

SOUPS

LOBSTER BISQUE
Fresh herbs, cream, sherry
in a rich stock 13.75

KOBE BEEF CHILI (GF)
Mozzarella, scallions 12.25

FRESH TOMATO BASIL
Shaved Romano, drizzled
herb oil 11

CHICKEN NOODLE SOUP
Shredded chicken, celery, carrots,
onions, egg noodles 11

SHAREABLES

CRISP BRUSSELS SPROUTS (V)
Romano, walnuts, balsamic glaze 15.5

TRUFFLE FRIES
Romano cheese 12.25

MEATBALLS & MARINARA
Romano, crostini 14.25

MINI DUCK TACOS*
Feta, Roma tomatoes, Napa cabbage,
lebni, cilantro ranch 21

GARLIC CHEESE BREAD (V) 14.5

LEBNI SOFT CHEESE (V)
Zaatar, served with EVOO and grilled
herb flatbread 15.5

CHICKPEA HUMMUS (V)
Tahini, paprika, parsley and grilled
herb flatbread 15.5

SWEET CHILI WINGS
Sweet chili glaze, sesame
seeds, scallions 16.5

CRISPY CHICKEN TENDERS
Basil ranch 15

SALADS

Take Home our Salad Dressing 6.
Add Chicken Breast +5 | Shrimp (4) +8.5

BOB'S COBB SALAD (GF)
Romaine, egg, Roma tomatoes,
Gorgonzola, avocado, smoked turkey,
scallions, crispy prosciutto, basil ranch 16

BALSAMIC GRILLED CHICKEN (GF)
Mixed greens, Gorgonzola, walnuts,
basil, balsamic vinaigrette 17

GREEK SALAD (V) (GF)
Romaine, spinach, bibb lettuce, red onions,
Kalamata olives, Roma tomatoes, cucumbers,
pepperoncinis, feta, vinaigrette 14

GRILLED SHRIMP SALAD (GF)
Mixed greens, scallions, bell peppers, spinach,
Roma tomatoes, feta, cilantro, sunflower seeds,
balsamic vinaigrette 18

CAESAR SALAD [(GF) without croutons]
Romaine, croutons, Romano,
Caesar dressing 14

THE ORIGINAL CHOPPED CHICKEN (GF)
Lettuce, Roma tomatoes, basil, mozzarella,
vinaigrette, choice of sun-dried
tomatoes or Kalamata olives 17

ENTRÉES

OAK ROASTED CHICKEN BREAST (GF)
Roasted with crisp Brussels sprouts, tri-color
potatoes, balsamic glaze 27

BONE IN SHORT RIB
Cheesy grits, olive tapenade,
baby carrots, basil, mint 28

12oz PRIME BEEF*
Prime New York steak served with truffle
fries and demi glacé 75

OAK ROASTED SEA BASS* (GF)
Spiced vegetarian cannellini beans with
onions, bell peppers, jalapeños 31.5

MINI WAGYU BEEF HAMBURGERS*
Chipotle aioli, served with French fries 19.5
Add Gorgonzola or cheddar +1

LAMB CHOPS* (GF)
Grilled with crisp Brussels sprouts, tri-color
potatoes, balsamic glaze 31

STEAK FRITES*
Served with truffle fries and demi glacé 31

SHRIMP ORZITTO (V)
Shiitake and crimini mushrooms, garlic,
white wine, mascarpone, Romano,
truffle oil, parsley 26

WAGYU CHEESEBURGER*
Double patty, cheddar, lettuce, Roma
tomatoes, onions, 1000 Island, brioche bun,
served with French fries 21

Substitute a **PLANT-BASED** patty (V) +1



**PLAYERS MAY ENJOY A 35% DISCOUNT
ON ALL FOOD ITEMS WHILE GAMING**

ASIAN INSPIRED

SHAREABLES

SALT & PEPPER WINGS
Chili flakes, crispy garlic 16.5

PORK DUMPLINGS
Cilantro, green onions, Roma tomatoes,
ponzu chili sauce 13.75

BEEF PHO*
Beef broth, rice noodles, rough flank, beef
meatballs, tripe, rare steak, cilantro, green
and white onions 19.5

