

SHAREABLES

MED ARTISAN FLATBREAD (V)

Artisan thin crust, roasted falafel, Tzatziki, chickpea hummus, Romaine, pickled turnips, Roma tomatoes, EVOO, parsley 8

CURRIED CAULIFLOWER (V) 7

CRISP BRUSSELS SPROUTS (V)

Romano, walnuts, balsamic glaze 7.5

SALT & PEPPER WINGS*

Chili flakes, crispy garlic 8.5

TRUFFLE FRIES

Romano cheese 6.5

MEATBALLS & MARINARA

Romano, crostini 7

GARLIC CHEESE BREAD (V) 7.5

PORK DUMPLINGS

Cilantro, green onions, Roma tomatoes, ponzu chili sauce 6.5

MED DIP SAMPLER (V)

Chickpea hummus, lebni, and roasted eggplant hummus, served with EVOO and grilled herb flatbread 9.25

LEBNI SOFT CHEESE (V)

Zaatar, served with EVOO and grilled herb flatbread 8

SWEET CHILI WINGS*

Sweet chili glaze, sesame seeds, scallions 8.5

CRISPY CHICKEN TENDERS*

Sweet and spicy sauce 6.5

CHICKEN LETTUCE CUPS*

Wok aromatics, water chestnuts, scallions, sesame seeds, black bean hoisin sauce 8.25

CRISPY SPRING ROLLS

Seasoned beef mix with sweet chili sauce 6.5

TACOS

GRILLED SHRIMP TACOS*

Pico de gallo, avocado, red cabbage, cheddar, cilantro, chipotle pesto sauce, flour or corn tortillas, served with spiced vegetarian beans 10.25

CRISPY FISH TACOS*

Tomato-avocado salsa, Napa cabbage, cilantro, chipotle aioli, cheddar, flour or corn tortillas, served with spiced vegetarian beans 9.75

SHORT RIB TACOS

Pineapple, red cabbage, tomato-avocado salsa, cilantro, flour or corn tortillas, served with spiced vegetarian beans 10.25

MINI DUCK TACOS

Feta, Roma tomatoes, Napa cabbage, lebni, cilantro ranch 9.25

PITAS

All pitas served on grilled herb flatbread, with quinoa tabouli

CHICKEN PITA*

Grilled chicken breast, Romaine, Zaatar, lebni, Roma tomatoes, Kalamata olives, Tzatziki sauce, parsley 9.75

BRISKET PITA

Garlic sauce, jalapeños, red cabbage, pickled red onions, cilantro 11

MED VEGGIE PITA (V) *NEW*

Romaine, bell peppers, feta, red onions, Kalamata olives, Caesar 10.5

FALAFEL PITA (V) *NEW*

Romaine, tahini sauce, pickled turnips, Roma tomatoes, parsley, mint 10.75

HUMMUS

All hummus served with EVOO and grilled herb flatbread

CHICKPEA HUMMUS (V)

Paprika, parsley 8

CAULIFLOWER HUMMUS (V) *NEW*

Golden raisins, curry, pine nuts, mint 8.25

ROASTED EGGPLANT HUMMUS (V)

Paprika, parsley 8

ARTICHOKE HUMMUS (V) *NEW*

Sun-dried tomatoes, parsley 8.25

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 10

STEAK *NEW*

Caramelized onions, arugula, Dijon, demi glacé 11.5

SHORT RIB

BBQ sauce, coleslaw, pickled red onions 11

TUNA SALAD *NEW*

Tuna salad spread, walnuts, cheddar 10.5



PLAYERS MENU

SOUPS

LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 7.25

KOBE BEEF CHILI (GF)

Mozzarella, scallions 7

FRESH TOMATO BASIL

Shaved Romano, drizzled herb oil 6.25

CHICKEN NOODLE SOUP *NEW*

Shredded chicken, celery, carrots, onions, egg noodles 7

SALADS

Take Home our Salad Dressing 6. Non-Fat Honey Mustard Dressing Available Upon Request
Add Half Chicken Breast +3.5, Full Chicken Breast +4.5, Shrimp (4) +6

BOB'S COBB SALAD (GF)

Romaine, egg, Roma tomatoes, Gorgonzola, avocado, smoked turkey, scallions, crispy prosciutto, basil ranch
INDIVIDUAL 10.25 LARGE 17

