olives, Caesar 10.5

BRISKET PITA

Garlic sauce, jalapeños, red cabbage, pickled red onions, cilantro 11

FALAFEL PITA (V) **NEW**

Romaine, tahini sauce, pickled turnips, Roma tomatoes, parsley, mint 10.75

HUMMUS

All hummus served with EVOO and grilled herb flatbread

CHICKPEA HUMMUS (V)

Paprika, parsley 8

ROASTED EGGPLANT HUMMUS (V)

Paprika, parsley 8

CAULIFLOWER HUMMUS (V) **NEW**

Golden raisins, curry, pine nuts, mint 8.25

ARTICHOKE HUMMUS (V) **NEW**

Sun-dried tomatoes, parsley 8.25

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 10

SHORT RIB

BBQ sauce, coleslaw, pickled red onions 11

STEAK **NEW**

Caramelized onions, arugula, Dijon, demi glacé 11.5

TUNA SALAD **NEW**

Tuna salad spread, walnuts, cheddar 10.5

SAMMYS

PLAYERS MENU

SOUPS

LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 7.25

FRESH TOMATO BASIL

Shaved Romano, drizzled herb oil 6.25

KOBE BEEF CHILI (GF)

Mozzarella, scallions 7

CHICKEN NOODLE SOUP **NEW**

Shredded chicken, celery, carrots, onions, egg noodles 7

SALADS

Take Home our Salad Dressing 6. Non-Fat Honey Mustard Dressing Available Upon Request
Add Half Chicken Breast +3.5, Full Chicken Breast +4.5, Shrimp (4) +6

BOB'S COBB SALAD (GF)

Romaine, egg, Roma tomatoes, Gorgonzola, avocado, smoked turkey, scallions, crispy prosciutto, basil ranch
INDIVIDUAL 10.25 LARGE 17

GRILLED SHRIMP SALAD* (GF)

Mixed greens, scallions, bell peppers, spinach, Roma tomatoes, feta, cilantro, sunflower seeds, balsamic vinaigrette
INDIVIDUAL 10.75 LARGE 18

BALSAMIC GRILLED CHICKEN* (GF)

Mixed greens, Gorgonzola, walnuts, basil, balsamic vinaigrette
INDIVIDUAL 10.5 LARGE 17

CAESAR SALAD [(GF) without croutons]

Romaine, croutons, Romano, Caesar dressing
INDIVIDUAL 9 LARGE 15.5

CHINESE CHICKEN SALAD*

Napa cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, scallions, crispy noodles, Mandarin oranges, soy Asian dressing
INDIVIDUAL 10.25 LARGE 17

SPICY THAI GRILLED CHICKEN SALAD*

Mixed greens, carrots & zucchini, Roma tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
INDIVIDUAL 10.25 LARGE 17

GREEK SALAD (V) (GF)

Romaine, spinach, bibb lettuce, red onions, Kalamata olives, tomatoes, cucumbers, pepperoncini, feta, vinaigrette
INDIVIDUAL 9 LARGE 15.5

THE ORIGINAL CHOPPED CHICKEN* (GF)

Lettuce, Roma tomatoes, mozzarella, vinaigrette, choice of sun-dried tomatoes or Kalamata olives
INDIVIDUAL 10.5 LARGE 17

FROM THE LAND

* Coleslaw contains nuts - lettuce cups may be substituted

BONE IN SHORT RIB

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

STEAK FRITES*

Served with truffle fries and demi glacé 15.95

LAMB CHOPS* (GF)

Grilled with crisp Brussels sprouts, tri-color potatoes, balsamic glaze 15.5

WAGYU CHEESEBURGER*

Double patty, cheddar, lettuce, Roma tomatoes, onions, 1000 Island, brioche bun, served with French fries and coleslaw* 11.5
Substitute a meatless patty +1

OAK ROASTED CHICKEN BREAST* (GF)

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

MINI WAGYU BEEF HAMBURGERS*

Chipotle aioli, served with French fries and coleslaw* 9.75
Add Gorgonzola or cheddar +1

FROM THE SEA

OAK ROASTED SALMON FILET*

Asian salad, edamame, cucumbers, ponzu sauce 14.5

OAK ROASTED SEA BASS* (GF) **NEW**

Spiced vegetarian cannellini beans with onions, bell peppers, jalapeños 17.75

CRUSTED TILAPIA*

Quinoa tabouli, lemon juice, EVOO, Roma tomatoes, tahini sauce 12.75

OAK ROASTED TROUT* (GF)

Lebni, cauliflower couscous, golden raisins, EVOO, curry 14.5

SHRIMP FARRO*

Farro, carrots, zucchini, tarragon, garlic 14.5

*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

ASIAN INSPIRED

ROAST DUCK WONTON NOODLE SOUP

Duck broth, egg noodles, roast duck, wontons, baby bok choy 11

BEEF PHO*

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

GRILLED PORK CHOP*

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

GRILLED SHORT RIB*

Marinated boneless short rib, rice, pickled slaw, 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, 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

ORGANIC ARUGULA & PEAR

Prosciutto, Gorgonzola, arugula, Balsamic dressing 9.95

SICILIAN

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

ROYAL HAWAIIAN

Golden pineapple, Canadian bacon, house-made tomato sauce 9.75

LADOU'S BARBECUE CHICKEN

Smoked Gouda, BBQ sauce, red onions, cilantro 10.5

THAI CHICKEN

(Gluten-free option not available)
Julienenned vegetables, peanuts, lime juice, cilantro, scallions, fresh mint, spicy Thai peanut sauce 9.95

FOUR CHEESE (V)

Smoked Gouda, Romano, mozzarella, Gorgonzola 9.95

ALL-NATURAL PEPPERONI

Oregano, house-made tomato sauce 10.75

SPICY ITALIAN SAUSAGE

Oregano, house-made tomato sauce 9.95

MOZZARELLA CHEESE (V)

Basil, house-made tomato sauce 9.5

MARGHERITA (V)

Roma tomatoes, roasted garlic sauce, basil 9.75

ARTISAN THIN-CRUST PIZZAS

GOAT CHEESE (V)

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

SUN-DRIED TOMATO (V)

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

SMORES SWEET PIZZA

Dark chocolate, marshmallows, graham cracker crumble 9

APPLE PIE SWEET PIZZA

Apples, cinnamon, nutmeg, streusel topping, vanilla ice cream, caramel drizzle 9

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 13.5

SHRIMP ANGEL HAIR*

Wild mushrooms, artichokes, carrots, zucchini, parsley, clam juice 14

CHICKEN TEQUILA FETTUCCINE*

Spinach fettuccine, bell peppers, red onions, jalapeños, cilantro, tequila-lime cream sauce 13.5

MUSHROOM ORZITTO (V)

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

SPAGHETTI & MEATBALLS

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

TOMATO ANGEL HAIR

Roma tomatoes, garlic, chicken broth, EVOO, basil 11

DESSERT

MESSY SUNDAE (GF) 7.5

COTTON CANDY 4.5

(V) VEGETARIAN (GF) GLUTEN-FREE  SPICY

BREAKFAST

VEGGIE HASH* (V) 🌶️

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 (V) 7.25

STUFFED FRENCH TOAST (V)

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

COFFEE CAKE CAKES (V)

Cinnamon, walnuts, streusel topping 7.75

CRISPY CHICKEN & CAKES* 🌶️

Southern fried chicken, buttermilk pancakes, hot sauce syrup 10.25

STRAIGHT UP PANCAKES (V) 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* (GF) 🌶️

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

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 DENOIGINIZER 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	--
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

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

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.