

SOUPS & SALADS

Take Home our Salad Dressing for \$6. Non-Fat Honey Mustard Dressing Available Upon Request
Half Chicken Breast +5.5, Add Full Chicken Breast +8, Shrimp (5) +7

LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 8

FRESH TOMATO BASIL

Shaved Romano, drizzled herb oil 7

KOBE BEEF CHILI ^{GF}

Mozzarella, scallions 7.75

HEARTS OF ROMAINE SALAD ^V ^{GF} **NEW**

Roma tomato, Gorgonzola, cucumber, house dressing, parsley 9.5

THE ORIGINAL CHOPPED

CHICKEN SALAD ^{GF}

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

INDIVIDUAL 11.25 LARGE 16.25

GREEK SALAD ^V ^{GF}

Romaine, organic spinach, bibb lettuce, red onion, Kalamata olives, tomatoes, Persian cucumbers, pepperoncini, crumbled feta cheese, House dressing

INDIVIDUAL 9.5 LARGE 14.25

TUSCAN KALE AND ROMAINE ^V ^{GF} **NEW**

Toasted almonds, dried cranberries, feta cheese, red onion, sherry-dijon dressing
INDIVIDUAL 8.95 LARGE 15.95

BALSAMIC GRILLED CHICKEN SALAD ^{GF}

Mixed greens, Gorgonzola, walnuts, fresh basil, Balsamic Vinaigrette
INDIVIDUAL 11.25 LARGE 16.25

SPICY THAI GRILLED CHICKEN SALAD

Mixed greens, julienne carrots & zucchini, tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
INDIVIDUAL 11.25 LARGE 16.25

GRILLED SHRIMP SALAD ^{GF}

Mixed greens, scallions, bell peppers, tomatoes, crumbled feta cheese, cilantro, spinach, sunflower seeds, Balsamic Vinaigrette
INDIVIDUAL 12.25 LARGE 18.25

CAESAR SALAD (^{GF} without croutons)

Romaine, garlic croutons, Romano, Caesar dressing
INDIVIDUAL 9.5 LARGE 14.25

WOODFIRED PIZZAS

All Woodfired Pizzas Made with Mozzarella Cheese Gluten-Free Crust ^{GF} +4 Daiya Vegan Cheese +2

SICILIAN **NEW**

All natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onion 13.75

TUSCAN ^V **NEW**

Roma tomatoes, wild mushroom, garlic, Gorgonzola, red onion, oregano 13.75

NEW YORK STYLE

Sautéed mushrooms, all-natural pepperoni, salami, Italian sausage, house-made tomato sauce 14

ORGANIC ARUGULA & PEAR

Prosciutto, Gorgonzola, Pear, organic arugula salad tossed in Balsamic Basil dressing 13.25

GARLIC CHICKEN OR SHRIMP

Sautéed mushrooms, bell peppers, red onion, roasted garlic sauce 13.75

MARGHERITA ^V

Tomatoes, roasted garlic sauce, fresh basil 12.5

ALL-NATURAL PEPPERONI

Fresh organic oregano, house-made tomato sauce 12.5

PASTAS

Gluten-Free pasta available upon request for pasta dishes

TOMATO ANGEL HAIR

Tomatoes, garlic, chicken broth, EVOO, basil 14.95

FETTUCCINE ALFREDO

Fresh egg fettuccine, cream sauce, Pecorino Romano, tomatoes 14.5 Add chicken +5.5

CHICKEN TEQUILA FETTUCCINE

Spinach fettuccine, bell peppers, red onion, jalapeño, tequila-lime cream sauce 16.95

