

## SOUPS & SALADS

Take Home our Salad Dressing 6. Non-Fat Honey Mustard Dressing Available Upon Request  
Half Chicken Breast +5.25, Add Full Chicken Breast +7, Shrimp (4) +6.5

### LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 7.95

### FRESH TOMATO BASIL

Shaved Romano, drizzled herb oil 6.75

### KOBE BEEF CHILI

Mozzarella, scallions 7.75

### THE ORIGINAL CHOPPED CHICKEN

Lettuce, tomatoes, mozzarella, fresh organic basil, Red Wine Vinaigrette dressing, choice of oven-roasted tomatoes or Kalamata olives  
INDIVIDUAL 11 LARGE 17.95

### BALSAMIC GRILLED CHICKEN

Mixed greens, Gorgonzola, walnuts, fresh organic basil, Balsamic Vinaigrette  
INDIVIDUAL 11 LARGE 17.95

### 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 17.95

### HEARTS OF ROMAINE SALAD

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

### CAESAR SALAD

(GF) without croutons)  
Romaine, house-made garlic croutons, Romano, famous Caesar dressing  
INDIVIDUAL 8.95 LARGE 15.95

### GRILLED SHRIMP SALAD

Mixed greens, scallions, bell peppers, spinach, tomatoes, feta cheese, cilantro, organic sunflower seeds, Balsamic Vinaigrette  
INDIVIDUAL 12.95 LARGE 20.95

### GREEK SALAD

Romaine, organic spinach, bibb lettuce, red onion, Kalamata olives, tomatoes, Persian cucumbers, pepperoncini, crumbled feta cheese, House dressing  
INDIVIDUAL 8.95 LARGE 15.95

### WILD ARUGULA & RED QUINOA SALAD

Golden beets, tomatoes, avocado, red onion, parsley, toasted almonds, mint, scallions, Citrus Chili Vinaigrette  
INDIVIDUAL 9.95 LARGE 16.95

### SPICY THAI GRILLED CHICKEN SALAD

Mixed greens, julienne carrots & zucchini, tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing  
INDIVIDUAL 10.5 LARGE 17.95

### TUSCAN KALE AND ROMAINE

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

## TACOS • BURGERS • WRAPS

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

### \*GRILLED HAWAIIAN MAHI TACOS

Tomato-avocado salsa, napa cabbage, Chipotle sauce, flour or corn tortillas 12.95

### \*WAGYU CHEESEBURGER

Double patty, cheddar, lettuce, Thousand Island dressing, Bread & Cie brioche bun 14.95

### IMPOSSIBLE BURGER

Try the new vegetarian burger that is made from plants but tastes like meat. Served with lettuce, cheddar, Thousand Island dressing, Bread & Cie brioche bun 15.95

### GRILLED CHICKEN PESTO WRAP

Romaine, bell peppers, feta cheese, red onion, Kalamata olives, famous Caesar dressing, pesto wrap 11.95

### \*MINI WAGYU BEEF HAMBURGERS

Chipotle Aioli 12.75

Add Gorgonzola or aged cheddar +1

## PASTAS

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

### CHICKEN FETTUCINE ALFREDO

Garlic, Romano cheese, alfredo sauce, fettuccine, roma tomatoes, parsley 17.50

### SPAGHETTI BOLOGNESE

Beef-tomato sauce, shaved Romano 17.95

### TOMATO ANGEL HAIR

Tomatoes, garlic, chicken broth, EVOO, basil 14.95

### SHRIMP ANGEL HAIR

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

### CHICKEN TEQUILA FETTUCCINE

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

### ASIAN SHRIMP PASTA

Spaghetti, julienne carrots and zucchini, peanut sauce, bean sprouts, scallions 18.75