ROAST DUCK WONTON SOUP
Duck broth, ramen noodles,
wontons, baby bok choy 23

ORANGE CHILI CHICKEN
Onions, jalapeños, scallions, served with
steamed rice 21

MONGOLIAN BEEF
Marinated short rib, Thai chiles, broccoli,
Mongolian sauce, served with steamed rice 23

GRILLED SHORT RIB*
Marinated short rib, pickled slaw, spicy
slaw, served with steamed rice 21

GRILLED PORK CHOP*
Marinated pork loin, pickled slaw,
spicy slaw, steamed rice 16.5

OAK ROASTED SALMON FILET*
Asian salad, edamame,
cucumbers, ponzu sauce 28

THAI CHICKEN PIZZA
(Gluten-free option not available)
Juliened vegetables, peanuts, lime
juice, cilantro, scallions, mint,
spicy Thai peanut sauce 19

PASTAS

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

CHICKEN FETTUCCINE ALFREDO
Garlic, Romano, alfredo sauce, fettuccine,
Roma tomatoes, parsley 25.5

CHICKEN TEQUILA FETTUCCINE
Spinach fettuccine, bell peppers, red onions,
jalapeños, cilantro, tequila-lime
cream sauce 26

(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.

CRISPY SPRING ROLLS
Seasoned beef mix with
sweet chili sauce 13.75

CHICKEN LETTUCE CUPS
Wok aromatics, water chestnuts, scallions,
black bean hoisin sauce 17

ENTRÉES

MISO RAMEN
Dashi broth, noodles, marinated pork loin,
shiitake mushrooms, baby bok choy, marinated
egg, pickled ginger, corn, nori, scallions 22

CHICKEN FRIED RICE
Onions, carrots, peas, scrambled
egg, scallions 19.5

KUNG PAO CHICKEN
Bell peppers, onions, red chili, peanuts, spicy
caramelized rice vinegar sauce, served with
steamed rice 21.5

SHRIMP LO MEIN
Shiitake and crimini mushrooms, bell peppers,
snap peas, spinach, stir fry sauce, scallions 24

SALT & PEPPER SHRIMP
Wok fried shrimp, bell peppers, garlic,
served with steamed rice 23

CHINESE CHICKEN SALAD
Napa cabbage, bok choy, carrots, bell peppers,
sesame seeds, cilantro, scallions, crispy noodles,
Mandarin oranges, soy Asian dressing 16

SPICY THAI GRILLED CHICKEN SALAD
Mixed greens, carrots & zucchini, Roma
tomatoes, peanuts, bean sprouts,
cilantro, mint, Thai dressing 16

SHRIMP ANGEL HAIR
Shiitake and crimini mushrooms, artichokes,
carrots, zucchini, parsley, clam juice 27

SPAGHETTI & MEATBALLS
Beef and pork meatballs, marinara sauce,
Romano, basil 25

WOODFIRED PIZZA

- All pizzas made with our famous hand-made dough & mozzarella cheese -
Gluten-Free +5 (GF) | Whole Wheat +2.5 | Artisan Thin Crust +3 | Cauliflower Crust +5
OTHER OPTIONS: Vegan Cheese +2.5 | Low Fat Mozzarella Cheese +2.5

NEW YORK STYLE
Shiitake and crimini mushrooms, all-natural
pepperoni, salami, Italian sausage,
house-made tomato sauce 20

ORGANIC ARUGULA & PEAR
Prosciutto, Gorgonzola, arugula,
Balsamic dressing 19

SICILIAN
All-natural pepperoni, Italian sausage, bell
peppers, house-made tomato sauce,
red onions 19.5

ROYAL HAWAIIAN
Golden pineapple, Canadian bacon,
house-made tomato sauce 18.5

MOZZARELLA CHEESE (V)
Basil, house-made tomato sauce 17.5

TUSCAN (V)
Roma tomatoes, shiitake and crimini
mushrooms, garlic, Gorgonzola, red onions,
oregano 18.5

SUN-DRIED TOMATO (V)
Artisan thin crust, goat cheese, pine nuts,
sun-dried tomatoes, basil 18.5

FOUR CHEESE (V)
Smoked Gouda, Romano,
mozzarella, Gorgonzola 18.5

ALL-NATURAL PEPPERONI
Oregano, house-made tomato sauce 19.5

SPICY ITALIAN SAUSAGE
Oregano, house-made tomato sauce 18.5

GARLIC SHRIMP
Shiitake and crimini mushrooms, bell
peppers, red onions, garlic sauce 20.5

