

Globally Inspired ♦ Locally Produced

WITH OUR PATRONS' HEALTH IN MIND, WE OFFER A DELICIOUS AND HEALTHY MENU THAT FITS YOUR LIFESTYLE.

V VEGETARIAN **GF** GLUTEN-FREE

SOUPS

- 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 **GF** Mozzarella, scallions 7.75

SALADS

14 oz Salad Dressing for \$6. Non-Fat Honey Mustard Dressing Available
Add Full Chicken Breast +7, Half Chicken Breast +5.25 Shrimp (4) +6.5

- HEARTS OF ROMAINE SALAD** **V** **GF** **NEW** 9.5
Roma tomato, gorgonzola, cucumber, house dressing, parsley
- TUSCAN KALE AND ROMAINE** **V** **GF** Individual 8.95 Large 14.95
Toasted almonds, dried cranberries, feta cheese, red onion, sherry-dijon dressing
- THE ORIGINAL CHOPPED CHICKEN** **GF** Individual 10.5 Large 16.95
Lettuce, tomatoes, mozzarella, fresh organic basil, Red Wine Vinaigrette dressing, choice of oven-roasted tomatoes or kalamata olives
- BALSAMIC GRILLED CHICKEN** **GF** Individual 10.5 Large 16.95
Mixed greens, gorgonzola, walnuts, fresh organic basil, Balsamic Vinaigrette
- WILD ARUGULA AND RED QUINOA** **V** **GF** Individual 9.95 Large 15.95
Golden beets, tomatoes, avocado, red onion, parsley, toasted almonds, mint, scallions, Citrus Chili Vinaigrette
- SPICY THAI GRILLED CHICKEN** Individual 10.5 Large 16.95
Mixed greens, julienned carrots & zucchini, tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
- CAESAR** (**GF** without croutons) Individual 8.95 Large 13.95
Romaine, house-made garlic croutons, romano, famous Caesar dressing
- GREEK** **V** **GF** Individual 8.95 Large 13.95
Romaine, organic spinach, bibb lettuce, red onion, kalamata olives, tomatoes, Persian cucumbers, pepperoncini, crumbled feta cheese, House dressing
- GRILLED SHRIMP** **GF** Individual 12.95 Large 20.95
Mixed greens, scallions, bell peppers, tomatoes, feta cheese, cilantro, organic spinach, sunflower seeds, Balsamic Vinaigrette
- CHINESE CHICKEN** Individual 9.95 Large 16.95
Grilled chicken breast, napa cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, scallions, crispy noodles, Mandarin oranges, Soy Asian dressing

SPECIALTIES

- ***OAK ROASTED CHICKEN BREAST** **GF** Fresh organic herbs, herb roasted fingerling potatoes, brussel sprouts, mushrooms, garlic 16.95
- OAK ROASTED SALMON** Asian salad, edamame, cucumber, cilantro & ponzu 19.5
- ***STEAK FRITES** **GF** Flat iron steak, french fries, garlic herb oil 20
- ***LAMB CHOPS** Grilled with crisp brussels sprouts, herb roasted fingerling potatoes, balsamic glaze 19.5
- ***PETITE FILET** Grilled with crisp brussels sprouts, herb roasted fingerling potatoes, balsamic glaze 27.95
- ***SURF & TURF** Filet mignon, grilled shrimp, herb roasted fingerling potatoes, cauliflower, garlic herb oil 32.95

PASTAS

Whole wheat or **GF** pasta available upon request for pasta dishes

- CHICKEN FETTUCCINE ALFREDO** Garlic, Romano cheese, alfredo sauce, fettuccine, roma tomatoes, parsley 17.5
- ASIAN SHRIMP PASTA** **NEW** Spaghetti, julienne carrots and zucchini, peanut sauce, bean sprouts, cilantro, scallions 18.75
- TOMATO ANGEL HAIR** Tomatoes, garlic, chicken broth, evoo, basil 14.95
- SHRIMP ANGEL HAIR** Mushrooms, artichoke, carrots, zucchini, lobster cream 18.95
- SPAGHETTI BOLOGNESE** Basil, beef-tomato sauce, shaved Romano 17.95
- CHICKEN TEQUILA FETTUCCINE** Spinach fettuccine, bell peppers, red onion, jalapeño, tequila-lime cream sauce 16.95
- SPICY CHICKEN ANGEL HAIR** Sun-dried tomato, basil, garlic, EVOO, spices 15.95
- SPAGHETTI AND MEATBALLS** Beef and pork meatballs, marinara sauce, Romano cheese & basil 17.75

