

Soups

Lobster Bisque 7.5

Fresh Tomato Basil Shaved Romano, drizzled herb oil 6

Shrimp & Roast Corn Chowder 7

Kobe Beef Chili Pepper jack, scallion 7



Tapas • Tapas®

- 🌿 **Parmesan Crusted Artichokes** Goat cheese, creamy herb dressing 9.5
- Oak Roasted Asparagus** Romano, prosciutto, evoo, balsamic vinegar 10
- Mini Duck Tacos** Feta, tomato, cabbage, tomato-cilantro sauce 10.5
- 🌿 **Edamame** Toasted sesame seeds, ponzu sauce 6
- Ahi Poki** Chuka, soy sauce, green onion, sesame oil 11
- 🌿 **Crispy French Fries** Romano, garlic aioli 6
- 🌿 **Baba Ghanoush** Roasted eggplant dip, evoo, grilled herb flatbread 8.5
- Shredded Duck Quesadilla** Spicy Asian guacamole 11
- Chicken Lettuce Cups** Scallions, water chestnuts, black bean-hoisin sauce 10
- 🌿 **Hummus** Evoo, grilled herb flatbread 9
- 🌿 **Lebni, Mediterranean Soft Cheese** Exotic spices, tomato, evoo, grilled herb flatbread 8.5
- Crab & Shrimp Dip** Artichoke, Romano, grilled herb flatbread 10.5
- Pork Dumplings** Cilantro, green onion, sweet chili dipping sauce 7
- Lobster Mac & Cheese** Tillamook® cheddar cheese 9.5
- 🌿 **Crispy Tofu** Miso ginger dipping sauce 8
- 🌿 **Wok'd Shisito Peppers** Toasted sesame 8
- Thai Chicken Satays** Tender marinated chicken skewers, served with spicy peanut ginger sauce 8.5
- 🌿 **Garlic Cheese Bread** 7

Woodfired Pizzas

Whole Wheat Crust +1
Artisan Thin Crust +2
Gluten-Free Crust +3

All pizzas made with mozzarella cheese.
Nonfat mozzarella cheese +1
Vegan mozzarella cheese +2

- Hawaiian** Fresh pineapple, Canadian bacon, homemade tomato sauce 12
- Organic Arugula & Pear** Prosciutto, gorgonzola, organic arugula salad tossed in Balsamic Basil dressing 12.5
- 🌿 **Five Cheese** Fontina, smoked gouda, Romano, mozzarella, gorgonzola 12.5
- New York Style** Sautéed crimini mushroom, all-natural pepperoni, salami, Italian sausage, homemade tomato sauce 12.5
- 🌿 **Vegetarian** Grilled eggplant, red onion, zucchini, red bell pepper, tomato, fontina, roasted garlic sauce 11.5
- 🌿 **Mushroom** Roasted crimini mushroom, fresh organic basil, homemade tomato sauce 11.5
- Prosciutto** Artichoke, scallion, garlic, fontina 12.5
- 🌿 **Mozzarella Cheese** Fresh organic basil, homemade tomato sauce 10
- All-Natural Pepperoni** Fresh organic oregano, homemade tomato sauce 11.5
- 🌿 **Sun-Dried Tomato** Goat cheese, pine nuts, basil 11.5
- Garlic Chicken or Shrimp** Sautéed crimini mushroom, green & red bell pepper, red onion, roasted garlic sauce 12.5
- LaDou's Barbecue Chicken** Barbecue sauce, chicken breast, cilantro, smoked gouda, red onion 12.5
- 🌿 **Goat Cheese** Sautéed wild mushrooms, garlic, organic spinach, red onion 12.5
- Spicy Italian Sausage** Sautéed crimini mushroom, fresh organic oregano, homemade tomato sauce 12.5

Artisan Thin Crust Pizzas

Freshly baked crispy French-style dough. Additional items available +1 each

- 🌿 **Brie Cheese & Truffle Oil** Fresh sautéed wild mushrooms 13
- 🌿 **Redwood Hill Farms Smoked Goat Cheddar** Oven-roasted tomato, fresh organic rosemary 12
- Raclette & Fingerling Potato** Applewood smoked bacon 13
- 🌿 **Yummy Honey Cheese Pizza** Sheep milk cheese from Macedonia, fresh organic oregano, orange blossom honey 12

Rustic Neapolitan Pizzas

- 🌿 **Margherita** Roma tomato, fresh mozzarella, basil, evoo, homemade tomato sauce 11.5
- Stagioni** Fennel sausage, Romano, ricotta, roasted crimini mushroom, fresh organic basil, homemade tomato sauce 12
- Tuscan** Prosciutto, artichoke, kalamata olive, fresh mozzarella, homemade tomato sauce, topped with organic arugula, evoo 12.5
- 🌿 **Caprino** Fresh mozzarella, sun-dried tomato, rapini, goat cheese, capers, homemade tomato sauce 12