LADOU'S BARBECUE CHICKEN
Smoked Gouda, BBQ sauce,
red onions, cilantro 19

GOAT CHEESE (V)
Artisan thin crust, shiitake and crimini
mushrooms, garlic, spinach, red
onions, chili oil 18.5

MARGHERITA (V)
Roma tomatoes, roasted garlic
sauce, basil 18

SANDWICHES - TACOS

SMOKED TURKEY
Chipotle aioli, mozzarella, red leaf lettuce,
basil, Roma tomatoes, baguette, served
with French fries 18.75

CHICKEN PITA
Grilled chicken breast, Romaine,
Zaatar, lebni, Roma tomatoes, Kalamata olives,
Tzatziki sauce, parsley, grilled herb flatbread,
served with French fries 18.75

GRILLED SHRIMP TACOS
Pico de gallo, avocado, red cabbage,
cheddar, cilantro, chipotle pesto sauce,
flour or corn tortillas, served with
spiced vegetarian beans 18.75

STEAK*
Caramelized onions, arugula,
Dijon, demi glacé, baguette,
served with French fries 21

TUNA SALAD
Tuna salad, walnuts, cheddar, baguette,
served with French fries 15.5

THE BLT
Mashed avocado, bacon, lettuce, Roma
tomatoes, mayonnaise, toasted brioche,
French fries 16

CRISPY FISH TACOS*
Tomato-avocado salsa, green cabbage,
cilantro, chipotle aioli, cheddar, flour
or corn tortillas, served with spiced
vegetarian beans 19

DESSERT

APPLE PIE SWEET PIZZA
Apples, cinnamon, nutmeg, streusel topping,
vanilla ice cream, caramel drizzle 17

KANAFEE
Shredded phyllo, ricotta & mozzarella, coconut,
orange blossom syrup, toasted brioche,
pistachios 16

MESSY SUNDAE (GF)
Vanilla ice cream • chocolate & caramel
sauce • walnuts • whipped cream 14

BREAKFAST

AVOCADO TOAST (V)

Mashed avocado, chimichurri, arugula, almonds, olive oil 13.5

VEGGIE HASH* (V) 🌶️

2 up eggs, Brussels, bell pepper, potato, mushroom, black beans, jalapeño, frisee, goat cheese 19

SMOKED BRISKET HASH*

Potatoes, red onions, bell peppers, rosemary, 2 up eggs, chipotle cream 19

DENVER-ISH SCRAMBLE

Canadian bacon, Portuguese linguica sausage, tomato, bell pepper, red onion, cheddar, parmesan truffle potatoes 18

STEAK & EGGS*

Flat iron steak, 2 eggs, parmesan truffle potatoes, roasted tomato 27

PLAIN JANE*

2 eggs, bacon or Portuguese linguica sausage, parmesan truffle potatoes or fruit, roasted tomato 17

THE BREAKFAST SAMMY*

Cheddar, scrambled eggs, smoked turkey, Canadian bacon, brioche bun, parmesan truffle potatoes 20

KANAFEE

Shredded phyllo, ricotta & mozzarella, coconut, orange blossom syrup, toasted brioche, pistachios 16

STRAIGHT UP FRENCH TOAST (V) 12

FRENCH TOAST COMBO*

French toast, 2 eggs any style, choice of bacon or Portuguese linguica sausage 17

CHOCO CHOCOLATE CHIP PANCAKES

Chocolate ganache, chocolate chips, cocoa, powdered sugar, fresh cream 13

STRAIGHT UP PANCAKES (V) 12

PANCAKES COMBO*

Pancakes, 2 eggs any style, choice of bacon or Portuguese linguica sausage 17

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 18.5

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 18.5

THE BREAKFAST QUESADILLA

Flour tortilla, scrambled eggs, cheddar, mozzarella, green chiles, beef barbacoa, potato, mashed avocado, salsa fresca, sour cream 16

BREAKFAST COCKTAILS

BLOODY MARY
Vodka, Tabasco mix

12

MIMOSA

10

CALIFORNIA CHAMPAGNE, KORBEL (SPLIT)