SHRIMP ANGEL HAIR **NEW**

Roasted mushrooms, artichoke, carrots, zucchini, lobster cream sauce 18.95

^V VEGETARIAN

^{GF} GLUTEN-FREE

SAMMYS

SHAREABLES

HAPPY HOUR OFFERED DAILY
HALF OFF SHAREABLES 3:00 PM - 6:00 PM

SEARED SCALLOPS **NEW**

Crisp potato pancakes, hollandaise sauce, scallion oil, cilantro 20

MINI DUCK TACOS

Feta, tomato, napa cabbage, kefir, cilantro ranch 12.25

CHICKEN LETTUCE CUPS

Wok aromatics, water chestnuts, Hong Kong style scallions, black bean hoisin sauce, sesame seeds 11

CRAB & SHRIMP DIP

Artichoke, Romano, green onions, grilled herb flatbread 12.5

BABA GHANOUSH ^V

(^{GF} if served with lettuce cups)

Roasted eggplant dip, EVOO, grilled herb flatbread 10.5

EDAMAME ^V ^{GF}

Toasted sesame seeds 6.25

CRISP BRUSSELS SPROUTS ^V

Romano, walnuts, balsamic glaze 8.5

MEATBALLS & MARINARA

Beef & pork meatball, tomato sauce, Romano, crostini 8.75

LEBNI, MEDITERRANEAN SOFT CHEESE ^V

(^{GF} if served with lettuce cups)

Exotic spices, tomatoes, EVOO, grilled herb flatbread 10.5

TRUFFLE FRIES ^V

Romano cheese, parsley, truffle oil 7.25

HUMMUS ^V

(^{GF} if served with lettuce cups)

EVOO, grilled herb flatbread 10.5

PORK DUMPLINGS

Cilantro, green onion, tomatoes, ponzu chili sauce 8.25

MEDITERRANEAN DIP SAMPLER ^V

(^{GF} if served with lettuce cups)

Hummus, baba ghanoush, Lebni cheese with exotic spices, EVOO, grilled herb flatbread 11.25

SWEET CHILI GLAZED CHICKEN WINGS

Sesame, Scallions 10.5

CRISPY SPRING ROLLS

Seasoned pork in Menlo with sweet chili sauce 8

CRISPY CHICKEN TENDERS

Served with coleslaw, ranch or BBQ sauce 10.25

GARLIC CHEESE BREAD 8

*HOT ROCK

Sliced New York steak, chili ponzu, miso sauce pickled cucumbers 14.5

DESSERT

MESSY SUNDAE* 10.25 ^{GF}

WARM CRISPY MINI DONUTS 6.75

SALTED CARAMEL PUDDING 8.25

FLOURLESS CHOCOLATE CAKE 9.25 ^{GF}

STICKY TOFFEE PUDDING CAKE 10.5 **NEW**

COTTON CANDY 5.75 **NEW**

SPECIALTIES

*OAK ROASTED SALMON FILET

Asian salad, edamame, cucumber & ponzu sauce 20

OAK ROASTED CHICKEN BREAST ^{GF}

Fresh organic herbs, fingerling potatoes, green beans, mushrooms, garlic 17.5

STEAK & FRIES

10 oz choice New York steak, crisp Parmesan french fries 28.25

*FLAT IRON STEAK ^{GF}

Herb roasted fingerling potatoes, green beans, mushrooms, garlic herb oil 20.5

LAMB CHOPS

Grilled with crisp brussels sprouts, fingerling potatoes, balsamic glaze 20.5

ASIAN INSPIRED

MONGOLIAN SHRIMP **NEW**

Pineapple fried rice, mango salsa, beurre blanc sauce, sweet chili sauce 22

SALT & PEPPER SHRIMP

Wok fried shrimp, rice, bell peppers, white onion, jalapeño peppers, garlic and five spice salt 14

GRILLED PORK CHOP

Marinated pork loin, rice, pickled slaw and spicy slaw 10.25

ROAST DUCK WONTON NOODLE SOUP

Duck broth, egg noodle, roast duck, wontons and baby bok choy 14.25

GRILLED SHORT RIB

Marinated boneless short rib, rice, pickled slaw and spicy slaw 12.75

BANGKOK NOODLES **NEW**

Spaghetti noodles, julienne carrots and zucchini, peanut sauce, bean sprouts, scallions, peanuts 14.95
Garlic Chicken +5.5 Garlic Shrimp +7