### SPICY CHICKEN ANGEL HAIR

Sun dried tomato, basil, garlic, EVOO, spices 15.75

### SPAGHETTI AND MEATBALLS

Beef and pork meatballs, marinara sauce, Romano cheese and basil 17.75

# SAMMY'S

## SHAREABLES

**\*HAPPY HOUR OFFERED DAILY - HALF OFF SHAREABLES**  
**4:00 PM - 6:00 PM**  
**\*Dine-In Only**

### MINI DUCK TACOS

Feta, tomato, napa cabbage, tomato-cilantro cream 11.25

### CHICKEN LETTUCE CUPS

Wok aromatics, water chestnuts, Hong Kong style scallions, black bean hoisin sauce, sesame seeds 11.25

### CRAB & SHRIMP DIP

Artichoke, Romano, grilled herb flatbread 12.25

### BABA GHANOUSH

(GF) if served with lettuce cups)  
Roasted eggplant dip, EVOO, grilled herb flatbread 11.25  
ADD HALF CHICKEN BREAST +5.25

### OAK ROASTED CURRIED CAULIFLOWER

Lemon aioli 8.25

### EDAMAME

Toasted sesame seeds 5

### CRISP BRUSSEL SPROUTS

Romano, walnuts, balsamic glaze 9

### MEATBALLS & MARINARA

Beef and pork meatball, tomato sauce, shaved Romano, crostini 8.75

### LEBNI, MEDITERRANEAN SOFT CHEESE

(GF) if served with lettuce cups)  
Exotic spices, tomatoes, EVOO, grilled herb flatbread 11

### TRUFFLE FRIES

Romano cheese 7.75

### GARLIC CHEESE BREAD

8

### HUMMUS

(GF) if served with lettuce cups)  
EVOO, grilled herb flatbread 10  
ADD HALF CHICKEN BREAST +5.25

### PORK DUMPLINGS

Cilantro, green onion, tomatoes, ponzu chili sauce 8

### MEDITERRANEAN DIP SAMPLER

Hummus, baba ghanoush, Lebni cheese with exotic spices, EVOO, grilled herb flatbread 12

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

## DESSERT

### MESSY SUNDAE

(GF) 10  
WARM CRISP MINI DONUTS 6.75

### COTTON CANDY

(GF) Available at select locations 5.75

### SALTED CARAMEL PUDDING

8.5  
FLOURLESS CHOCOLATE CAKE (GF) 9.5

### STICKY TOFFEE PUDDING

9.5

## SPECIALTIES

### \*OAK ROASTED SALMON FILET

Asian salad, edamame, cucumber & ponzu sauce 19.5

### OAK ROASTED CHICKEN BREAST

(GF) Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 16.95

### \*LAMB CHOPS

(GF) Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 19.5

### \*PETITE FILET

(GF) Grilled with crisp brussel sprouts, herb roasted fingerling potatoes, balsamic glaze 27.95

### \*SURF & TURF

(GF) Filet mignon, grilled shrimp, herb roasted fingerling potatoes, cauliflower, garlic herb oil 32.95

### \*STEAK FRITES

Flat iron steak, french fries, garlic herb oil 19.5

## WOODFIRED PIZZA

### CHOOSE YOUR CRUST

- Our Famous Hand-Made Dough -

Gluten-Free +4 (GF) | Whole Wheat +1 | Artisan Thin Crust  
Introducing Cauliflower Crust +2.5

All Pizzas Made with Mozzarella Cheese

OTHER OPTIONS: Vegan Cheese +2 | Low Fat Mozzarella Cheese +2

### NEW YORK STYLE

Sautéed mushrooms, all-natural pepperoni, salami, Italian sausage, house-made tomato sauce 14.25

### ORGANIC ARUGULA & PEAR

Prosciutto, Gorgonzola, organic arugula salad tossed in Balsamic Basil dressing 13.75

### GARLIC CHICKEN

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

### MARGHERITA

(V) Tomatoes, roasted garlic sauce, fresh basil 12.75

### SICILIAN

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

### FIVE CHEESE

(V) Smoked Gouda, raclette, Romano, mozzarella, Gorgonzola 12.75

### THAI CHICKEN

(Gluten-free option not available)  
Juliened vegetables, cilantro, scallions, peanuts, lime juice, fresh mint, spicy Thai peanut sauce 13.75

