

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 13

TRUFFLE FRIES

Romano cheese 10

MEATBALLS & MARINARA

Romano, crostini 12

GARLIC CHEESE BREAD (V) 13

PORK DUMPLINGS

Cilantro, green onions, Roma tomatoes, ponzu chili sauce 11.5

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

Basil ranch 12.5

CHICKEN LETTUCE CUPS

Wok aromatics, water chestnuts, scallions, sesame seeds, black bean hoisin sauce 14.5

CRISPY SPRING ROLLS **NEW**

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 17

CRISPY FISH TACOS*

Tomato-avocado salsa, Napa cabbage, cilantro, chipotle aioli, cheddar, flour or corn tortillas, served with spiced vegetarian beans 16

SHORT RIB TACOS*

Pineapple, red cabbage, tomato-avocado salsa, cilantro, flour or corn tortillas, served with spiced vegetarian beans 17

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 16

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

HUMMUS SAMPLER (V) **NEW**

Chickpea, cauliflower and artichoke hummus 15

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



HAPPY HOUR OFFERED DAILY | 3:00 PM - 6:00 PM

SOUPS

LOBSTER BISQUE

Fresh herbs, cream, sherry in a rich stock 11.5

KOBE BEEF CHILI (GF)

Mozzarella, scallions 10.5

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 14 LARGE 22

BALSAMIC GRILLED CHICKEN (GF)

Mixed greens, Gorgonzola, walnuts, basil, balsamic vinaigrette INDIVIDUAL 14.5 LARGE 22

CHINESE CHICKEN SALAD

Napa cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, scallions, crispy noodles, Mandarin oranges, soy Asian dressing INDIVIDUAL 14 LARGE 22

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 14 LARGE 22

THE ORIGINAL CHOPPED CHICKEN (GF)

Lettuce, Roma tomatoes, mozzarella, vinaigrette, choice of sun-dried tomatoes or Kalamata olives INDIVIDUAL 14.5 LARGE 22

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^ 16
Add Gorgonzola or cheddar +1

STEAK FRITES*

Served with truffle fries and demi glacé 27

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^ 19
Substitute a meatless patty +1

FROM THE SEA

OAK ROASTED SALMON FILET*

Asian salad, edamame, cucumbers, ponzu sauce 25

CRUSTED TILAPIA*

Quinoa tabouli, lemon juice, EVOO, Roma tomatoes, tahini sauce 21

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

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 18.5

ORGANIC ARUGULA & PEAR

Prosciutto, Gorgonzola, arugula Balsamic dressing 17.25

SICILIAN

All-natural pepperoni, Italian sausage, bell peppers, house-made tomato sauce, red onions 18

ROYAL HAWAIIAN

Golden pineapple, Canadian bacon, house-made tomato sauce 16.75

LADOU'S BARBECUE CHICKEN

Smoked Gouda, BBQ sauce, red onions, cilantro 17.5

THAI CHICKEN

(Gluten-free option not available)
Julienned 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 18

SPICY ITALIAN SAUSAGE

Oregano, house-made tomato sauce 17

MOZZARELLA CHEESE (V)

Basil, house-made tomato sauce 15.75

MARGHERITA (V)

Roma tomatoes, roasted garlic sauce, basil 16.5

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

SUN-DRIED TOMATO (V)

Goat cheese, pine nuts, sun-dried tomatoes, basil 16.75

APPLE PIE SWEET PIZZA

Apples, cinnamon, nutmeg, streusel topping, vanilla ice cream, caramel drizzle 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 22.5

CHICKEN TEQUILA FETTUCCINE

Spinach fettuccine, bell peppers, red onions, jalapeños, cilantro, tequila-lime cream sauce 22.5

SPAGHETTI BOLOGNESE

Beef-tomato sauce, shaved Romano 21.5

SHRIMP ANGEL HAIR

Wild mushrooms, artichokes, carrots, zucchini, parsley, clam juice 24

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

(at select locations)

(V) VEGETARIAN

(GF) GLUTEN-FREE

To conserve resources, water, bread, and butter are available upon request.

EAT WELL. FEEL GOOD.

DRINK WHITE WINE

	6oz	9oz	BTL
MANAGER'S SPECIAL	10	14.5	35
CHARDONNAY, MEIOMI, CA	14	18	50
CHARDONNAY, FERRARI-CARANO, SONOMA	14	19	52
CHARDONNAY, CLOS DU BOIS	11.5	16.5	43
SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND	12	16	43
PINOT GRIGIO, MEZZACORONA, ITALY (SA)	11	15	38
RIESLING, KUNG FU GIRL, WA	11	15.5	42
PROSECCO, RUFFINO, ITALY (SPLIT)			12.5
SPARKLING BRUT, CHANDON (SPLIT)			14