HO FAN PHO

Beef broth, chow fun noodle, rough flank, beef meatballs, tripe, rare steak, cilantro, green and white onions. Served with Thai basil, sprouts, jalapeño peppers, hoisin and sriracha 12.75

KUNG PAO CHICKEN OR CALAMARI

Bell peppers, onion, red chili, peanuts, spicy caramelized rice vinegar sauce with steamed rice 14.25

BEEF PHO

Beef broth, rice noodle, rough flank, beef meatballs, tripe, rare steak, cilantro, green and white onion. Served with Thai basil, sprouts, jalapeño peppers, hoisin and sriracha 13

TACOS • BURGERS

Served with your Choice of Coleslaw or French Fries • Lettuce cups may be substituted

*WAGYU CHEESEBURGER

Double patty, cheddar, lettuce, Thousand Island dressing, Brioche bun 14.75

PULLED PORK SLIDERS

Lightly coated in BBQ sauce, topped with coleslaw 10.75

*MINI WAGYU BEEF HAMBURGERS

Chipotle Aioli 13

Add Gorgonzola or aged cheddar +1

*GRILLED HAWAIIAN MAHI TACOS

Tomato-avocado salsa, Napa cabbage, Chipotle sauce, flour or corn tortillas 13.25

BREAKFAST

Served 24 Hours a day / 7 Days a week • Served with a choice of breakfast potatoes or fresh fruit

VEGETARIAN OMELETTE

Spinach, tomato, bell pepper, onion and toast 9.5

STEAK & EGGS

8 oz flat iron steak, 2 eggs any style, and toast 15.5

BREAKFAST CROISSANT

Eggs, grilled tomato, Cheddar cheese, and choice of: Canadian bacon, Sausage, or bacon. 10.25

DENVER OMELETTE

Bell pepper, ham, onion, cheddar, mozzarella and toast 10.75

BUTTERMILK PANCAKES

Served with whipped butter, powdered sugar and maple syrup 7.5

LEMON & FRESH BLUEBERRY PANCAKES

Served with whipped butter, powdered sugar and maple syrup 11.25

2 EGGS ANY STYLE

Bacon or turkey sausage, and toast 10

BRIOCHE FRENCH TOAST

Topped with almonds and served with whipped butter, powdered sugar and maple syrup 8.5

BISCUITS & GRAVY

Buttermilk biscuits and sausage gravy 9

BREAKFAST BURRITO

Pork sausage, pepperjack cheese, breakfast potatoes, bell peppers, onions, and scrambled eggs wrapped in flour tortilla. Served with Salsa Fresca. 10.25

MINI BREAKFAST SANDWICHES

Turkey sausage, Smoked Gouda, Scrambled eggs with jalapenos and scallions. 10.25

BREAKFAST TACOS [3]

Corn of flour tortilla, scrambled eggs, Spanish chorizo, pepperjack cheese, green chilis, and cilantro. Served with Salsa Fresca. 9.75

MAKE YOUR OWN OMELETTE

Choose four items: Ham, italian sausage, bacon, onion, jalapeño, bell peppers, mushrooms, tomato, scallions, spinach, mozzarella, smoked gouda,pepper jack, cheddar and toast 11.25

SIDES

WARM CRISPY MINI DONUTS 6.75, FRUIT SALAD 3.75, BREAKFAST POTATOES 3, BACON [4] 4.5, SAUSAGE [3] 3.5, 2 EGGS ANY STYLE 2.75, SAUSAGE GRAVY 3.5, BUTTERMILK PANCAKE [1] 2.75, TOAST [WHEAT,WHITE or SOURDOUGH] 2.5, CROISSANT 3, STEEL CUT OATMEAL 6.75

EAT WELL. FEEL GOOD.