Salads

Our dressings are made fresh daily | Take home a 16 oz. mason jar for \$6

Add chicken +6, half chicken +4, grilled shrimp (6) +5, gardein™ chick'n (vegan) +3

- 🌿 **Tabouli & Quinoa** Organic cucumber, parsley, mint, red onion, tomato, carrot, lemon juice, evoo, romaine 10.5
 - Ahi Tartare & Avocado** Organic frisée, organic spinach, red onion, edamame, roasted red bell pepper, Ginger dressing 15
 - 🌿 **Chilled Roasted Vegetable** Organic spinach, fresh mozzarella, edamame, artichoke, yellow tomato, red bell pepper, red onion, fresh organic basil, lemon, balsamic vinegar, evoo 10.5
 - 🌿 **Mediterranean Pomegranate** Romaine, organic cucumber, tomato, mint, cracker, sesame seeds, red onion, parsley, Pomegranate Vinaigrette dressing 9.5
 - Chopped Chicken or All-Natural Pepperoni** Lettuce, tomato, mozzarella, fresh organic basil, Red Wine Vinaigrette dressing, choice of oven-roasted tomatoes or kalamata olives 10.5
 - Thai Steak** Watercress, romaine, tomato, organic cucumber, mint, Thai basil, crispy shallots, peanuts, Chili-Lime dressing 13
 - Flaked White Tuna & Organic Spinach** Organic cucumber, sunflower seeds, tomato, fresh organic basil, lemon wedge, Herb Vinaigrette dressing 10.5
 - Thai Grilled Chicken** Mixed greens, marinated chicken, julienne vegetables, tomato, peanuts, bean sprout, cilantro, Thai dressing 10.5
 - Caesar** Romaine, homemade garlic croutons, Romano, Famous Caesar dressing 10.5
 - 🌿 **Fresh Organic Beets & Arugula** Walnuts, gorgonzola, organic spinach, Pomegranate Vinaigrette dressing 10.5
 - Balsamic Grilled Chicken** Mixed greens, walnuts, gorgonzola, Balsamic Basil dressing 10.5
 - 🌿 **Greek** Romaine, organic spinach, red onion, kalamata olive, feta, tomato, organic cucumber, pepperoncini, Red Wine Vinaigrette dressing 9.5
 - Grilled Shrimp** Mixed greens, red & green bell pepper, tomato, feta, sunflower seeds, scallion, cilantro, grilled garlic shrimp, Balsamic Basil dressing 12.5
- (Large salads available on request)

From the Grill & Oven

- 8 oz. Grilled London Broil** Marinated in fresh organic herbs, with roasted fingerling potatoes, sautéed green beans, mushroom, roasted garlic 16
- Oak Roasted Chicken Breast** Fresh organic herbs, asparagus, pine nuts, evoo, balsamic vinegar 15
- Oak Roasted Salmon Filet** Organic frisée salad, organic cucumber, edamame, ponzu sauce 16
- Grilled Lamb Chops** Marinated in fresh organic herbs, with roasted fingerling potatoes, green beans sautéed with mushroom & roasted garlic 18

Tacos • Mini Burgers • Sandwiches

Served with your choice of coleslaw or French fries.
Lettuce wraps may be substituted for tortillas.

- Crispy Hawaiian Ono Tacos** Creamy tomato-cilantro dressing, lime, guacamole, salsa, flour or corn tortillas 11
- Mini Kobe Beef Hamburgers** Chipotle aioli 11.5
Add gorgonzola or aged cheddar +1
- Grilled Chicken & Hummus** Kalamata olive, roasted red bell pepper, lettuce, evoo, rolled in lavash bread 10.5
- Grilled Chicken Wrap** Romaine, feta, red bell pepper, red onion, kalamata olive, Famous Caesar dressing, pesto flour tortilla 10.5
- White Tuna Salad Sandwich** Apple, celery, walnuts, lemon juice, sliced mozzarella, guacamole, on multigrain ciabatta 10.5

Pastas • Risotto

Whole wheat pasta available upon request.

- Pappardelle Bolognese** Beef-tomato sauce, shaved Romano 15
- Tomato Angel Hair** Tomato, fresh basil, chicken stock, sautéed garlic in evoo 13.5
- Shrimp Angel Hair** Garlic marinated shrimp, wild mushrooms, julienned vegetables, artichoke, white wine cream sauce 16
- Chicken Spinach Fettuccine** Red & green bell pepper, red onion, jalapeño, tequila-lime cream sauce 15
- Wok'd Shrimp Lo Mein** Roasted garlic, organic spinach, wild mushrooms 16
- Caribbean Spicy Chicken Angel Hair** Sun-dried tomato, roasted garlic, fresh organic basil, chicken broth 14
- Shrimp Risotto** Corn, Romano cheese 15

🌿 is for Vegetarian | Ask for: **gluten free + vegan menu**

As part of Sammy's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is prepared without butter or artificial trans fat and is created using fresh and nutritionally balanced ingredients.