### MOZZARELLA CHEESE

(V) Fresh organic basil, house-made tomato sauce 12.75

### ARTICHOKE

(V) Roast garlic sauce, arugula, Gorgonzola 12.75

### BURRATA & PESTO

(V) Burrata, basil pesto, Romano, house-made tomato sauce 13.75

### GOAT CHEESE

(V) Sautéed mushrooms, garlic, organic spinach, red onion 13.75

### THIN CRUST SUN-DRIED TOMATO

(V) Goat cheese, pine nuts, basil, crispy french style crust 13.75

### TUSCAN

(V) Roma tomatoes, wild mushroom, garlic, Gorgonzola, red onion, oregano 13.75

### ROYAL HAWAIIAN

Fresh golden pineapple, Canadian bacon, tomato sauce 13.75

### ALL-NATURAL PEPPERONI

Fresh organic oregano, house-made tomato sauce 14

### LADOU'S BARBECUE CHICKEN

Smoked Gouda, bbq sauce, red onion, cilantro 13.75

### SPICY ITALIAN SAUSAGE

Fresh organic oregano, house-made tomato sauce 13.75

(V) VEGETARIAN • (GF) GLUTEN-FREE

\*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 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. **Warning:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant)

**A 4% surcharge will be added to each guest check.**

EAT WELL. FEEL GOOD.

DRINK WHITE WINE

	6oz	9oz	✓
HOUSE WHITE	8.5	11	30
<b>BLINDFOLD BLEND, THE PRISONER WINE COMPANY, NAPA</b> Complex with inviting aromas of honeysuckle, grilled white peach and apricot.	14	19	48
<b>CHARDONNAY, FRANCISCAN, NAPA</b> Bouquet of pear, vanilla bean, and hazelnut with a lovely creamy finish and a touch of Meyer lemon. Certified Napa Green.	11	15	40
<b>CHARDONNAY, SIMI RUSSIAN RIVER VALLEY RESERVE</b> Aromas of white flowers, toasted brioche and lime zest with a mouthwatering finish on the palate. Certified Green.	12.5	18	48
<b>CHARDONNAY, RAVENSWOOD, CA</b> Succulent layers of peach & citrus fruit with hints of toasted oak.	9	12	32
<b>CHARDONNAY, FERRARI-CARANO, SONOMA</b> Displays aromas of citrus, nutmeg, hazelnut, fuji apple & orange blossoms with a toasted finish.	14	20	54
<b>SANCERRE, PASCAL JOLIVET, FRANCE</b> Fresh & tightly wound; very clean; alive, racy, youthful. Overall, a dry & elegant wine.	15	20	58
<b>SAUVIGNON BLANC, NOBILO, NEW ZEALAND</b> Fresh, crisp & clean with zesty flavors of ripe tropical fruits & zingy acidity. 89 Pts	10	13	35
<b>PINOT GRIGIO, MEZZACORONA, ITALY (SA)</b> From sweet, copper-colored grapes. Pleasant, delicate, fruity, & elegantly balanced. 87 pts	9	12	32
<b>PINOT GRIGIO, RUFFINO IL DUCALE, ITALY</b> Bright straw gold, with a medium fruity flavor & hints of mineral & almond.	11	15	40
<b>RIESLING, KUNG FU, WA</b> Aromatic nose of sweet apricot & peach & a crisp subtle sweetness & crisp acidity.	10	14	40
<b>ROSÉ, JEAN LUC COLUMBO, COTE BLEU, FRANCE</b> Bright pink with flavors of fresh strawberry & cherry.	10.5	14	40
<b>PROSECCO, RUFFINO, ITALY (SPLIT)</b> Not too dry but crisp & refreshing with a medium spritz & touch of apple flavors.		10	
<b>SPARKLING BRUT, MUMM NAPA (SPLIT)</b> Gorgeously balanced, hints of melon & spice with a crisp, lingering finish. 90 pts		15.5	
<b>WINE FLIGHT</b>	19		
<b>WONDERFUL WHITES (3, 3oz pours)</b> Blindfold Blend, The Prisoner Wine Company; Chardonnay, Ferrari-Carrano; Sancerre Blanc, Pascal Jolivet			

