

SHAREABLES

MED ARTISAN FLATBREAD (V)
Artisan thin crust, roasted falafel, Tzatziki, chickpea hummus, Romaine, pickled turnips, Roma tomatoes, EVOO, parsley 13

CURRIED CAULIFLOWER (V) 11

CRISP BRUSSELS SPROUTS (V)
Romano, walnuts, balsamic glaze 12.5

SALT & PEPPER WINGS
Chili flakes, crispy garlic 14

TRUFFLE FRIES
Romano cheese 10

MEATBALLS & MARINARA
Romano, crostini 11.5

GARLIC CHEESE BREAD (V) 12.5

PORK DUMPLINGS
Cilantro, green onions, Roma tomatoes, ponzu chili sauce 11

MED DIP SAMPLER (V)
Chickpea hummus, lebni, and roasted eggplant hummus, served with EVOO and grilled herb flatbread 15

LEBNI SOFT CHEESE (V)
Zaatar, served with EVOO and grilled herb flatbread 13

SWEET CHILI WINGS
Sweet chili glaze, sesame seeds, scallions 14

CRISPY CHICKEN TENDERS
Sweet and spicy sauce 12

CHICKEN LETTUCE CUPS
Wok aromatics, water chestnuts, scallions, sesame seeds, black bean hoisin sauce 14

CRISPY SPRING ROLLS
Seasoned beef mix with sweet chili sauce 12

TACOS

GRILLED SHRIMP TACOS
Pico de gallo, avocado, red cabbage, cheddar, cilantro, chipotle pesto sauce, flour or corn tortillas, served with spiced vegetarian beans 16.75

CRISPY FISH TACOS*
Tomato-avocado salsa, Napa cabbage, cilantro, chipotle aioli, cheddar, flour or corn tortillas, served with spiced vegetarian beans 15.75

SHORT RIB TACOS*
Pineapple, red cabbage, tomato-avocado salsa, cilantro, flour or corn tortillas, served with spiced vegetarian beans 16.75

MINI DUCK TACOS*
Feta, Roma tomatoes, Napa cabbage, lebni, cilantro ranch 15

PITAS

All pitas served on grilled herb flatbread and quinoa tabouli

CHICKEN PITA
Grilled chicken breast, Romaine, Zaatar, lebni, Roma tomatoes, Kalamata olives, Tzatziki sauce, parsley 15.75

BRISKET PITA*
Garlic sauce, jalapeños, red cabbage, pickled red onions, cilantro 17.75

MED VEGGIE PITA (V) *NEW*
Romaine, bell peppers, feta, red onions, Kalamata olives, Caesar 14

FALAFEL PITA (V) *NEW*
Romaine, tahini sauce, pickled turnips, Roma tomatoes, parsley, mint 15.5

HUMMUS

All hummus served with EVOO and grilled herb flatbread

CHICKPEA HUMMUS (V)
Paprika, parsley 13

CAULIFLOWER HUMMUS (V) *NEW*
Golden raisins, curry, pine nuts, mint 14

ROASTED EGGPLANT HUMMUS (V)
Paprika, parsley 13

ARTICHOKE HUMMUS (V) *NEW*
Sun-dried tomatoes, parsley 14

BAGUETTE SANDWICHES

All sandwiches served with French fries and coleslaw with almonds, raisins, and cumin

SMOKED TURKEY
Chipotle aioli, mozzarella, red leaf lettuce, basil, Roma tomatoes 16.5

STEAK* *NEW*
Caramelized onions, arugula, Dijon, demi glacé 18.75

SHORT RIB*
BBQ sauce, coleslaw, pickled red onions 17.75

TUNA SALAD *NEW*
Tuna salad spread, walnuts, cheddar 14

(V) VEGETARIAN (GF) GLUTEN-FREE  SPICY

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SOUPS

LOBSTER BISQUE
Fresh herbs, cream, sherry in a rich stock 11

KOBE BEEF CHILI (GF)
Mozzarella, scallions 10

FRESH TOMATO BASIL
Shaved Romano, drizzled herb oil 9.5

CHICKEN NOODLE SOUP *NEW*
Shredded chicken, celery, carrots, onions, egg noodles 10