TACOS • BURGERS • WRAPS

Served with your Choice of Coleslaw or French Fries
(For **GF** substitute with lettuce cups)

- ***WAGYU CHEESEBURGER** Double patty, cheddar, lettuce, Thousand Island dressing, brioche bun 14.75
- GRILLED HAWAIIAN MAHI TACOS** Tomato-avocado cilantro salsa, napa cabbage, Chipotle sauce, flour or corn tortillas 12.95
- ***MINI WAGYU BEEF BURGERS** Chipotle Aioli 12.75 Add gorgonzola or aged cheddar +1
- GRILLED CHICKEN PESTO WRAP** Romaine, bell peppers, feta cheese, red onion, kalamata olives, famous Caesar dressing, pesto wrap 11.95
- IMPOSSIBLE BURGER** **V** Try the new vegetarian burger that is made from plants but tastes like meat. Served with lettuce, cheddar, Thousand Island dressing, brioche bun 15.95

We serve local, organic and sustainable items wherever possible. Our chicken is fresh & natural with no preservatives or hormones. Mention to your server if you have gluten-sensitivities. Cross contamination is possible because Sammy's is not a gluten-free kitchen. To conserve resources, water, bread & butter are served upon request. *Eating undercooked meat/seafood may increase risk of food borne illness, especially if you have certain medical conditions.

SHAREABLES

HAPPY HOUR OFFERED DAILY
HALF OFF SHAREABLES • 3PM-6PM
REVERSE HAPPY HOUR IN THE TAVERN • 12AM - 8AM DAILY

- KUNG PAO CALAMARI** Red Thai chili, bell peppers, green onion, peanuts, caramelized rice wine vinegar 12.75
- CRISP BRUSSELS SPROUTS** **V** Romano, walnuts, balsamic glaze 9
- OLIVES & ALMONDS** **V** **GF** 7.5
- EDAMAME** **V** **GF** Toasted sesame seeds 5
- AHI POKE** Hawaiian tuna, crispy wonton, red chili, soy sauce, sesame seeds, green onion, sesame oil 14.75
- OAK ROASTED CURRIED CAULIFLOWER** **V** **GF** Lemon aioli 8.25
- ASIAN SAMPLER** Garlic shrimp skewers, pork potstickers with chili ponzu, Thai chicken satays with peanut sauce 14.25
- TRUFFLE FRIES** **V** Romano cheese 6.95
- HOT ROCK** Sliced New York steak, chili ponzu, ginger sauce 15.25
- SWEET CHILI GLAZED CHICKEN WINGS** Sesame, scallions 9.75
- MEDITERRANEAN DIP SAMPLER** **V** (**GF** when served with lettuce cups)
Hummus, baba ghanoush, Lebni cheese, EVOO, flatbread 11.25
- MINI DUCK TACOS** Feta, tomato, napa cabbage, tomato-cilantro cream 11.25
- BABA GHANOUSH** **V** (**GF** when served with lettuce cups)
Roasted eggplant dip, EVOO, flatbread 10.25
ADD HALF CHICKEN BREAST +5.25
- MEATBALLS & MARINARA** Beef and pork meatball, tomato sauce, shaved Romano, toasted crostini 8.75
- CHICKEN LETTUCE CUPS** Wok aromatics, water chestnuts, Hong Kong style scallions, black bean hoisin sauce, sesame seeds 10.75
- PORK DUMPLINGS** Cilantro, green onion, tomatoes, ponzu chili sauce 8
- CRAB & SHRIMP DIP** Artichoke, romano, grilled herb flatbread 12.25
- HUMMUS** **V** (**GF** when served with lettuce cups)
EVOO, grilled herb flatbread 10
ADD HALF CHICKEN BREAST +5.25
- LEBNI, MEDITERRANEAN SOFT CHEESE** **V** (**GF** when served with lettuce cups)
Exotic spices, tomatoes, evoo, grilled herb flatbread 10.5
- THAI CHICKEN SATAYS** Spicy peanut ginger sauce 9.5
- GARLIC CHEESE BREAD** **V** 8