BEVERAGES

BOTTOMLESS SOFT DRINKS	3.25
CAFÉ MOTO COFFEE	3.25
Decaf or Regular	
ESPRESSO	3.5
CAPPUCCINO	4
NUMI FAIR TRADE ORGANIC HOT TEA	3.5
Assorted flavors	
ICED TEA	3.25
Organic Black, Passion fruit	
VOSS SPARKLING	375ml 4 / 875ml 9
VOSS SPARKLING	375ml 4.5
Orange, Lemon	
VOSS NATURAL SPRING WATER	500ml 4

HANDCRAFTED COCKTAILS

RASPBERRY LEMON DROP	9
Stoli, Triple Sec, Raspberry Liquor, Lemon Juice, Cranberry Juice, and Raspberries	
BLUEBERRY REFRESHER	9
Stoli blueberry, St Germain, Triple Sec, Fresh Blueberries, Lemon Wedge, Sprite	
RASPBERRY ICED MULE	8
Fresh Raspberries, Fresh Mint, Stoli Razberry, Lemoncello, Ginger Beer	
IRISH MULE	8
Jameson, Limce Juice, Ginger Beer	
BERRY LEMONADE	9
Stoli, Triple Sec, Strawberry, Lemonade, Raspberries, and Sweet and Sour	
RASPBERRY MOJITO	9
Bacardi, Raspberries, Lime Juice, Mint, Raspberry Liquor, and Soda	
JALAPEÑO CILANTRO MARGARITA	9
Azunia Blanc, Triple Sec, Lime Juice, Jalapeño, and Cilantro	
BLUE DREAM	9
Fresh Blueberries, Fresh Mint, Stoli Razberry, Triple Sec, Sweet and Sour, Top with Blueberry Red Bull	
MOSCOW MULE	8
CAS 1854, Ginger Beer, and Lime Juice	
RED ROCK SUNSET	8
Vodka, Rum, Triple Sec, Sweet and Sour, Peach Schnapps, Pineapple, and Grenadine	
TITO'S MEXI-TINI	9
Titos, Lemon Juice, Lime Juice, Simple Syrup Tajin Rim	

BREAKFAST COCKTAILS

BLOODY MARY	7
CAS 1854, Big Daddy's Fully Loaded mix	
RED or WHITE SANGRIA	10
Brandy, Peach liqueur, lemon, lime, orange	
BOTTOMLESS MIMOSA*	15
Brut champagne, fresh squeezed orange juice	
SPARKLING, MUMM NAPA BRUT PRESTIGE (SPLIT)	15
SPARKLING, JP CHENET, BRUT	8