SALADS

Take Home our Salad Dressing 6. Non-Fat Honey Mustard Dressing Available Upon Request
Add Half Chicken Breast +4, Full Chicken Breast +6, Shrimp (4) +8

BOB'S COBB SALAD (GF)
Romaine, egg, Roma tomatoes, Gorgonzola, avocado, smoked turkey, scallions, crispy prosciutto, basil ranch
INDIVIDUAL 13.75 LARGE 21.75

BALSAMIC GRILLED CHICKEN (GF)
Mixed greens, Gorgonzola, walnuts, basil, balsamic vinaigrette
INDIVIDUAL 14 LARGE 21.75

CHINESE CHICKEN SALAD
Napa cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, scallions, crispy noodles, Mandarin oranges, soy Asian dressing
INDIVIDUAL 13.75 LARGE 21.75

GREEK SALAD (V) (GF)
Romaine, spinach, bibb lettuce, red onions, Kalamata olives, Roma tomatoes, cucumbers, pepperoncinis, feta, vinaigrette
INDIVIDUAL 12.5 LARGE 19.5

GRILLED SHRIMP SALAD (GF)
Mixed greens, scallions, bell peppers, spinach, Roma tomatoes, feta, cilantro, sunflower seeds, balsamic vinaigrette
INDIVIDUAL 15.5 LARGE 23.75

CAESAR SALAD [(GF) without croutons]
Romaine, croutons, Romano, Caesar dressing
INDIVIDUAL 12.5 LARGE 19.5

SPICY THAI GRILLED CHICKEN SALAD
Mixed greens, carrots & zucchini, Roma tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
INDIVIDUAL 13.75 LARGE 21.75

THE ORIGINAL CHOPPED CHICKEN (GF)
Lettuce, Roma tomatoes, mozzarella, vinaigrette, choice of sun-dried tomatoes or Kalamata olives
INDIVIDUAL 14 LARGE 21.75

FROM THE LAND

^ Coleslaw contains nuts - lettuce cups may be substituted

BONE IN SHORT RIB
Cheesy grits, olive tapenade, baby carrots, basil, mint 24

OAK ROASTED CHICKEN BREAST (GF)
Roasted with crisp Brussels sprouts, tri-color potatoes, balsamic glaze 20

MINI WAGYU BEEF HAMBURGERS*
Chipotle aioli, served with French fries and coleslaw^ 15.5
Add Gorgonzola or cheddar +1

OAK ROASTED SALMON FILET*
Asian salad, edamame, cucumbers, ponzu sauce 24

CRUSTED TILAPIA*
Quinoa tabouli, lemon juice, EVOO, Roma tomatoes, tahini sauce 21

SHRIMP FARRO
Farro, carrots, zucchini, tarragon, garlic 24

STEAK FRITES*
Served with truffle fries and demi glacé 26

LAMB CHOPS* (GF)
Grilled with crisp Brussels sprouts, tri-color potatoes, balsamic glaze 26

WAGYU CHEESEBURGER*
Double patty, cheddar, lettuce, Roma tomatoes, onions, 1000 Island, Bread & Cie brioche bun, served with French fries and coleslaw^ 18.5
Substitute a meatless patty +1

FROM THE SEA

OAK ROASTED SEA BASS* (GF) *NEW*
Spiced vegetarian cannellini beans with onions, bell peppers, jalapeños 29

OAK ROASTED TROUT* (GF)
Lebni, cauliflower couscous, golden raisins, EVOO, curry 24

ASIAN INSPIRED

ROAST DUCK WONTON NOODLE SOUP
Duck broth, egg noodles, roast duck, wontons, baby bok choy 18

BEEF PHO*
Beef broth, rice noodles, rough flank, beef meatballs, tripe, rare steak, cilantro, green and white onions 17

GRILLED PORK CHOP*
Marinated pork loin, rice, pickled slaw, spicy slaw 14

GRILLED SHORT RIB*
Marinated boneless short rib, rice, pickled slaw, spicy slaw 17