WOODFIRED PIZZAS

CHOOSE YOUR CRUST
- Our Famous Hand-Made Dough -
Gluten-Free +4 **GF** | Whole Wheat +1 | Artisan Thin Crust
Introducing Cauliflower Crust +2.5
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All Pizzas Made with Mozzarella Cheese
OTHER OPTIONS: Vegan Cheese +2 | Low Fat Mozzarella Cheese +2

- BURRATA & PESTO** **V** Burrata, basil pesto, romano, tomato sauce 12.75
- HAWAIIAN** Fresh golden pineapple, Canadian bacon, tomato sauce 13.5
- ORGANIC ARUGULA & PEAR** Prosciutto, gorgonzola, organic arugula salad tossed in Balsamic Basil dressing 13.75
- ROAST CRIMINI & SHIITAKE** **V** Sun-dried tomato, kale, house-made tomato sauce, scallion 12.75
- GARLIC CHICKEN OR SHRIMP** Mushrooms, bell peppers, onion, garlic sauce 13.75
- MARGHERITA** **V** Tomatoes, roasted garlic sauce, fresh basil 12.5
- SICILIAN** All natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onion 13.75
- ARTICHOKE** **V** Roast garlic sauce, arugula, Gorgonzola 12.75
- NEW YORK STYLE** Sautéed mushrooms, all-natural pepperoni, salami, Italian sausage, house-made tomato sauce 14.25
- MOZZARELLA CHEESE** **V** Fresh organic basil, house-made tomato sauce 11.25
- ALL-NATURAL PEPPERONI** Fresh organic oregano, tomato sauce 13
- LADOU'S BARBECUE CHICKEN** Smoked gouda, bbq sauce, onion, cilantro 13.75
- GOAT CHEESE** **V** Sautéed mushrooms, garlic, organic spinach, red onion 13.75
- TUSCAN** **V** Roma tomatoes, wild mushroom, garlic, Gorgonzola, red onion, oregano 13.5
- SPICY ITALIAN SAUSAGE** Fresh organic oregano, tomato sauce 13.75
- FIVE CHEESE** **V** Smoked gouda, raclette, romano, mozzarella, gorgonzola 12.5
- THAI CHICKEN** Julienned vegetables, cilantro, scallions, peanuts, lime juice, mint, Thai peanut sauce (gluten-free option not available) 13.75
- THIN CRUST SUN-DRIED TOMATO** **V** Goat cheese, mozzarella, pine nuts, basil, crispy French style crust 13.5
- THIN CRUST BRIE CHEESE & TRUFFLE** **V** Sautéed mushrooms, crispy French style crust, Brie cheese only 13.5

DESSERTS

- STICKY TOFFEE PUDDING** 9.5
- MESSY SUNDAE**® **GF** 10
- WARM CRISP MINI DONUTS** 6.75
- FLOURLESS CHOCOLATE CAKE** **GF** 9.5
- SALTED CARAMEL PUDDING** 8.5
- COTTON CANDY** 5.75