*Offered from 6am - 1pm

DRINK BEER

Available in bottle	
FIRESTONE 805	6
(Blonde Ale, ABV 4.7%) Paso Robles, CA	
BLUE MOON	6
(Belgian white, ABV 5.4%) Golden, CO	
SIERRA NEVADA	6
(Pale Ale, ABV 5.6%) Chico, CA	
BEAR REPUBLIC RACER 5	6.5
(IPA, ABV 7.5%) Headlsburg, CA	
BALLAST POINT SCULPIN	6.5
(IPA, ABV 7%) San Diego, CA	
GREEN FLASH WEST COAST	6.5
(IPA, ABV 8.1%) San Diego, CA	
LAGUNITAS	6
(IPA, ABV 6.2%) Petaluma, CA	
SAMUEL ADAMS BOSTON LAGER	5.5
(Lager, ABV 5%) Boston, MA	
REVISION IPA 2	7.25
(DIPA, ABV 8%) Reno, NV	
TRACK 7 DAYLIGHT	6
(Amber, ABV 6.25%) Sacramento, CA	
KARL STRAUSS AURORA HOPPYALIS	6
(IPA, ABV 5.8%) San Diego, CA	
STONE ARROGANT BASTARD ALE	6
(IPA, ABV 7.2%) San Diego, CA	
STELLA ARTOIS	5
(Lager, ABV 5%) Belgium	
GREEN FLASH GFB	5
(Blonde, ABV 4.8%) San Diego	
DRAKES DENOGINIZER DIPA	7
(Double IPA, ABV 9.75%) San Leandro, CA	
NEW GLORY UBAHDANK	6.5
(IPA, ABV 7.2%) Sacramento, CA	
KNEE DEEP BREAKING BUD	6.5
(IPA, ABV 6.5%) Auburn, CA	
MAD RIVER JAMAICA RED	6
(Amber, ABV 6.5%) Humboldt, CA	
DESCHUTES FRESH SQUEEZED	6
(IPA, ABV 6.4%) Bend, OR	
FOUNTAINHEAD BREWERY SEASONAL	6.5
(IPA, ABV 5.5%) Sacramento, CA	
SUDWERK NORTHERN PILSNER	6
(IPA, ABV 5.3%) Davis, CA	
NEWCASTLE	5.5
(Brown Ale, ABV 4.7%) Nederland, BV	
MODELO	5.5
(Lager, ABV 4.4%) Mexico	
GUINNESS  (only)	6
(Stout, ABV 4.2%) Ireland	
HEINEKEN 	5.5
(Lager, ABV 5.4%) Netherlands	
CORONA 	5.5
(Lager, ABV 4.5%) Mexico	
BUD LIGHT 	5
(Lager, ABV 4.2%) St. Louis, MO	
COORS LIGHT 	5
(Lager, ABV 4.2%) Golden, CO	
CRISPIN  (only)	5.5
(Hard Cider, ABV 5%) Colfax, CA	
CLAUSTHALER PREMIUM  (only)	5
(Low Alcohol)	
NEW BELGIUM BREWING CO HAZY	6
(IPA, ABV 7.5%) Fort Collins, CO	
COMMON CIDER (12oz)	6
Blood Orange Tangerine • Hibiscus Saison Blackberry Sangria • Pineapple Guava	
ROTATING SEASONAL SELECTION	6.5

DRINK WHITE WINE

MANAGER'S SPECIAL	8
CHARDONNAY, GREYSON CELLARS, CALIFORNIA	8.5 32
Rich & complex with pineapple, pear & oaky vanilla flavors. 90 pts	
CHARDONNAY, MARK WEST, CA	9 34
Bright straw gold aromas of peach and tropical fruit 86 pts (SA)	
CHARDONNAY, ROMBAUER VINEYARDS, CARNEROS	18 65
Aromas of apple, citrus and melon are layered with crème brûlée and a touch of butter 92 pts	
CHARDONNAY, MER SOLIEL RESERVE 2012, MONTEREY	62
Golden color, opulent peach, honey and crisp apple with memorable finish 89 pts (SA)	
MOSCATO, BERINGER, NAPA VALLEY	8 26
Very bright and aromatic green apple aromas with a crisp yet delicate sweetness	
PINOT GRIGIO, CASTELLO DI GABBIANO ITALY	8 28
Straw yellow with evident notes of almond and magnolia	
PINOT GRIGIO, COPPOLA BIANCO	9 34
Fruity fragrance of fresh grapefruit with medium dry finish of orange blossom 83 pts	
RIESLING, CHATEAU ST. MICHELLE, WA	8.5 32
Slightly sweet lime and peach character with subtly mineral notes 90 pts	
ROSE, JEAN LUC COLUMBO, FRANCE	38
A succulent wine bursting with fresh berry aromas finishing semi-dry 86 pts (SA)	
SAUVIGNON BLANC, NOBILO, NEW ZEALAND	9.75 35
Aromatic, crisp and clean with zesty flavors of gooseberry and tropical fruit 86 pts	
SAUVIGNON BLANC, ESTANCIA, MONTEREY	9 34
Crisp acidity with honeydew melon & a refreshing minerality	
SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND	51
Flavors of passionfruit and gooseberry, with a fresh and lingering finish 89 pts	
SAUVIGNON BLANC, ROTH, ALEXANDER VALLEY	10.5 37
Food friendly, refreshing and lush wine. Vibrant flavors of grapefruit, mango and lime zest	
WHITE ZINFANDEL, BERINGER, NAPA	8 28
Fresh red berry, citrus and melon aromas with subtle hints of nutmeg and clove.	
SPARKLING	
SPARKLING, J.P. CHENET BRUT, FRANCE	8 30
SPARKLING, MUMM NAPA BRUT PRESTIGE [SPLIT]	15
SPARKLING, ROEDERER ESTATE "LE ERMITAGE", ANDERSON VALLEY	85
CHAMPAGNE, VEUVE CLICQUOT, BRUT, YELLOW LABEL REIMS, FRANCE	110
CHAMPAGNE, DOM PERIGNON BRUT 2006	295

