



SOUPS & SALADS

Take Home our Salad Dressing for \$6. Non-Fat Honey Mustard Dressing Available Upon Request
Half Chicken Breast +5, Add Full Chicken Breast +7, Shrimp (5) +5.5

LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 7.75

FRESH TOMATO BASIL

Shaved Romano, drizzled herb oil 6.75

KOBE BEEF CHILI

Mozzarella, scallions 7.5

TUSCAN KALE AND ROMAINE

Toasted almonds, dried cranberries, feta cheese, red onion, sherry-dijon dressing
INDIVIDUAL 8.75 LARGE 13.5

THE ORIGINAL CHOPPED CHICKEN SALAD

Lettuce, tomatoes, mozzarella, fresh organic basil, Red Wine Vinaigrette dressing, choice of oven-roasted tomatoes or Kalamata olives
INDIVIDUAL 10.5 LARGE 15.5

BALSAMIC GRILLED CHICKEN SALAD

Mixed greens, Gorgonzola, walnuts, fresh organic basil, Balsamic Vinaigrette
INDIVIDUAL 10.5 LARGE 15.5

SPICY THAI GRILLED CHICKEN SALAD

Mixed greens, julienned carrots & zucchini, tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
INDIVIDUAL 10.5 LARGE 15.5

WILD ARUGULA

AND RED QUINOA SALAD (V GF)
Golden beets, tomatoes, avocado, red onion, parsley, toasted almonds, mint, scallions, Citrus Chili Vinaigrette
INDIVIDUAL 8.75 LARGE 13.5

CAESAR SALAD (GF without croutons)

Romaine, house-made garlic croutons, Romano, famous Caesar dressing
INDIVIDUAL 8.75 LARGE 13.5

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 13.5

GRILLED SHRIMP SALAD (GF)

Mixed greens, scallions, bell peppers, tomatoes, feta cheese, cilantro, organic spinach, sunflower seeds, Balsamic Vinaigrette
INDIVIDUAL 11.50 LARGE 17

CHINESE CHICKEN SALAD

Grilled chicken breast, napa cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, scallions, crispy noodles, Mandarin oranges, Soy Asian dressing
INDIVIDUAL 10.5 LARGE 15.5

TACOS • BURGERS • WRAPS

Served with your Choice of Coleslaw or French Fries
Lettuce Cups may be Substituted for Tortillas

*WAGYU CHEESEBURGER

Double patty, cheddar, lettuce, Thousand Island dressing, focaccia bun 14.5

GRILLED CHICKEN PESTO WRAP

Romaine, bell peppers, feta cheese, red onion, kalamata olives, famous Caesar dressing, pesto wrap 12.5

*MINI KOBE BEEF HAMBURGERS

Chipotle Aioli 12.5
Add Gorgonzola or aged cheddar +1

*GRILLED HAWAIIAN MAHI TACOS

Tomato-avocado salsa, napa cabbage, Chipotle sauce, flour or corn tortillas 12.75

(V) VEGETARIAN (GF) GLUTEN-FREE

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

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

SHAREABLES

HAPPY HOUR OFFERED DAILY
HALF OFF SHAREABLES
4:00 PM - 6:00 PM

CRISP BRUSSELS SPROUTS (V)

Romano, walnuts, balsamic glaze 8.25

MEATBALLS & MARINARA

Beef and pork meatball, tomato sauce, shaved Romano, crostini 8.5

CHICKEN LETTUCE CUPS

Wok aromatics, water chestnuts, Hong Kong style scallions, black bean hoisin sauce, sesame seeds 10.5

OAK ROASTED CURRIED CAULIFLOWER (V GF)

Lemon aioli 8.25

MINI DUCK TACOS

Feta, tomato, napa cabbage, tomato-cilantro cream 11.5

ASIAN SAMPLER

Garlic shrimp skewers, pork potstickers with chili ponzu, Thai chicken satays with peanut sauce 14

BABA GHANOUSH (V GF)

Roasted eggplant dip, EVOO, grilled herb flatbread 10

ADD HALF CHICKEN BREAST +5

EDAMAME (V GF)

Toasted sesame seeds 6

PORK DUMPLINGS

Cilantro, green onion, tomatoes, ponzu chili sauce 8

MEDITERRANEAN DIP SAMPLER (V)

Hummus, baba ghanoush, Lebni cheese with exotic spices, EVOO, grilled herb flatbread 11