DRINK WHITE WINE

	6oz	9oz	🍷
MANAGER'S SPECIAL	8.5	11	30
CHARDONNAY, COPPOLA DIAMOND, CA Intensely fragrant with concentrated flavor nuances & a round silky palate with flavors of pineapple, citrus fruits & melon.	12	17	44
CHARDONNAY, FERRARI-CARANO, SONOMA Displays aromas of citrus, nutmeg, hazelnut, fuji apple & orange blossoms with a toasted finish.	14	20	54
CHARDONNAY, CLOS DU BOIS, CA Enticing aromas of ripe Asian pear, apple blossom, peach & sweet lemon drop. 85 pts	10.5	15	40
SAUVIGNON BLANC, MONKEY BAY, NEW ZEALAND Fresh, crisp & clean with zesty flavors of ripe tropical fruits & zingy acidity.	9	13	34
SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND Intense aromas of gooseberry, passion fruit & citrus. (87 pts)	13	19	50
SANCERRE, PASCAL JOLIVET, FRANCE Fresh & tightly wound; very clean; alive, racy, youthful. Overall, a dry & elegant wine.	18	26	69
PINOT GRIGIO, MEZZACORONA, ITALY (SA) From sweet, copper-colored grapes. Pleasant, delicate, fruity, & elegantly balanced. 87 pts	9	13	34
PINOT GRIGIO, RUFFINO IL DUCALE, ITALY Bright straw gold, with a medium fruity flavor & hints of mineral & almond.	11	16	42
PINOT GRIGIO, SANTA MARGHERITA, ITALY Intense aroma & bone-dry taste with an appealing flavor of golden delicious apples.			80
FUME BLANC, ROBERT MONDAVI RESERVE, CA Crisp ample citrus notes of grapefruit & pomelo. (88 pts)	12.5	18	49
RIESLING, KUNG FU, WA Aromatic nose of sweet apricot & peach & a crisp subtle sweetness & crisp acidity.	10	14	40
RIESLING, DR. LOOSEN, GERMANY Bright, vibrant, fruit-driven, white flower aromas ripen slowly to retain bright acidity, hints of honeysuckle & green apple.	10.5	15	40
ROSÉ, JEAN LUC COLUMBO, COTE BLEU, FRANCE Bright pink with flavors of fresh strawberry & cherry.	10.5	15	40
ROSÉ, WHISPERING ANGEL, FRANCE Pale rose colour with a bright hue. Medium weight, young, pure & crisp with a good grip & fine extract, elegant fruit & long persistency.	13	19	50
WHITE BLEND, CONUNDRUM, CA Scents of apricot, pineapple, honeysuckle & coconut. Lush flavors of Asian pear, Hawaiian fruit & brown spice, with a wisp of acid to balance the fruit.	12	17	44

DRINK BEER

	SM	LG
BLUE MOON Belgian White Wheat, 5.4%	6.25	8.25
BUD LIGHT American Light Lager, 4.2%	4.25	7.25
PACIFICO Lager, 4.5%	5.25	7.25
FAT TIRE WHITE ALE Witbier, 5.2%	6.25	8.25
STELLA ARTOIS Pilsner, 5.0%	6.25	8.25
STONE IPA American IPA, 6.9%	6.25	8.25
GOOSE ISLAND IPA English IPA, 5.9%	6.25	8.25
MODELO ESPECIAL Lager, 4.4%	6.25	8.25
NEWCASTLE BROWN ALE Brown, 4.7%	6.25	8.25
SIERRA NEVADA SEASONAL	6.25	8.25
BALLAST POINT SCULPIN American IPA, 7.0%	6.25	8.25
MILLER LITE Light Lager, 4.17% 🍷	5.25	7.25
BUDWEISER Lager, 5.0% 🍷	5.75	
HEINEKEN Lager, 5.4% 🍷 only	6.25	
FOUNDERS ALL DAY IPA iPA, 4.7% 🍷 only	6.25	
CORONA Pale Lager, 4.6% 🍷 only	6.25	
REDBRIDGE Amber, 4.0% 🍷 only GF	5.25	
ANGRY ORCHARD APPLE CIDER 🍷 only GF	6.25	
COORS LIGHT Light Lager, 4.2% 🍷 only	5.75	
MICHELOB ULTRA Light Lager, 4.2% 🍷 only	5.75	
PERONI Nastro Azzuro, Export Lager, 5.1% 🍷 only	6.25	
MODERN TIMES BLACK HOUSE Stout, 5.8% 🍷 only	8.25	
GUINNESS Irish Stout, 4.7% 🍷 only	6.25	
O'DOUL'S Non-Alcoholic 🍷 only	5.25	

ASK TO SEE OUR HAND-CRAFTED COCKTAIL MENU FULL MENU SERVED 24/7 IN OUR TAVERN

As part of Sammy's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items wherever possible. All cuisine is created using fresh and nutritionally balanced ingredients.
SA = Sustainable Agriculture
SO= International Environmentally Sensitive