DRINK RED WINE

	6oz	9oz	✓
HOUSE RED	8.5	11	30
<b>PINOT NOIR, MEIOMI, CA</b> Silky texture with bright, jammy strawberry fruit with just a touch of mocha. Wine Spectator Top 100	15	19	52
<b>PINOT NOIR, KIM CRAWFORD, NEW ZEALAND</b> Brilliant ruby red color with a mouthwatering balance of cherry & mineral notes.	12	17	44
<b>CABERNET SAUVIGNON, HOGUE, WA</b> Big bold flavors of dark plum, rich cassis & currant with cinnamon, vanilla & persimmon. 87 Pts	9	12	32
<b>CABERNET SAUVIGNON, LAYER CAKE, CA</b> Perfumed with violets & wild berries, it shows rich, ripe plum fruit. Seamless & elegant, this wine shows big black fruit on the palate.	11	15	40
<b>CABERNET SAUVIGNON, DAOU VINEYARDS, PASO ROBLES</b> Aromas of rich blackberry, cassis, plum & currant surrounded by black olives, anise, leather & cigar box. Robust & full bodied.	15	20	58
<b>CABERNET SAUVIGNON, MT. VEEDER, NAPA VALLEY (SA)</b> Full & dense mouthfeel with rich, velvety tannins & flavors of blackberry, cocoa, mocha, & cassis.		60	
<b>RED BLEND, THE PRISONER WINE COMPANY, NAPA VALLEY (SA)</b> An interesting blend incorporating Zinfandel with the unlikely mix of Cabernet Sauvignon, Petite Sirah, Syrah & Charbono.		90	
<b>RED BLEND, THE PESSIMIST, DAOU VINEYARDS, PASO ROBLES</b> A blend of Syrah, Petite Sirah, Zinfandel & Tannat. Demonstration of classic old-world style with the fruit-forward characteristics of California.	16	21	60
<b>CHIANTI, PLACIDO DOCG, ITALY (SO)</b> Aromatic hints of violets on the nose. Dry, fruit forward flavors of cherries & blackberries.	9	12	32
<b>SANGIOVESE-CABERNET, BANFI COL DI SASSO, ITALY (SO)</b> Black cherry & spice aromas, 60% Cabernet Sauvignon, 40% Sangiovese. Hints of smoke & earthiness.	9	12	32
<b>MERLOT, ROBERT MONDAVI, NAPA (SA)</b> Bold aromas of wild blueberries & red raspberries punctuated with hints of cassis & Ceylon black tea.	13	18	44
<b>MALBEC, DISEÑO, ARGENTINA</b> Plum, black cherry & licorice notes with medium-weight toast on the finish. 87 Pts	10	14	35
<b>ZINFANDEL, RAVENSWOOD, OLD VINE SONOMA</b> Flavors of blackberry & black cherry with a touch of cinnamon & vanilla in the finish. 90 pts	11	15	40
<b>WINE FLIGHT</b>	19		
<b>RAVISHING REDS (3, 3oz pours)</b> Pinot Noir, Meomi; Red Blend, The Pessimist; Cabernet Sauvignon, Daou			