CRAB & SHRIMP DIP

Artichoke, Romano, grilled herb flatbread 12

HUMMUS (V GF)

if served with lettuce cups) EVOO, grilled herb flatbread 10

ADD HALF CHICKEN BREAST +5

LEBNI, MEDITERRANEAN SOFT CHEESE (V GF)

if served with lettuce cups) Exotic spices, tomatoes, EVOO, grilled herb flatbread 10

TRUFFLE FRIES (V)

Romano cheese 6.75

THAI CHICKEN SATAYS

Served with spicy peanut ginger sauce 9.25

GARLIC CHEESE BREAD (V) 7.75

SPECIALTIES

OAK ROASTED CHICKEN BREAST (GF)

Fresh organic herbs, fingerling potatoes, green beans, mushrooms, garlic 17

*OAK ROASTED SALMON FILET

Asian salad, edamame, cucumber & ponzu sauce 19.5

*FLAT IRON STEAK (GF)

Herb roasted fingerling potatoes, green beans, mushrooms, garlic herb oil 20

LAMB CHOPS

Grilled with crisp brussels sprouts, fingerling potatoes, balsamic glaze 20

PASTAS

Whole wheat pasta available upon request for pasta dishes

TOMATO ANGEL HAIR

Tomatoes, garlic, chicken broth, EVOO, basil 14

BROWN RICE PENNE (GF) OR SPAGHETTI BOLOGNESE

Beef-tomato sauce, shaved Romano 17.75

CHICKEN TEQUILA FETTUCCINE

Spinach fettuccine, bell peppers, red onion, jalapeño, tequila-lime cream sauce 17.75

SPICY CHICKEN ANGEL HAIR

Sun dried tomato, basil, garlic, EVOO, spices 17.5

SPAGHETTI AND MEATBALLS

Beef and pork meatballs, marinara sauce, Romano cheese and basil 17.5

SHRIMP ANGEL HAIR

Roasted mushrooms, artichoke, carrots, zucchini, lobster cream sauce 19.75

WOODFIRED PIZZAS

All Woodfired Pizzas Made with Mozzarella Cheese

Gluten-Free Crust (GF) +4 Whole Wheat Crust +1 Daiya Vegan Cheese +2 Low Fat Mozzarella Cheese

BURRATA & PESTO (V)

Burrata, basil pesto, Romano, house-made tomato sauce 12.25

ROYAL HAWAIIAN

Fresh golden pineapple, Canadian bacon, tomato sauce 13.25

ORGANIC ARUGULA & PEAR

Prosciutto, Gorgonzola, organic arugula salad tossed in Balsamic Basil dressing 13.5

GARLIC CHICKEN

Sautéed mushrooms, bell peppers, red onion, roasted garlic sauce 13.25

MARGHERITA (V)

Tomatoes, roasted garlic sauce, fresh basil 12

ROAST CRIMINI & SHIITAKE (V)

Sun-dried tomato, kale, house-made tomato sauce, scallion 12.75

ALL-NATURAL PEPPERONI

Fresh organic oregano, house-made tomato sauce 12

LADOU'S BARBECUE CHICKEN

Smoked Gouda, bbq sauce, red onion, cilantro 13.5

NEW YORK STYLE

Sautéed mushrooms, all-natural pepperoni, salami, Italian sausage, house-made tomato sauce 13.75

GOAT CHEESE (V)

Sautéed mushrooms, garlic, organic spinach, red onion 13.25

SPICY ITALIAN SAUSAGE

Fresh organic oregano, house-made tomato sauce 13.25

FIVE CHEESE (V)

Smoked Gouda, raclette, Romano, mozzarella, Gorgonzola 12

THAI CHICKEN

(Gluten-free option not available) Julienned vegetables, cilantro, scallions, peanuts, lime juice, fresh mint, spicy Thai peanut sauce 13.25

MOZZARELLA CHEESE (V)

Fresh organic basil, house-made tomato sauce 10.75

SICILIAN

All natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onion 13.25

ARTICHOKE (V)

Roast garlic sauce, arugula, Gorgonzola 13.5

TUSCAN (V)

Roma tomatoes, wild mushroom, garlic, Gorgonzola, red onion, oregano 13.25

THIN CRUST SUN-DRIED TOMATO (V)

Goat cheese, pine nuts, basil, crispy french style crust 13.25

THIN CRUST BRIE CHEESE & TRUFFLE OIL (V)

Sautéed mushrooms, crispy french style crust, Brie cheese only 13.25

FL, RB, SH 12.17

EAT WELL. FEEL GOOD.