To conserve resources, water, bread & butter are available upon request.

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



PS

We support these local farms:

Garcia Farm, Fallbrook
Valdivia Farm, Carlsbad
Rivas Farms, San Diego

Schaner Farms, San Diego
Herb Thyme, Escondido
Jaime Farms, San Gabriel Valley



Drink White Wine

BY THE GLASS

Manager's Special 7

Chardonnay, Ravenswood, California Succulent layers of peach & citrus fruit with hints of toasted oak. 7

Chardonnay, Hayman & Hill Reserve, Russian River Soothing tropical fruit with subtle bursts of mineral, plus ripe melon & butterscotch. 8

Pinot Grigio, Mezzacorona, Italy (SA) From sweet, copper-colored grapes. Pleasant, delicate, fruity, & elegantly balanced. 87 pts. 7

Riesling, Chateau Ste. Michelle, Washington Sweet lime & peach character with subtle mineral notes. 7.5

Sauvignon Blanc, Estancia, Monterey Crisp acidity, with tropical & citrus fruits, honeydew melon & a refreshing minerality on the finish. 8

Sauvignon Blanc, Nobilo, New Zealand Fresh, crisp & clean with zesty flavors of ripe tropical fruits & zingy acidity. 89 pts. 9

Rose, Jean Luc Columbo, Cote Bleu, France Bright pink with flavors of fresh strawberry & cherry. 9

Sparkling Brut, Mumm Napa (split) Gorgeously balanced hints of melon & spice with a crisp lingering finish. 90 pts. 13

BY THE BOTTLE

Chardonnay, Greystone Cellars, California Rich & complex with pineapple, pear & oaky vanilla flavors. 90 pts. 28

Chardonnay, Stag's Leap Wine Cellars, Napa Valley Aromas of mineral, apple, pear & spice lead to complex layered flavors of spiced golden apple. 92 pts. 38

Chardonnay, Landmark Overlook, Sonoma (SA) Golden honey hue, Granny Smith apple aromas along with notes of lime blossom and nutmeg. 91 pts. 38

Chardonnay, Ferrari-Carano Reserve, Sonoma (SA) Displays aromas of citrus, nutmeg, hazelnut, Fuji apple & orange blossoms with a toasted finish. 42

Pinot Grigio, Antinori Santa Cristina, Italy Bright straw yellow with an intense fruity fragrance of fresh grapefruit & oranges. 31

Sauvignon Blanc, Rodney Strong, "Charlotte's Home" (SA) Light, crisp & highly aromatic. Alexander Valley fruit gives a ripe pear & melon character. 88 pts. 28

Sauvignon Blanc, Kim Crawford, New Zealand Brimming with flavors of pineapple, passion fruit & stone fruit. The finish is fresh, zesty & lingering. 30

SO = International Environmentally Sensitive

SA = Sustainable Agriculture

Drink Red Wine

BY THE GLASS

Manager's Special 7

Cabernet Sauvignon, Hogue, Washington Big bold flavors of dark plum, rich cassis & currant with a touch of cinnamon, vanilla & persimmon. 87 pts. 7

Cabernet Sauvignon, Paripaso, Paso Robles Earthy, dusty cassis with accents of plum & blackberry. Taut, firm finish. 8

Chianti, Placido DOCG, Italy (SO) Aromatic hints of violets on the nose. Dry, fruit forward flavors of cherries & blackberries. 6.5

Malbec, Diseño, Argentina Plum, black cherry, & licorice notes with medium-weight toast on the finish. 87 pts. 8

Merlot, Robert Mondavi, Napa (SA) Bold aromas of wild blueberries & red raspberries punctuated with hints of cassis & Ceylon black tea. 11

Pinot Noir, Greg Norman, Santa Barbara Aromas of ripe black cherry, floral notes & subtle earthy mushrooms. 9.5

Pinot Noir, Rodney Strong, Russian River (SA) Supple in texture with rose petal & fruit aromas, adding a subtle toasty vanilla character. 11

Sangiovese-Cabernet, Banfi Col di Sasso, Italy (SO) 60% Cabernet Sauvignon, 40% Sangiovese. Black cherry & spice aromas, hints of smoke & earthiness. 7.5

BY THE BOTTLE

Cabernet Sauvignon, Estancia, Paso Robles Lush & intense flavors of black cherry with hints of vanilla bean. 29

