

EAT WELL. FEEL GOOD.

DRINK WHITE WINE	6oz	9oz	BTL
MANAGER'S SPECIAL	10.5	14.5	37
CHARDONNAY, MEIOMI, CA	14	18	50
CHARDONNAY, DAOU VINEYARDS, PASO ROBLES	12	16	44
SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND	12	16	44
PINOT GRIGIO, MEZZACORONA, ITALY	11	15	38
RIESLING, KUNG FU GIRL, WA	12	16	44
PROSECCO, RUFFINO, ITALY (SPLIT)			12.5
SPARKLING BRUT, CHANDON (SPLIT)			14

DRINK RED WINE	6oz	9oz	BTL
MANAGER'S SPECIAL	10.5	14.5	37
PINOT NOIR, MEIOMI, CA	15	19.5	54
PINOT NOIR, IMAGERY, CA	13.5	19	49
CABERNET SAUVIGNON, MONDAVI P.S.	11.5	15.5	39
CABERNET SAUVIGNON, DAOU VINEYARDS, PASO ROBLES	15	19.5	54
RED BLEND, THE PESSIMIST, DAOU VINEYARDS, PASO ROBLES	14	19	52
RED BLEND, UNSHACKLED, PRISONER WINE CO, CALIFORNIA	15	19.5	54
CHIANTI, QUERCETO DOCG, ITALY	11	15	38
MERLOT, RODNEY STRONG, SONOMA	11.5	15.5	42
MALBEC, NIETO SENETINER, 'CAMILA', MENDOZA, ARGENTINA	12	16	44

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	
CAFÉ MOTO COFFEE	3.5
BOTTOMLESS SOFT DRINKS Coca-Cola products	3.5
SAN PELEGRINO SPARKLING WATER	500ml 5/ 1L 7
EVIAN BOTTLED WATER	Still, 500ml 5
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 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

DRINK BEER

BALLAST POINT SCULPIN (IPA, ABV 7%) San Diego, CA	7.5
STELLA ARTOIS (Pilsner, ABV 5%) Belgium	6
ST. ARCHER (Blonde Ale, ABV 4.8%) San Diego, CA	6.5
MODELO ESPECIAL (Mexican Lager, ABV 4.4%) Mexico	6
BUD LIGHT (Lager, ABV 5%) Houston, TX	6
BLUE MOON (Belgian Wheat Ale, ABV 5.2%) Denver, CO	7
MOTHER EARTH CALI CREAMIN' (Vanilla Cream Ale, ABV 5.2%) Vista, CA	7
ANTHEM PEAR CIDER (GF) (Hard Cider, ABV 5.5%) Salem, OR	9.5
HEINEKEN ZERO Non-alcoholic Lager	6

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

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

ROASTED EGGPLANT HUMMUS (V) 13

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

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.

* 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.

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.