DRINK WHITE WINE

| | GL | BTL |
|---|------|-----|
| MANAGER'S SPECIAL | 8 | 28 |
| CHARDONNAY, RAVENSWOOD, CALIFORNIA Succulent layers of peach & citrus fruit with hints of toasted oak. | 8.5 | 35 |
| CHARDONNAY, FRANCISCAN, NAPA Bouquet of pear, vanilla bean, and hazelnut with a lovely creamy finish and a touch of Meyer lemon. Certified Napa Green | 13.5 | 56 |
| CHARDONNAY, CLOS DU BOIS Enticing aromas of ripe Asian pear, apple blossom, peach and sweet lemon drop. 85 pts | 10.5 | 40 |
| CHARDONNAY, SIMI RUSSIAN RIVER VALLEY RESERVE Aromas of white flowers, toasted brioche and lime zest with a mouthwatering finish on the palate. Certified Green | | 52 |
| SAUVIGNON BLANC, MONKEY BAY, NEW ZEALAND Fresh, crisp and clean with zesty flavors of ripe tropical fruits and zingy acidity. | 8 | 30 |
| SAUVIGNON BLANC, KIM CRAWFORD, NZ Intense aromas of gooseberry, passion fruit and citrus. (87 pts) | 13 | 48 |
| PINOT GRIGIO, MEZZACORONA, ITALY (SA) From sweet, copper-colored grapes. Pleasant, delicate, fruity, & elegantly balanced. 87 pts | 8 | 30 |
| PINOT GRIGIO, COPPOLA, BIANCO, CALIFORNIA Soft notes of pineapple, peaches, lemon and plumeria. SA | 9 | 34 |
| RIESLING, CHATEAU STE. MICHELLE, WASHINGTON Sweet lime & peach character with subtle mineral notes. | 8.5 | 31 |
| RIESLING, FESS PARKER, SANTA BARBARA COUNTY Classic flavors of Riesling grape, apples and floral. (86pts) | 10 | 35 |
| ROSÉ, JEAN LUC COLUMBO, COTE BLEU, FRANCE Bright pink with flavors of fresh strawberry & cherry. | | 40 |
| SPARKLING BRUT, MUMM NAPA (SPLIT) Gorgeously balanced, hints of melon & spice with a crisp lingering finish. 90 pts | 15.5 | |

DRINK RED WINE

| | GL | BTL |
|---|-----|-----|
| MANAGER'S SPECIAL | 8 | 28 |
| PINOT NOIR, MEIOMI, CALIFORNIA Silky texture with bright jammy strawberry fruit with just a touch of mocha. Wine Spectator Top 100 | 15 | 56 |
| PINOT NOIR, MARK WEST, CALIFORNIA Layered flavors of red and black cherries, along with cranberries and a spicy note of cardamom from oak aging | 9.5 | 34 |
| PINOT NOIR, COPPOLA DIRECTOR'S Aromas of pomegranate, cherry & earthen components, beautiful minerality, with an elegant finish. 91 pts | | 60 |
| CABERNET SAUVIGNON, PASO CREEK, PASO ROBLES Lush & intense flavor of black cherry with hints of vanilla bean. (91 pts) | 12 | 46 |
| CABERNET SAUVIGNON, PENFOLDS RAWSON'S RETREAT Violet and blueberry fruit aromas with a hint of spice from the subtle use of oak. | 8 | 30 |
| CABERNET SAUVIGNON, FRANCISCAN, NAPA VALLEY Rich bouquet of dark cherry, cocoa, clove, plum and tobacco. (86 pts) | | 60 |
| CHIANTI, GABBIANO, ITALY Aromatic hints of violets on the nose, fruit forward flavors of cherries & blackberries. (86 pts) | 8 | 30 |
| CHIANTI, CASTELLO QUERCETO, ITALY Intense ruby red with garnet glints. Full-bodied with wonderful aromas of blackberry & spice. 91 pts. | | 46 |
| MERLOT, 14 HANDS, WASHINGTON Subtle flavors of boysenberry, pie crust and allspice, surrounding a bright cherry core | 9.5 | 34 |
| MERLOT, ALEXANDER VALLEY VINEYARDS, SONOMA Red fruits, cassis, plum, a little mint and vanilla with a soft balanced finish (91pts) | | 62 |
| MALBEC, TRAPICHE, ARGENTINA A rich, red-colored wine, violet hues, with a touch of truffle and vanilla. (90 pts) | 9 | 33 |
| ZINFANDEL, RAVENSWOOD, OLD VINE SONOMA Flavors of blackberry & black cherry with a touch of cinnamon & vanilla in the finish. 90 pts | 8.5 | 31 |