Cabernet Sauvignon, Mt. Veeder, Napa Valley (SA) Full & dense mouthfeel with rich, velvety tannins & flavors of blackberry, cocoa, mocha & cassis. 38

Chianti, Castello Querceto Classico Riserva, Italy (SA) Intense ruby red with garnet glints. Full-bodied with wonderful aromas of blackberry & spice. 91 pts. 37

Merlot, 14 Hands, Washington Classic Washington aromas of blueberries, plums & black cherries. 27

Pinot Noir, Wild Horse Unbridled, Santa Barbara (SA) Aromas of pomegranate, cherry & earthen components, beautiful minerality, with an elegant finish. 91 pts. 36

Pinot Noir, Gary Farrell, Carneros Juicy dark fruits, candied cherry & spicy cinnamon with a silky texture. 40

Zinfandel, Ravenswood, Old Vine Sonoma Flavors of blackberry & black cherry with a touch of cinnamon & vanilla in the finish. 90 pts. 30

Drink Beer

BOTTLE (PREMIUM)

Ballast Point Calico (Amber Ale, ABV 5.5%) A rich complexity comes from four types of malt—but it's those distinct American hops that offer a crisp bitterness and unique floral aroma. 5

Bear Republic Red Rocket (Red Ale, ABV 6.8%) Scottish style red ale; this full bodied and hoppy brew finishes with sweet, caramel malt flavors. 5

AleSmith X (Extra Pale Ale, 22 oz, ABV 5.5%) A refreshing Extra Pale Ale; aroma of fresh hops with light bodied, smooth dry finish and superb aftertaste. 9

Lightning Ionizer (Lager, 22 oz, ABV 8.3%) A light blend of American and German hops with North American malted barley and corn gives this beer a medium body and a smooth finish. 11

The Lost Abbey (Rotating Selection, 750 ml, ABV 7-7.5%) For Sinners and Saints alike, the Lost Abbey Brewery has gotten serious accolades from the brewing community. These inspired beers are made at their brewing facility in San Marcos, CA. 16

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**SOUTHERN CALIFORNIA'S
FINEST CRAFT BEERS**
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DRAFT

Stone Levitation (Amber Ale, ABV 4.4%) This deep amber ale has rich malt flavors, a big hoppy character, citrus overtones and modest alcohol. 5

Ballast Point Yellowtail (Pale Ale, ABV 5%) A perfect compliment to the crispness of the wheat and maltiness of the Munich malt. If you like a lighter brew but also like the complexity of craft beers, then this Pale Ale is for you. 5

Stella Artois (Pilsner, 5%) The beer's long history dates back to 1366 with a characteristic taste, body and pleasant bitterness that distinguishes it from other international beers. 5

Stone India Pale Ale (IPA, ABV 6.9%) Medium malt character with a heavy dose of over the top hops! Generous "dry hopping" gives this beer its abundant hop aroma and crisp hop flavor. 5

Lightning Thunderweizen (Wheat Ale, ABV 5.5%) A traditional German Hefeweizen: lots of wheat and unfiltered for a full, refreshing flavor. 5

BOTTLE (DOMESTIC)

Bud Light American-style lager 4

O'Douls Non-alcoholic amber 4

Redbridge (gluten-free) 5

Beverages

Pellegrino sparkling
500ml 4 / 1L 6

Pannikin Coffee 2.5

Espresso 3 / Cappuccino 3.75

Bottomless Soft Drinks
Coca-Cola products 2.75

Green Planet Water still, 500ml 3

**Numi Fair Trade
Organic Hot Tea** (Assorted) 2.75

Iced Tea (Organic Black, Passion
Fruit) 2.75

Non-Fat Milk 2.75

Eat Dessert

Messy Sundae® Vanilla ice cream,
chocolate sauce, caramel sauce,
walnuts, whipped cream 8.5

Warm Crispy Mini Donuts
Dusted with powdered sugar, served
with raspberry & chocolate sauce 5.5

Root Beer Float Vanilla ice cream,
root beer 4

Apple Empanadas Hot, crisp apple
filled turnovers sprinkled with cinnamon
& sugar, served with caramel sauce 7.5
With vanilla ice cream +2

Cotton Candy Dusted with
cocoa powder 5

Yummy Honey Cheese Pizza Mild
sheep milk cheese from Macedonia,
fresh organic oregano, orange blossom
honey, served on a flaky, thin crust 12

Salted Butterscotch Pudding
With orange whipped cream 7.5

Nutty Fudgy Sundae Vanilla ice
cream, brownie, chocolate sauce,
chopped nuts, toasted coconut,
whipped cream 9

eat well. feel good.™ - Sammy



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