KUNG PAO CHICKEN
Bell peppers, onion, red chili, peanuts, spicy caramelized rice vinegar sauce with steamed rice 18.5

SALT & PEPPER SHRIMP
Wok fried shrimp, rice, bell peppers, garlic, five spice salt 19.5

WOODFIRED PIZZA

CHOOSE YOUR CRUST

- All pizzas made with our famous hand-made dough & mozzarella cheese -
Gluten-Free +4.5 (GF) | Whole Wheat +2 | Artisan Thin Crust +2.5 | Cauliflower Crust +4.5
OTHER OPTIONS: Vegan Cheese +2 | Low Fat Mozzarella Cheese +2

NEW YORK STYLE
Wild mushrooms, all-natural pepperoni, salami, Italian sausage, house-made tomato sauce 18.25

ORGANIC ARUGULA & PEAR
Prosciutto, Gorgonzola, arugula
Balsamic dressing 16.75

SICILIAN
All-natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onions 17.75

ROYAL HAWAIIAN
Golden pineapple, Canadian bacon, house-made tomato sauce 16.25

LADOU'S BARBECUE CHICKEN
Smoked Gouda, BBQ sauce, red onions, cilantro 17.25

ARTISAN THIN-CRUST PIZZAS
GOAT CHEESE (V)
Wild mushrooms, garlic, spinach, red onions, chili oil 16.75

SMORES SWEET PIZZA
Dark chocolate, marshmallows, graham cracker crumble 15.5

MAKE YOUR OWN PIZZA AT HOME 10
Pick any pizza, we'll provide you with the ingredients and cooking instructions

APPLE PIE SWEET PIZZA
Apples, cinnamon, nutmeg, streusel topping, vanilla ice cream, caramel drizzle 15.5

PASTAS

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

CHICKEN FETTUCCINE ALFREDO
Garlic, Romano, alfredo sauce, fettuccine, Roma tomatoes, parsley 22

CHICKEN TEQUILA FETTUCCINE
Spinach fettuccine, bell peppers, red onions, jalapeños, cilantro, tequila-lime cream sauce 22

SPAGHETTI & MEATBALLS
Beef and pork meatballs, marinara sauce, Romano, basil 21.5

SHRIMP ANGEL HAIR
Wild mushrooms, artichokes, carrots, zucchini, parsley, clam juice 23

MUSHROOM ORZITTO (V)
Wild mushrooms, garlic, white wine, mascarpone, Romano, truffle oil, parsley 15

TOMATO ANGEL HAIR
Roma tomatoes, garlic, chicken broth, EVOO, basil 18

DESSERT

MESSY SUNDAE (GF) 12.5

COTTON CANDY 6.75

KANAFEE 16

*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.

BREAKFAST

AVOCADO TOAST (V)

Mashed avocado, chimichurri, arugula, almonds, olive oil 12.5

VEGGIE HASH (V)

2 up eggs, Brussels, bell pepper, potato, mushroom, black beans, jalapeño, frisee, goat cheese 16.5

SMOKED BRISKET HASH*

Potatoes, red onions, bell peppers, rosemary, 2 up eggs, chipotle cream 18

DENVER-ISH SCRAMBLE*

Canadian bacon, Portuguese linguica sausage, tomato, bell pepper, red onion, cheddar, parmesan truffle potatoes 16

STEAK & EGGS*

Flat iron steak, 2 eggs, parmesan truffle potatoes, roasted tomato 23

PLAIN JANE*

2 eggs, bacon or Portuguese linguica sausage, parmesan truffle potatoes or fruit, roasted tomato 15

THE BREAKFAST SAMMY*

Cheddar, scrambled eggs, smoked turkey, Canadian bacon, brioche bun, parmesan truffle potatoes 15.5

STRAIGHT UP FRENCH TOAST (V) 12

STUFFED FRENCH TOAST (V)

Brioche, fresh berries, mascarpone, vanilla, fresh cream, passion-fruit caramel 16