DRINK BEER

	6oz	9oz	✓
<b>BOTTLE (PREMIUM)</b>			
<b>STONE INDIA PALE ALE</b> (IPA, ABV 6.9%) San Diego, CA 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.		6	
<b>MODERN TIMES FORTUNATE ISLANDS</b> (Wheat IPA, 16oz. can, ABV 5%) San Diego, CA Easy drinking wheat beer with mango, tangerine and passionfruit.		7	
<b>MOTHER EARTH CALI CREAMIN'</b> (Vanilla Cream Ale, ABV 5.2%, 12oz can) Vista, CA You will swear you are drinking a cream soda. Malty backbone made with corn and honey malt.		6	
<b>BALLAST POINT LONGFIN</b> (Lager, ABV 4.5%) San Diego, CA Solidly balanced with a clean finish and a hint of hops.		6	
<b>ANTHEM PEAR CIDER</b> <sup>GF</sup> (Hard Cider, ABV 5.5%) Salem, OR Bosc and Anjou pears smooth this cider's acidity. Earthy undertones, semi-dry, mild tart.		8	
<b>ALESMITH NUT BROWN ALE</b> (English Brown Ale, 22oz., ABV 5%) San Diego, CA English-style ale that is smooth, dark and rich. Specialty malts produce a dark brown color and wonderful malt complexity.		12	
<b>MOTHER EARTH SINTAX PEANUT BUTTER STOUT</b> (Black Ale, 22oz., ABV 8.1%) Vista, CA A rich, dark and creamy stout with essence of peanut butter.		14	
<b>DRAFT</b>			
<b>BALLAST POINT SCULPIN</b> (IPA, ABV 7%) San Diego, CA Gold Medal winning IPA creates hints of apricot, peach, mango and lemon, but still packs a bit of a sting.	7.25		
<b>STELLA ARTOIS</b> (Pilsner, 5%) Belgium This beer's long history dates back to 1366 with a characteristic taste, body and pleasant bitterness that distinguishes it from other international beers.	6		
<b>ST. ARCHER BLONDE ALE</b> (ABV 4.8%) San Diego, CA Brewed with premium pilsner and wheat malts, exhibits a classic hazy appearance, real Belgian yeast, coriander and fresh orange peel.	7		
<b>ROTATING SEASONAL SELECTION</b>			
<b>BOTTLE (DOMESTIC)</b>			
<b>BUD LIGHT</b> American-style Lager	4.75		
<b>O'DOULS</b> Non-alcoholic Amber	4.75		
<b>REDBRIDGE</b> <sup>GF</sup> American Amber	5.5		

SA = Sustainable Agriculture  
SO= International Environmentally Sensitive



HAN

A LIGHTER ALTERNATIVE TO TRADITIONAL COCKTAILS WITH JUST HALF THE CALORIES. ALL COCKTAILS \$8

COSMOPOLITAN

Han Soju 48, Cranberry juice, triple sec, lime juice

LEMONDROP

Han Soju 48, lemonade, lemon juice, agave, sugar rim

PEAR PERSUASION

Han Soju 48, pear puree, lime, agave, soda

CUCUMBER COOLER

Han Soju 48, lemonade, cucumber, basil

BLOODY MARY

Han Soju 48, Big Daddy bloody mary mix, celery, lime wedge, salt rim, olive

MARGARITA

Han Teq, Big Daddy's margarita mix, triple sec, garnished with salt rim, lime wedge

MOSCOW MULE

Han Soju 48, ginger beer, lime wedge

MOJITO

Han Cane, Daily's mojito mix, club soda, lime, mint

BEVERAGES

PELEGRINO Sparkling, 500ml 4.5/ 1L 6.5

Café Moto Coffee 3.25

BOTTOMLESS SOFT DRINKS 2.95  
Coca-Cola products

BOTTLED WATER Still, 500ml 4

NUMI FAIR TRADE ORGANIC HOT TEA Assorted 3.25

ICED TEA 3.25  
Organic Black or Passion Fruit

NON-FAT MILK 3

**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.

**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](http://www.P65Warnings.ca.gov/alcohol)

**A 4% SURCHARGE WILL BE ADDED TO EACH GUEST CHECK.**



SAMMY'S WOODFIRED PIZZA AND GRILL has celebrated 30 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.