BALSAMIC GRILLED CHICKEN* (GF)

Mixed greens, Gorgonzola, walnuts, basil, balsamic vinaigrette
INDIVIDUAL 10.5 LARGE 17

CHINESE CHICKEN SALAD*

Napa cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, scallions, crispy noodles, Mandarin oranges, soy Asian dressing
INDIVIDUAL 10.25 LARGE 17

GREEK SALAD (V) (GF)

Romaine, spinach, bibb lettuce, red onions, Kalamata olives, Roma tomatoes, cucumbers, pepperoncinis, feta, vinaigrette
INDIVIDUAL 9 LARGE 15.5

GRILLED SHRIMP SALAD* (GF)

Mixed greens, scallions, bell peppers, spinach, Roma tomatoes, feta, cilantro, sunflower seeds, balsamic vinaigrette
INDIVIDUAL 10.75 LARGE 18

CAESAR SALAD [(GF) without croutons]

Romaine, croutons, Romano, Caesar dressing
INDIVIDUAL 9 LARGE 15.5

SPICY THAI GRILLED CHICKEN SALAD*

Mixed greens, carrots & zucchini, Roma tomatoes, peanuts, bean sprouts, cilantro, mint, Thai dressing
INDIVIDUAL 10.25 LARGE 17

THE ORIGINAL CHOPPED CHICKEN* (GF)

Lettuce, Roma tomatoes, mozzarella, vinaigrette, choice of sun-dried tomatoes or Kalamata olives
INDIVIDUAL 10.5 LARGE 17

FROM THE LAND

*Coleslaw contains nuts - lettuce cups may be substituted

BONE IN SHORT RIB

Cheesy grits, olive tapenade, baby carrots, basil, mint 14.5

OAK ROASTED CHICKEN BREAST* (GF)

Roasted with crisp Brussels sprouts, tri-color potatoes, balsamic glaze 12

MINI WAGYU BEEF HAMBURGERS*

Chipotle aioli, served with French fries and coleslaw* 9.75
Add Gorgonzola or cheddar +1

STEAK FRITES*

Served with truffle fries and demi glacé 15.95

LAMB CHOPS* (GF)

Grilled with crisp Brussels sprouts, tri-color potatoes, balsamic glaze 15.5

WAGYU CHEESEBURGER*

Double patty, cheddar, lettuce, Roma tomatoes, onions, 1000 Island, Bread & Cie brioche bun, served with French fries and coleslaw* 11.5
Substitute a meatless patty +1

FROM THE SEA

OAK ROASTED SALMON FILET*

Asian salad, edamame, cucumbers, ponzu sauce 14.5

CRUSTED TILAPIA*

Quinoa tabouli, lemon juice, EVOO, Roma tomatoes, tahini sauce 12.75

OAK ROASTED SEA BASS* (GF) *NEW*

Spiced vegetarian cannellini beans with onions, bell peppers, jalapeños 17.75

OAK ROASTED TROUT* (GF)

Lebni, cauliflower couscous, golden raisins, EVOO, curry 14.5

SHRIMP FARRO*

Farro, carrots, zucchini, tarragon, garlic 14.5

*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.

ASIAN INSPIRED

ROAST DUCK WONTON NOODLE SOUP

Duck broth, egg noodles, roast duck, wontons, baby bok choy 13.5

BEEF PHO*

Beef broth, rice noodles, rough flank, beef meatballs, tripe, rare steak, cilantro, green and white onions 12.75

GRILLED PORK CHOP*

Marinated pork loin, rice, pickled slaw, spicy slaw 10.5

GRILLED SHORT RIB*

Marinated boneless short rib, rice, pickled slaw, spicy slaw 12.75

KUNG PAO CHICKEN*

Bell peppers, onion, red chili, peanuts, spicy caramelized rice vinegar sauce with steamed rice 14

SALT & PEPPER SHRIMP*

Wok fried shrimp, rice, bell peppers, garlic, five spice salt 14.75

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 11

ORGANIC ARUGULA & PEAR

Prosciutto, Gorgonzola, arugula, Balsamic dressing 9.95

SICILIAN

All-natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onion 10.75

ROYAL HAWAIIAN

Golden pineapple, Canadian bacon, house-made tomato sauce 9.75

LADOU'S BARBECUE CHICKEN

Smoked Gouda, BBQ sauce, red onion, cilantro 10.5

THAI CHICKEN

(Gluten-free option not available)
Juliened vegetables, peanuts, lime juice, cilantro, scallions, fresh mint, spicy Thai peanut sauce 9.95