DRINK BEER

| BOTTLE (PREMIUM) | |
|---|------|
| HEINEKEN (LAGER, 5.4%) Mildly bitter taste, fresh, fruity aroma, bright color and exceptional clarity in this lager come from using the purest water, hops and barley malt. | 5.75 |
| CORONA (PALE LAGER, 4.6%) Smooth taste that offers the perfect balance between heavier European imports and lighter domestic beer | 5.75 |
| AMSTEL LIGHT (LIGHT LAGER, 3.5%) At just 95 calories per bottle, its unique mixture of barley and hops delivers a full, never diluted flavor that's just as tasty as regular beer. | 5.75 |
| NEWCASTLE (BROWN ALE, 4.7%) Simple straight forward. Providing a malt sweetness, tiny bit of grain and then an English hop bitter finish. | 5.75 |
| PERONI (NASTRO AZZURO, EXPORT LAGER, 5.1%) One of Italy's finest. Dignified taste and smooth, clean finish. | 5.75 |
| DRAFT | |
| BLUE MOON (BELGIAN WHITE WHEAT, 5.4%) This Belgian white starts with a smooth, crisp and tangy flavor and ends with a coriander and orange spiciness. | 5.75 |
| PYRAMID HEFEWEIZEN (UNFILTERED WHEAT ALE, 5.2%) Holding unique amongst many American wheat beers. Emphasizing the malt component, while providing a light to medium bodied flavor with a refreshing fruitiness. | 5.75 |
| SIERRA NEVADA (SEASONAL) Premium ingredients and time-honored brewing techniques making this a truly exceptional beer. | 5.75 |
| BUD LIGHT (AMERICAN LIGHT LAGER, 4.2%) A classic light-bodied brew with a fresh, clean and subtle hop aroma, delicate malt sweetness and crisp aftertaste. | 4.75 |
| BOTTLE (DOMESTIC) | |
| COORS LIGHT | 4.75 |
| MICHELOB ULTRA | 5.25 |
| MILLER LIGHT | 4.75 |
| REDBRIDGE (GF) | 5.25 |
| O'DOUL'S (NON-ALCOHOLIC) | 4.75 |

BEVERAGES

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| PELLEGRINO sparkling 500ml 4.25 / 1L 6.5 |
| CAFÉ MOTO COFFEE 3 |
| CAPPUCCINO 3.75 / ESPRESSO 3 |
| BOTTOMLESS SOFT DRINKS 2.95 Coca-Cola products |
| GREEN PLANET WATER still, 500ml 3 |
| NUMI FAIR TRADE ORGANIC HOT TEA (Assorted) 3 |
| ICED TEA (Organic Black, Passion Fruit) 3 |
| NON-FAT MILK 3 |

SIGNATURE COCKTAILS

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| RED ROCK SUNSET Rum, Vodka, Triple Sec, Peach Schnapps, Pineapple Juice | 11 |
| SAMMY'S BLOODY MARY Vodka, Big Daddy's Bloody Mary mix | 10 |
| SKINNY MARGARITA Cuervo Gold Tequila, Agave Nectar, Lime | 13 |
| PEARTINI Grey Goose Pear Vodka, St. Germain, Sweet N Sour, Lemon | 14 |
| HORSES NECK Makers Mark Bourbon, Ginger Beer, Lemon | 10 |
| RASPBERRY MARTINI Vodka, Raspberries, Agave Nectar, Lemon, Sprite | 11 |
| CC COOLER Tanqueray Gin, Cucumber, Lime, Simple Syrup, Mint | 9 |
| STOLI MULE Stoli Vodka, St. Germain, Ginger Beer | 11 |
| MOJITO ITALIANO Prosecco, Fresh Mint, Captain Morgan White Rum, Lime Juice | 13 |
| POMEGRANATE MARGA-TINI Tequila, Pomegranate Liqueur, Agave Nectar, Lime Juice, Lemon | 10 |
| LEMON DROP MARTINI Grey Goose Citron, Simple Syrup, Lemon Juice, Triple Sec | 10 |

Sammy's Woodfired Pizza and Grill has celebrated 26 years of spectacular food in San Diego, Las Vegas and beyond.

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. Our chicken is fresh & natural with no artificial flavors, chemicals, preservatives, or hormones.

SH 9-27-16

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.

SO = International Environmentally Sensitive D.O.C.G = Determination of Controlled and Guaranteed Origin SA = Sustainable Agriculture