FRENCH TOAST COMBO*

French toast, 2 eggs any style, choice of bacon or Portuguese linguica sausage 15

CHOCO CHOCOLATE CHIP PANCAKES

Chocolate ganache, chocolate chips, cocoa, powdered sugar, fresh cream 12

STRAIGHT UP PANCAKES (V) 11

PANCAKES COMBO*

Pancakes, 2 eggs any style, choice of bacon or Portuguese linguica sausage 15

THE BREAKFAST BURRITO*

Scrambled eggs, black beans, potato, cheddar, mashed avocado, salsa fresca, sour cream

Served wet with your choice of red or green salsa 17.5

Add your choice of meat +3

Bacon, Linguica sausage, Barbacoa

CHILAQUILES* (GF)

Salsa verde, corn tortilla, cilantro, 2 up eggs, chipotle cream, beef barbacoa, cotija 16.5

THE BREAKFAST QUESADILLA*

Flour tortilla, scrambled eggs, cheddar, mozzarella, green chiles, beef barbacoa, potato, mashed avocado, salsa fresca, sour cream 15

BREAKFAST COCKTAILS

BLOODY MARY 11
Vodka, Tabasco mix

MIMOSA 10

CALIFORNIA CHAMPAGNE, KORBEL (SPLIT) 11

DRINK BEER Available in bottle

394 PALE ALE 7.5
(Pale Ale, ABV 6.0%) San Diego, CA

BALLAST POINT FRIARS ALE 7.5
(Pale Ale, ABV 5.5%) San Diego, CA

BALLAST POINT SCULPIN 8
(IPA, ABV 7.0%) San Diego, CA

BALLAST POINT GRAPEFRUIT SCULPIN 7.5
(IPA, ABV 7.0%) San Diego, CA

BLUE MOON 7
(Belgium White, ABV 5.4%) Golden, CO

BUD LIGHT  6
(Lager, ABV 4.2%) St. Louis, MO

CALI CREAMIN 7
(Vanilla Cream Ale, ABV 5.0%) Vista, CA

COORS LIGHT 6
(Lager, ABV 4.2%) Golden, CO


ELYSIAN SPACE DUST 8
(IPA, ABV 8.2%) Seattle, WA


RACER 5 8
(West Coast IPA, ABV 7.5%) Sonoma, CA

RED TROLLEY 7
(Red Ale, ABV 5.8%) San Diego, CA

STELLA ARTOIS 6
(Lager, ABV 5.0%) Belgium

STONE RUINATION 8
(Double IPA, ABV 8.2%) San Diego, CA

AMSTEL LIGHT  (only) 6
(Lager, ABV 3.5%) Amsterdam

ANGRY ORCHARD  (only) 6
(Cider, ABV 5.0%) Walden, NY


BUDWEISER  (only) 6
(Lager, ABV 5.0%) St. Louis, MO


CORONA  (only) 6.5
(Lager, ABV 4.5%) Mexico


DOS XX AMBER (only) 6
(Lager, ABV 4.7%) Mexico

GUINNESS  (only) 7
(Stout, ABV 4.2%) Ireland

HEINEKEN  (only) 6.5
(Lager, ABV 5.4%) Netherlands

MICHELOB ULTRA  (only) 6
(Lager, ABV 4.2%) St. Louis, MO

MILLER LIGHT  (only) 6
(Lager, ABV 4.2%) Milwaukee, WI

MODELO  (only) 6.5
(Lager, ABV 4.4%) Mexico

O'DOUL'S  (only) 6
(Non-Alcoholic Lager) St. Louis, MO

PACIFICO  (only) 6.5
(Lager, ABV 4.5%) Mexico

WHITE CLAW ASSORTED FLAVORS 7
(12oz, ABV 5.0%)