DRINK RED WINE

	6oz	9oz	BTL
MANAGER'S SPECIAL	10	14.5	35
PINOT NOIR, MEIOMI, CA	16	23.5	59
PINOT NOIR, LUCKY STAR, CA	10.5	15	37
PINOT NOIR, MARK WEST, CA	11	15.5	36
CABERNET SAUVIGNON, MONDAVI P.S.	10	14.5	35
CABERNET SAUVIGNON, DAOU VINEYARDS, PASO ROBLES	15	19.5	54
RED BLEND, THE PESSIMIST, DAOU VINEYARDS, PASO ROBLES	14	19	52
CHIANTI, GABBIANO, ITALY	10	14	36
SANGIOVESE-CABERNET, BANFI COL DI SASSO, ITALY (SO)	10.5	14.5	37
MERLOT, 14 HANDS, WASHINGTON	10.5	14.5	39
MALBEC, TRAPICHE, ARGENTINA	11	15	38

WINE FLIGHTS

WONDERFUL WHITES (3, 3oz pours) Sauvignon Blanc, Kim Crawford; Chardonnay, Meiomi; Pinot Grigio, Mezzacorona	16
RAVISHING REDS (3, 3oz pours) Pinot Noir, Meiomi; Red Blend, The Pessimist; Cabernet Sauvignon, Daou	19

BEVERAGES

COFFEE	3.5
BOTTOMLESS SOFT DRINKS Coca-Cola products	3.5
SAN PELEGRINO SPARKLING WATER 500ml	5/1L 7
EVIAN BOTTLED WATER Still, 500ml	4
NUMI FAIR TRADE ORGANIC HOT TEA Assorted	3.5
ICED TEA 3.5 Organic Black or Passion Fruit	
MILK	3.25

SIGNATURE COCKTAILS

ALL COCKTAILS 14 | 1/2 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, Triple Sec, Lime Juice & Salt

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

MANHATTAN
Bourbon, Sweet Vermouth, Angostura Bitters & Cherry

MICHELADA
Mexican Lager & 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

DRINK BEER

	SM	LG
STELLA ARTOIS (Lager, ABV 5%) Belgium	7.5	10.5
BLUE MOON (Belgian White Wheat, ABV 5.4%) Denver, CO	7.5	10.5
BUD LIGHT (Lager, ABV 4.2%) St. Louis, MO	7.5	10.5
STONE IPA (American IPA, ABV 6.9%) San Diego, CA	8.5	11.5
HEINEKEN 🍷 (Lager, ABV 5.4%) Netherlands	7	
CORONA 🍷 (Pale Lager, ABV 4.6%) Mexico	7	
MICHELOB ULTRA 🍷 (Light Lager, ABV 4.2%) St. Louis, MO	7	
HENEKEN ZERO 🍷 (Non-alcoholic Lager) Netherlands	7	

*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.

HAPPY HOUR

DINE IN ONLY
HAPPY HOUR OFFERED DAILY | 3:00 PM - 6:00 PM
- \$2 off Beer and Wine -

- PERFECTLY PAIRED HAPPY HOUR PLATES -

TWO CRISPY FISH TACOS*
Tomato-avocado salsa, Napa cabbage, cilantro, cheddar, chipotle aioli, flour or corn tortillas 10

TWO MINI HAMBURGERS*
Chipotle aioli 8
Choose Gorgonzola or cheddar +1

- HALF OFF ALL BELOW ITEMS -

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

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

CHICKPEA HUMMUS (V) 13

CURRIED CAULIFLOWER (V) 11

CAULIFLOWER HUMMUS (V) 14

MARGHERITA PIZZA (V)
Roma tomatoes, roasted garlic sauce, basil 16.5

ARTICHOKE HUMMUS (V) 14

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

ROASTED EGGPLANT HUMMUS (V) 13

HUMMUS SAMPLER (V)
Chickpea, cauliflower and artichoke hummus 15

SPICY ITALIAN SAUSAGE PIZZA
Oregano, house-made tomato sauce 17

LEBNI SOFT CHEESE (V) 13

ROYAL HAWAIIAN PIZZA
Golden pineapple, Canadian bacon, house-made tomato sauce 16.75

TRUFFLE FRIES
Romano cheese 10

GARLIC CHEESE BREAD (V) 13

MEATBALLS & MARINARA
Romano, crostini 12

CRISP BRUSSELS SPROUTS (V)
Romano, walnuts, balsamic glaze 13

CHICKEN LETTUCE CUPS
Wok aromatics, water chestnuts, scallions, sesame seeds, black bean hoisin sauce 14.5

CRISPY CHICKEN TENDERS
Basil ranch 12.5

PORK DUMPLINGS
Cilantro, green onions, Roma tomatoes, ponzu chili sauce 11.5

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

CRISPY SPRING ROLLS
Seasoned beef mix with sweet chili sauce 12

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

VISIT OUR BRUNCH RESTAURANTS



CARLSBAD, CA
TOAST GASTROBRUNCH
5970 Avenida Encinas
Carlsbad, CA 92008



LAS VEGAS, NV
TOASTED GASTROBRUNCH
9516 W Flamingo Rd, Suite 100
Las Vegas, NV 89147

Toast and Toasted Gastrobrunch offer a unique spin on classic brunch favorites in a fun and family-friendly environment.

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.