11

DRINK BEER 🍷 Available in bottle

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

8

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

8

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

8

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

8

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

7.5

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

6.5

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

7.5

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

6.5

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

8.5

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

8.5

STELLA ARTOIS
(Lager, ABV 5.0%) Belgium

6.5

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

8.5

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

6.5

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

6.5

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

7

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

6.5

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

6.5

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

6.5

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

6.5

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

6.5

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

6.5

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

7

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

7.5

ROTATING SEASONAL SELECTION

8

DRINK WHITE WINE

6oz 9oz 🍷

MANAGER SPECIAL

11 15 --

CHARDONNAY, GOLD CRUSH, CALIFORNIA

12 16 44

CHARDONNAY, MEIOMI, CALIFORNIA

14.5 19.5 54

CHARDONNAY, DAOU VINEYARDS, PASO ROBLES

12 16 44

SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND

13.5 17 46

PINOT GRIGIO, MEZZACORONA, ITALY

12 16 44

DRINK RED WINE

6oz 9oz 🍷

MANAGER SPECIAL

11 15 --

PINOT NOIR, MEIOMI, CA

16 20 56

CABERNET SAUVIGNON, MONDAVI P.S.

12 16 44

CABERNET SAUVIGNON, DAOU VINEYARDS, PASO ROBLES

16 20 56

RED BLEND, THE PESSIMIST, DAOU VINEYARDS, PASO ROBLES

14.5 19.5 54

RED BLEND, UNSHACKLED, PRISONER WINE CO, CALIFORNIA

16 20 56

RED BLEND, TROUBLEMAKER, CENTRAL COAST, CALIFORNIA

12 16 44

CHIANTI, QUERCETO DOCG, ITALY

12 16 44

MERLOT, RODNEY STRONG, SONOMA

12 16 44

MALBEC, NIETO SENETINER 'CAMILA', MENDOZA, ARGENTINA

12 16 44

SPARKLING WINE

SPLIT 🍷

CALIFORNIA CHAMPAGNE, KORBEL

11 --

PROSECCO, RUFFINO, ITALY

12.5 --

SPARKLING BRUT, CHANDON (SPLIT)

14 --

SPARKLING BRUT, CHANDON

-- 65

CHAMPAGNE, VEUVE CLIQUOT

-- 100

SPARKLING WINE, OPERA PRIMA BRUT, SPAIN

-- 31

SPARKLING WINE, POP UP, CHARLES SMITH VINEYARDS, WASHINGTON

-- 41

SIGNATURE COCKTAILS

ALL COCKTAILS 12 | \$2 off during Happy Hour

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 4

CAPPUCCINO 4

ESPRESSO Single 2.5 / Double 4

BOTTOMLESS SOFT DRINKS 4

SPARKLING WATER 375ml 4

BOTTLED WATER Still, 800ml 7

NUMI FAIR TRADE ORGANIC HOT TEA Assorted 4

ICED TEA 4

Organic Black or Passion Fruit

MILK 3.5

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.



KIDS MENU

Ages 10 and Under

MINI ME PLATE (GF)

2 eggs, bacon, fruit 8.5

TINY FRENCH TOAST (V)

Powdered sugar, whipped butter, maple syrup 6.5

SOLO PANCAKE (V) 3

PIZZAS

6 - inch perfectly sized and freshly baked

Gluten-free crust +3.5 Vegan Cheese +1

(Choose 1)

Cheese Please 9 | Pepperoni 9.5 | Hawaiian 9.25 | BBQ Chicken 9.25

LITTLE DIPPERS (V)

(Choose any combo)

Cucumbers or carrot sticks

Dips: ranch or hummus 4

GRILLED CHEESE (V)

Sourdough bread, cheddar & mozzarella, choice of fries or carrot sticks 7.5

QUESADILLA (V)

Filled with cheddar and mozzarella with a side of fries or carrot sticks 8

MAKE YOUR OWN PASTA

(Choose any combo)

Pasta: spaghetti, angel hair, or gluten free penne

Sauces: marinara sauce, meat sauce, or olive oil and Parmesan cheese 9

CHICKEN TENDERS

With choice of French fries or carrot sticks 9.5

MINI CHEESEBURGER SLIDERS

With cheddar cheese and choice of fries or carrot sticks 9.5

MUG OF ICE CREAM

With chocolate or caramel sauce and whipped cream 5

KIDS MILK OR WATER INCLUDED WITH ENTREES

EXCLUDES LITTLE DIPPERS

*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 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. 7Mi 01-01-23