DRINK WHITE WINE

MANAGER SPECIAL 6oz 9oz  9.5 13.5 --

CHARDONNAY, GOLD CRUSH, CALIFORNIA 11 15 39

CHARDONNAY, CAKEBREAD 2018, NAPA -- -- 100

MOSCATO, STEMARI, ITALY 9.5 13.5 31

PINOT GRIGIO, CAPOSALDO, ITALY 10 13.5 36

RIESLING, KUNG FU, WASHINGTON 10 13.5 36

ROSE, NOBLE VINES, CENTRAL COAST 11.5 15.5 41

SAUVIGNON BLANC, CUPCAKE, NEW ZEALAND 10 13.5 36

SAUVIGNON BLANC, ECHO BAY, NEW ZEALAND 10.5 14.5 37

SAUVIGNON BLANC, HALL, NAPA 13.5 18.5 47

DRINK RED WINE

MANAGER SPECIAL 6oz 9oz  9.5 13.5 --

CABERNET SAUVIGNON, SUBSTANCE, WASHINGTON 12 15.5 41

CABERNET SAUVIGNON, JUSTIN, PASO ROBLES 16 21 52

CABERNET SAUVIGNON, ROBERT CRAIG AFFINITY -- -- 80

CABERNET SAUVIGNON, DAOU VINEYARDS, PASO ROBLES 15 20 50

MALBEC, GRAFFIGNA, ARGENTINA 10 13.5 36

MERLOT, RODNEY STRONG, SONOMA 10 13.5 36

PINOT NOIR, MEIOMI, SONOMA 14.5 19.5 49

PINOT NOIR, RODNEY STRONG, RUSSIAN RIVER VALLEY 12 15.5 41

RED BLEND, PESSIMIST, DAOU VINEYARDS, PASO ROBLES -- -- 49

RED BLEND, PRISONER, NAPA -- -- 75

RED BLEND, TROUBLEMAKER, CENTRAL COAST, CALIFORNIA 10 13.5 36

TEMPRANILLO, TERMES TORO, SPAIN 11.5 15.5 41

SPARKLING WINE

CALIFORNIA CHAMPAGNE, KORBEL 11 --

SPARKLING BRUT, CHANDON -- 65

CHAMPAGNE, VEUVE CLIQUOT -- 100

SPARKLING WINE, OPERA PRIMA BRUT, SPAIN -- 31

SPARKLING WINE, POP UP, CHARLES SMITH VINEYARDS, WASHINGTON -- 41

PROSECCO, RUFFINO, ITALY -- 45

SIGNATURE COCKTAILS

ALL COCKTAILS 11

LONG ISLAND ICED TEA
Vodka, Rum, Tequila, Gin, Triple Sec, Simple Syrup & Lemon Juice

SAMMY'S BLOODY MARY
Vodka & Bloody Mary Mix

RED ROCK SUNSET
Rum, Triple Sec, Peach Schnapps & Pineapple Juice

MOJITO
Club Soda, Simple Syrup, White Rum, Lime Juice & Mint

MOSCOW MULE
Vodka, St. Germain, Ginger Beer & Lime Juice

MARGARITA
Tequila, Orange Liqueur, Lime Juice & Salt

OLD FASHIONED
Bourbon, Simple Syrup, Bitters, Orange & Cherry

MANHATTAN
Bourbon, Sweet Vermouth, Angostura Bitters & Cherry

MICHELADA
Modelo & Bloody Mary Mix

APEROL SPRITZ
Aperol, Prosecco, Club Soda & Orange Peel

LEMON DROP
Vodka, Triple Sec, Simple Syrup, Lemon Juice & Sugar

RASPBERRY MARTINI
Vodka, Raspberries, Agave Nectar & Lemon

NEGRONI
Gin, Sweet Vermouth, Campari & Orange Peel

DIRTY MARTINI
Gin, Dry Vermouth, Olive Juice & Olives

BEVERAGES

COFFEE 3.5

CAPPUCCINO 4

ESPRESSO Single 2.5 / Double 4

BOTTOMLESS SOFT DRINKS 3.5
Coca-Cola products

SPARKLING WATER 375ml 4

BOTTLED WATER Still, 800ml 7

NUMI FAIR TRADE ORGANIC HOT TEA Assorted 3.5

ICED TEA 3.5
Organic Black or Passion Fruit

MILK 3.25

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.