

## 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, cheddar, chipotle aioli, 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

# SAMMYS

## 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, tomatoes, cucumbers, pepperoncinis, feta, vinaigrette  
INDIVIDUAL 12.5 LARGE 19.5

## 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, 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) | 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

## PASTAS

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

### 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

(V) VEGETARIAN (GF) GLUTEN-FREE  SPICY

\*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

### VEGGIE HASH\* (V) 🌶️

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

### ABC HASH\*

Avocado, pork belly, cheddar, potato, 2 up eggs, scallions 17.5

### 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 tomatoes 23

### PLAIN JANE\*

2 eggs, bacon or Portuguese linguica sausage, parmesan truffle potatoes or fruit, roasted tomatoes 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) 16

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

### COFFEE CAKE CAKES (V) 13

Cinnamon, walnuts, streusel topping

### CRISPY CHICKEN & CAKES\* 🌶️

Southern fried chicken, buttermilk pancakes, hot sauce syrup 17

### STRAIGHT UP PANCAKES (V) 11

### SOUTHERN FRIED CHICKEN BENNY\*

Crispy chicken, cheddar cornbread, garlic spinach, béchamel, scallions, poached eggs 18

### 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

<b>BLOODY MARY</b> Vodka, bloody mary mix	<b>11</b>
<b>MIMOSA</b>	<b>10</b>
<b>LAVENDER LEMONADE MIMOSA</b>	<b>11</b>
<b>CREAMSICLE MIMOSA</b>	<b>11</b>
<b>BOTTOMLESS MIMOSA (8AM - 1PM)</b> Brut champagne, fresh squeezed orange juice	<b>20</b>
<b>CALIFORNIA CHAMPAGNE, KORBEL (SPLIT)</b>	<b>11</b>

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

**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)

## DRINK BEER

🌿 Available in bottle

<b>FIRESTONE 805</b> (Blonde Ale, ABV 4.7%) Paso Robles, CA	<b>7</b>
<b>BLUE MOON</b> (Belgian White, ABV 5.4%) Golden, CO	<b>7</b>
<b>SIERRA NEVADA</b> (Pale Ale, ABV 5.6%) Chico, CA	<b>7</b>
<b>CALI CRAFT COOL KIDZ</b> (IPA, ABV 7.2%) Walnut Creek, CA	<b>7.5</b>
<b>LAGUNITAS</b> (IPA, ABV 6.2%) Petaluma, CA	<b>7</b>
<b>REVISION IPA 2</b> (DIPA, ABV 8%) Reno, NV	<b>8.25</b>
<b>STONE DELICIOUS IPA</b> (IPA, ABV 7.7%) San Diego, CA	<b>7</b>
<b>STELLA ARTOIS</b> (Lager, ABV 5%) Belgium	<b>6</b>
<b>DRAKES DENOOGINIZER DIPA</b> (Double IPA, ABV 9.75%) San Leandra, CA	<b>8.5</b>
<b>HOP VALLEY STASH PANDA</b> (IPA, ABV 6.5%) Springfield, OR	<b>7.5</b>
<b>NEW GLORY GUMMY WORMS</b> (IPA, ABV 7.2%) Sacramento, CA	<b>7.5</b>
<b>KNEE DEEP BREAKING BUD</b> (IPA, ABV 6.5%) Auburn, CA	<b>7.5</b>
<b>SUDWERK NORTHERN PILSNER</b> (IPA, ABV 5.3%) Davis, CA	<b>7</b>
<b>MODELO</b> (Lager, ABV 4.4%) Mexico	<b>6.50</b>
<b>GUINNESS</b> 🌿 (only) (Stout, ABV 4.2%) Ireland	<b>7</b>
<b>HEINEKEN</b> 🌿 (Lager, ABV 5.4%) Netherlands	<b>7</b>
<b>CORONA</b> 🌿 (Lager, ABV 4.5%) Mexico	<b>6.5</b>
<b>BUD LIGHT</b> 🌿 (Lager, ABV 4.2%) St. Louis, MO	<b>6</b>
<b>COORS LIGHT</b> 🌿 (Lager, ABV 4.2%) Golden, CO	<b>6</b>
<b>HOUSE PREMIUM LAGER</b> (Pale Lager, ABV 4.8%) Denver, CO	<b>5.5</b>
<b>HEINEKEN ZERO</b> 🌿 (only) (Non-Alcoholic Lager) Netherlands	<b>6</b>
<b>NEW BELGIUM BREWING CO HAZY</b> (IPA, ABV 7.5%) Fort Collins, CO	<b>7</b>
<b>WHITE CLAW HARD SELTZER</b> Assorted Flavors (12oz, ABV 5%)	<b>7</b>
<b>ROTATING SEASONAL SELECTION</b>	<b>7.5</b>

