

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

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 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

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

THAI CHICKEN (Gluten-free option not available)
Juliened vegetables, peanuts, lime juice, cilantro, scallions, fresh mint, spicy Thai peanut sauce 16.75

FOUR CHEESE (V)
Smoked Gouda, Romano, mozzarella, Gorgonzola 16.75

ALL-NATURAL PEPPERONI
Oregano, house-made tomato sauce 17.75

SPICY ITALIAN SAUSAGE
Oregano, house-made tomato sauce 16.75

MOZZARELLA CHEESE (V)
Basil, house-made tomato sauce 15.75

MARGHERITA (V)
Roma tomatoes, roasted garlic sauce, basil 16.25

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

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

*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)

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

COFFEE CAKE CAKES (V)

Cinnamon, walnuts, streusel topping 13

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

BLOODY MARY Vodka, Tabasco mix	11
MIMOSA	10
CALIFORNIA CHAMPAGNE, KORBEL (SPLIT)	11

DRINK BEER 🍷 Available in bottle

394 PALE ALE (Pale Ale, ABV 6.0%) San Diego, CA	7.5
BALLAST POINT FRIARS ALE (Pale Ale, ABV 5.5%) San Diego, CA	7.5
BALLAST POINT SCULPIN (IPA, ABV 7.0%) San Diego, CA	8
BALLAST POINT GRAPEFRUIT SCULPIN (IPA, ABV 7.0%) San Diego, CA	7.5
BLUE MOON (Belgium White, ABV 5.4%) Golden, CO	7
BUD LIGHT 🍷 (Lager, ABV 4.2%) St. Louis, MO	6
CALI CREAMIN (Vanilla Cream Ale, ABV 5.0%) Vista, CA	7
COORS LIGHT (Lager, ABV 4.2%) Golden, CO	6
ELYSIAN SPACE DUST (IPA, ABV 8.2%) Seattle, WA	8
RACER 5 (West Coast IPA, ABV 7.5%) Sonoma, CA	8
RED TROLLEY (Red Ale, ABV 5.8%) San Diego, CA	7
STELLA ARTOIS (Lager, ABV 5.0%) Belgium	6
STONE RUINATION (Double IPA, ABV 8.2%) San Diego, CA	8
AMSTEL LIGHT 🍷 (only) (Lager, ABV 3.5%) Amsterdam	6
ANGRY ORCHARD 🍷 (only) (Cider, ABV 5.0%) Walden, NY	6
BUDWEISER 🍷 (only) (Lager, ABV 5.0%) St. Louis, MO	6
CORONA 🍷 (only) (Lager, ABV 4.5%) Mexico	6.5
DOS XX AMBER (only) (Lager, ABV 4.7%) Mexico	6
GUINNESS 🍷 (only) (Stout, ABV 4.2%) Ireland	7
HEINEKEN 🍷 (only) (Lager, ABV 5.4%) Netherlands	6.5
MICHELOB ULTRA 🍷 (only) (Lager, ABV 4.2%) St. Louis, MO	6
MILLER LIGHT 🍷 (only) (Lager, ABV 4.2%) Milwaukee, WI	6
MODELO 🍷 (only) (Lager, ABV 4.4%) Mexico	6.5
O'DOUL'S 🍷 (only) (Non-Alcoholic Lager) St. Louis, MO	6
PACIFICO 🍷 (only) (Lager, ABV 4.5%) Mexico	6.5
WHITE CLAW ASSORTED FLAVORS (12oz, ABV 5.0%)	7

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	SPLIT	🍷
	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 ROCKET 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.

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

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