DRINK RED WINE

	6oz	9oz	🍷
MANAGER'S SPECIAL	8.5	11	30
PINOT NOIR, LUCKY STAR, CA Flavors of cranberry & ripe toastiness with a crispy yet silky finish.	9.5	14	36
PINOT NOIR, MEIOMI, CA Silky texture with bright, jammy strawberry fruit with just a touch of mocha. Wine Spectator Top 100	15	22	58
PINOT NOIR, MARK WEST, CA Layered flavors of red & black cherries, along with cranberries & a spicy note of cardamom from oak aging.	9.75	14	
PINOT NOIR, KIM CRAWFORD, NEW ZEALAND Brilliant ruby red color with a mouthwatering balance of cherry & mineral notes.	14	20	54
CABERNET SAUVIGNON, PENFOLDS RAWSON'S RETREAT, AUSTRALIA Violet & blueberry fruit aromas with a hint of spice from the subtle use of oak.	9	13	34
CABERNET SAUVIGNON, DAOU VINEYARDS, PASO ROBLES Aromas of rich blackberry, cassis, plum & currant surrounded by black olives, anise, leather, & cigar box. Robust & full bodied.	15	20	58
CABERNET SAUVIGNON, JUSTIN, PASO ROBLES Full bodied with bright black cherry, black currant & berry fruit with an underpinning of oak barrel accents, soft chewy tannins & crisp acidity.	17	24	67
CABERNET SAUVIGNON, FRANCISCAN, CA Rich bouquet of dark cherry, cocoa, clove, plum & tobacco. (86 pts)	17.5	25	69
RED BLEND, THE PESSIMIST, DAOU VINEYARDS, PASO ROBLES A blend of Syrah, Petite Sirah, Zinfandel & Tannat. Demonstration of classic old-world style with the fruit-forward characteristics of California.	16	21	60
CHIANTI, GABBIANO, ITALY Aromatic hints of violets on the nose, fruit forward flavors of cherries & blackberries. (86 pts)	9	13	34
SANGIOVESE-CABERNET, BANFI COL DI SASSO, ITALY (SO) Black cherry & spice aromas, 60% Cabernet Sauvignon, 40% Sangiovese. Hints of smoke & earthiness.	9	13	34
SYRAH, FESS PARKER, SANTA BARBARA COUNTY Warm spices, ripe berry fruit & cocoa. On the palate, its full-bodied, rich & chewy.	16	21	60
MERLOT, 14 HANDS, WA Subtle flavors of boysenberry, pie crust & allspice, surrounding a bright cherry core.	9.75	14	38
MERLOT, ALEXANDER VALLEY VINEYARDS Red fruits, cassis, plum, a little mint & vanilla with a soft balanced finish. (91pts)	15.5	21	62
MALBEC, TRAPICHE, ARGENTINA A rich, red-colored wine, violet hues, with a touch of truffle & vanilla. (90 pts)	9	13	34
ZINFANDEL, BERAN, CA Flavors of cherry, raspberry tart, & blackberry compote highlighted by notes of sweet cedar & baking spices.	12	17	46
ZINFANDEL, RAVENSWOOD, OLD VINE SONOMA Flavors of blackberry & black cherry with a touch of cinnamon & vanilla in the finish. 90 pts	9	13	34

DRINK SPARKLING WINE

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SPARKLING BRUT, MUMM NAPA (SPLIT) Gorgeously balanced, hints of melon & spice with a crisp, lingering finish. 90 pts		15.5
PROSECCO, RUFFINO, ITALY (SPLIT) Not too dry but crisp & refreshing with a medium spritz & touch of apple flavors.		10
CHAMPAGNE, DOMAINE CHANDON, CARNEROS (SPLIT) Crisp & lively fruit & vanilla notes. (90 pts)		15.5
J ROGET DRY BRUT CHAMPAGNE, NY Medium-dry with crisp fruit flavors & aromas of apple and pear.	9	34
SPARKLING WINE, ROEDERER ESTATE BRUT, ANDERSON VALLEY Lively notes of green apple & pear. (86 pts)		56
SPARKLING WINE, BRUT ROSE, IRON HORSE, WEDDING CUVÉE Crisp notes of citrus & Asian pear. (93 pts)		76
CHAMPAGNE, VEUVE CLICQUOT, BRUT, YELLOW LABEL REIMS Elegant, balanced & crisp with apple & butter flavors. (94pts)		91

BEVERAGES

PELLEGRINO Sparkling	500ml	4.25	1L	6.95
BOTTLED WATER Still	500ml	3		
CAFÉ MOTO COFFEE				3.25
ESPRESSO				3.5
CAPPUCCINO				3.75
BOTTOMLESS SOFT DRINKS Coca-Cola products				2.95
NUMI FAIR TRADE ORGANIC HOT TEA Assorted				3.25
ICED TEA Organic Black or Passion Fruit				3.25
NON-FAT MILK				3
				GVP 11.21.2018