## DRINK WHITE WINE

<b>MANAGER SPECIAL</b>	<b>9.5</b>	<b>13.5</b>	<b>--</b>
<b>CHARDONNAY, GREYSON CELLARS, CALIFORNIA</b>	<b>10</b>	<b>13.5</b>	<b>36</b>
<b>CHARDONNAY, MEIOMI, CA</b>	<b>12</b>	<b>16.5</b>	<b>43</b>
<b>CHARDONNAY, ROMBAUER VINEYARDS, CARNEROS</b>	<b>18.5</b>	<b>25.5</b>	<b>67</b>
<b>MOSCATO, BERINGER, NAPA VALLEY</b>	<b>9.5</b>	<b>13.5</b>	<b>31</b>
<b>PINOT GRIGIO, CAVALIERE D'ORO, ITALY</b>	<b>9.5</b>	<b>13.5</b>	<b>31</b>
<b>PINOT GRIGIO, COPPOLA BIANCO</b>	<b>10.5</b>	<b>14.5</b>	<b>37</b>
<b>RIESLING, CHATEAU ST. MICHELLE, WA</b>	<b>10</b>	<b>13.5</b>	<b>36</b>
<b>SAUVIGNON BLANC, KIM BRAWFORD, NEW ZEALAND</b>	<b>13.5</b>	<b>20</b>	<b>51</b>
<b>SAUVIGNON BLANC, ROTH, ALEXANDER VALLEY</b>	<b>11.5</b>	<b>15.5</b>	<b>41</b>
<b>WHITE ZINFANDEL, CAMPUS OAKS, NAPA</b>	<b>9.5</b>	<b>13.5</b>	<b>31</b>

## DRINK RED WINE

<b>MANAGER SPECIAL</b>	<b>9.5</b>	<b>13.5</b>	<b>--</b>
<b>CABERNET SAUVIGNON, EDGE BY SIGNORELLO 2013, NAPA VALLEY</b>	<b>13</b>	<b>18.5</b>	<b>47</b>
<b>CABERNET SAUVIGNON, BROADSIDE, 2014 PASO ROBLES</b>	<b>11</b>	<b>15</b>	<b>34</b>
<b>CABERNET SAUVIGNON, MOLLYDOOKER MAITRE D', AUSTRALIA</b>	<b>--</b>	<b>--</b>	<b>63</b>
<b>CABERNET SAUVIGNON, CAYMUS, 2014, NAPA</b>	<b>--</b>	<b>--</b>	<b>151</b>
<b>MERLOT, 14 HANDS, WASHINGTON</b>	<b>9.5</b>	<b>13.5</b>	<b>33</b>
<b>PINOT NOIR, MEIOMI, 2015, CALIFORNIA</b>	<b>14.5</b>	<b>19.5</b>	<b>49</b>
<b>PINOT NOIR, FORMATION, 2014, MONTEREY</b>	<b>11</b>	<b>15</b>	<b>39</b>
<b>PINOT NOIR, FLOWERS, 2014, SONOMA COAST</b>	<b>--</b>	<b>--</b>	<b>116</b>
<b>ZINFANDEL, CLINE CELLARS ANCIENT VINES SONOMA</b>	<b>12</b>	<b>15.5</b>	<b>41</b>
<b>ZINFANDEL, ROMBAUER, 2014, NAPA</b>	<b>--</b>	<b>--</b>	<b>71</b>

## SPARKLING WINE

<b>SPARKLING, MUMM NAPA BRUT PRESTIGE (SPLIT)</b>	<b>17</b>
<b>SPARKLING, J.P. CHENET BRUT, FRANCE</b>	<b>43</b>
<b>SPARKLING, ROEDERER ESTATE "LE ERMITAGE", ANDERSON VALLEY</b>	<b>85</b>
<b>CHAMPAGNE, VEUVE CLICQUOT, BRUT, YELLOW LABEL REIMS, FRANCE</b>	<b>110</b>
<b>CHAMPAGNE, DOM PERIGNON BRUT, 2006</b>	<b>295</b>

## SIGNATURE COCKTAILS

<b>ALL COCKTAILS</b>	<b>11</b>
<b>LONG ISLAND ICED TEA</b> Vodka, Rum, Tequila, Gin, Triple Sec, Simple Syrup & Lemon Juice	
<b>SAMMY'S BLOODY MARY</b> Vodka & Bloody Mary Mix	
<b>RED ROCKET SUNSET</b> Rum, Triple Sec, Peach Schnapps & Pineapple Juice	
<b>MOJITO</b> Club Soda, Simple Syrup, White Rum, Lime Juice & Mint	
<b>MOSCOW MULE</b> Vodka, St. Germain, Ginger Beer & Lime Juice	
<b>MARGARITA</b> Tequila, Orange Liqueur, Lime Juice & Salt	
<b>OLD FASHIONED</b> Bourbon, Simple Syrup, Bitters, Orange & Cherry	
<b>MANHATTAN</b> Bourbon, Sweet Vermouth, Angostura Bitters & Cherry	
<b>MICHELADA</b> Modelo & Bloody Mary Mix	
<b>APEROL SPRITZ</b> Aperol, Prosecco, Club Soda & Orange Peel	
<b>LEMON DROP</b> Vodka, Triple Sec, Simple Syrup, Lemon Juice & Sugar	
<b>RASPBERRY MARTINI</b> Vodka, Raspberries, Agave Nectar & Lemon	
<b>NEGRONI</b> Gin, Sweet Vermouth, Campari & Orange Peel	
<b>DIRTY MARTINI</b> Gin, Dry Vermouth, Olive Juice & Olives	

## BEVERAGES

<b>COFFEE</b>	<b>3.5</b>
<b>CAPPUCCINO</b>	<b>4</b>
<b>ESPRESSO</b>	Single 2.5 / Double 4
<b>BOTTOMLESS SOFT DRINKS</b>	3.5 Coca-Cola products
<b>SPARKLING WATER</b>	500ml 5/ 1L 7
<b>BOTTLED WATER</b>	Still, 500ml 4
<b>NUMI FAIR TRADE ORGANIC HOT TEA</b>	Assorted 3.5
<b>ICED TEA</b>	3.5 Organic Black or Passion Fruit
<b>MILK</b>	3.25

Sammy's Restaurant and Bar has celebrated over 30 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.