FOUR CHEESE (V)

Smoked Gouda, Romano, mozzarella, Gorgonzola 9.95

ALL-NATURAL PEPPERONI

Oregano, house-made tomato sauce 10.75

SPICY ITALIAN SAUSAGE

Oregano, house-made tomato sauce 9.95

MOZZARELLA CHEESE (V)

Basil, house-made tomato sauce 9.5

MARGHERITA (V)

Roma tomatoes, roasted garlic sauce, basil 9.75

ARTISAN THIN-CRUST PIZZAS

GOAT CHEESE (V)

Wild mushrooms, garlic, spinach, red onions, chili oil 9.95

S'MORES SWEET PIZZA

Dark chocolate, marshmallows, graham cracker crumble 9

SUN-DRIED TOMATO (V)

Goat cheese, pine nuts, sun-dried tomato, basil 9.95

APPLE PIE SWEET PIZZA

Apples, cinnamon, nutmeg, streusel topping, vanilla ice cream, caramel drizzle 9

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 13.5

CHICKEN TEQUILA FETTUCCINE*

Spinach fettuccine, bell peppers, red onions, jalapeños, cilantro, tequila-lime cream sauce 13.5

SPAGHETTI & MEATBALLS

Beef and pork meatballs, marinara sauce, Romano, basil 13

SHRIMP ANGEL HAIR*

Wild mushrooms, artichokes, carrots, zucchini, parsley, clam juice 14

MUSHROOM ORZITTO (V)

Wild mushrooms, garlic, white wine, mascarpone, Romano, truffle oil, parsley 9

TOMATO ANGEL HAIR

Roma tomatoes, garlic, chicken broth, EVOO, basil 11

DESSERT

MESSY SUNDAE (GF) 7.5

COTTON CANDY 4.5

(V) VEGETARIAN (GF) GLUTEN-FREE SPICY

BREAKFAST

VEGGIE HASH* (V)

2 up eggs, Brussels, bell pepper, potato, mushroom, black beans, jalapeño, frisee, goat cheese 9.95

ABC HASH*

Avocado, pork belly, cheddar, potato, 2 up eggs, scallions 10.5

DENVER-ISH SCRAMBLE*

Canadian bacon, Portuguese linguica sausage, tomato, bell pepper, red onion, cheddar, parmesan truffle potatoes 9.75

STEAK & EGGS*

Flat iron steak, 2 eggs, parmesan truffle potatoes, roasted tomatoes 13.75

PLAIN JANE*

2 eggs, bacon or Portuguese linguica sausage, parmesan truffle potatoes or fruit, roasted tomatoes 9

THE BREAKFAST SAMMY*

Cheddar, scrambled eggs, smoked turkey, Canadian bacon, brioche bun, parmesan truffle potatoes 9.25

STRAIGHT UP FRENCH TOAST (V) 7.25

STUFFED FRENCH TOAST (V)

Brioche, fresh berries, mascarpone, vanilla, fresh cream, passion-fruit caramel 9.75

COFFEE CAKE CAKES (V)

Cinnamon, walnuts, streusel topping 7.75

CRISPY CHICKEN & CAKES*

Southern fried chicken, buttermilk pancakes, hot sauce syrup 10.25

STRAIGHT UP PANCAKES (V) 6.75

SOUTHERN FRIED CHICKEN BENNY*

Crispy chicken, cheddar cornbread, garlic spinach, béchamel, scallions, poached eggs 10.75

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 10.5
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 9.95

THE BREAKFAST QUESADILLA*

Flour tortilla, scrambled eggs, cheddar, mozzarella, green chiles, beef barbacoa, potato, mashed avocado, salsa fresca, sour cream 9

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

	6oz	9oz	
MANAGER SPECIAL	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

	6oz	9oz	
MANAGER SPECIAL	9.5	13.5	--
CABERNET SAUVIGNON, SUNSTANCE, 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

		SPLIT	
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 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
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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
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NEGRONI Gin, Sweet Vermouth, Campari & Orange Peel
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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
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MILK	3.25
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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.