DRINK RED WINE

MANAGER'S SPECIAL	8
BARBERA D'ALBA, MARCHESI DI BAROLO BARBERA RUVEI, ITALY	45
Fantastic aromas of dried cherry and spice with a velvety and satisfying finish	
CABERNET SAUVIGNON, EDGE BY SIGNORELLO 2013, NAPA VALLEY	12 46
Shows cassis fruit with a deep ruby/purple color and supple, velvety tannins 88 pts WE	
CABERNET SAUVIGNON, MOLLYDOOKER MAITRE D', AUSTRALIA	60
Balanced with integrated spicy notes with raspberry and black currant 91 pts	
CABERNET SAUVIGNON, ROBERT MONDAVI, NAPA	61
Lush fruity core ripe blackberry and fresh red and black currant 89 pts	
CABERNET SAUVIGNON, CAYMUS, 2014, NAPA	150
Explosive, bright and balanced with flourishes of cocoa and sweet tobacco 92 pts WS	
CARMENERE, SANTA RITA, CHILE	8 28
Classic grape of Chile with wild berry and signature brambly aromas	
MERLOT, 14 HANDS, WASHINGTON	8 30
Classic Washington state aromas of blueberry, plum and cherry	
PINOT NOIR, MEIOMI, 2015, CALIFORNIA	13 46
Boysenberry and dark cherry flavors with aromas of strawberry and jam, mocha and vanilla 87 pts WE	
PINOT NOIR, FORMATION, 2014 MONTEREY	10 35
Flavors of ripe black cherries and earth with a balanced acidity and silky texture 86 pts WE	
PINOT NOIR, ETUDE, 2011, CARNEROS	80
Juicy dark fruit and hints of mushroom and truffle with a silky texture 89 pts	
PINOT NOIR, FLOWERS, 2014 SONOMA COAST	115
Aromas of strawberry and forest floor with flavor layers of blood orange and hibiscus 90 pts WE	
CABERNET SAUVIGNON, BROADSIDE, 2014 PASO ROBLES	10 35
Red fruit and cedar aromas with raspberries, blackberries and earthy flavors 88 pts WE	
SYRAH, QUPE BIEN NACIDO VINEYARD, 2010 SANTA MARIA VALLEY	71
Brambly blueberry pie filling with a hint of toffee, finish is structured and elegant 88 pts	
ZINFANDEL, CLINE CELLARS ANCIENT VINES SONOMA	11 39
Aromas of blackberry, cinnamon and spice with a hint of vanilla 91 pts WW	
ZINFANDEL, ROMBAUER, 2014 NAPA	70
Lush and concentrated flavors of ripe cherry, dark berries and vanilla 91 pts WW	

Sammy's Woodfired Pizza and Grill has celebrated 26 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. To conserve resources, water, bread & butter are available upon request.