

Sambuca®

A Rockin' Grill



SHAKIN' IT UP

MARTINIS

360° martini Grey Goose Vodka, St-Germain & champagne • 11.55

pomtini Grey Goose Vodka & pomegranate • 11.55

mango peach martini ABSOLUT Mango & ABSOLUT Peach Vodka • 10.85

cool cucumber martini Hendrick's Gin, lavender syrup, fresh lime juice & muddled cucumber • 11.55

lemongrass martini Grey Goose La Poire Vodka, ginger ale, lemongrass syrup & lemon juice • 11.55

ON THE ROCKS

cucumber pineapple crush SKYY Infusions Pineapple Vodka & fresh cucumber • 9.95

pink lemonade  Grey Goose Le Citron Vodka with cranberry & lemon juices (approx. 105 calories) • 10.85

mango tango mai tai Smirnoff Mango Passion Sorbet Vodka, lime & pineapple juices, orgeat & grenadine • 9.95

apple jack Yukon Jack Jacapple Whiskey, lime juice & grenadine • 9.95

ginger's mark Maker's Mark Bourbon, lemon juice, Fever Tree ginger beer, muddled strawberries & basil, bitters • 11.55

texas mule Tito's Handmade Vodka, lemon & lime juice, ginger liqueur & Fever Tree ginger beer • 10.40

cherry sour Grey Goose Cherry Noir Vodka, amaretto, lime juice & simple syrup • 10.85

COLD AS ICE • FROZEN BEVERAGES

dragon berry Bacardi Dragon Berry Rum infused with strawberry & dragon fruit • 10.40

agave nectar margarita  • 10.85

make your own meltdown Choose from Chambord, Grand Marnier, Midori or Patrón Silver for 2.55 each

¿HABLA ESPAÑOL?

coconut mojito Bacardi Rock Coconut Rum, lime & pineapple juice with lavender & mint • 9.95

naked margarita  Patrón Silver, Patrón Citrónge & agave nectar with fresh lime (approx. 115 calories) • 10.85

sinless strawberry mojito  Bacardi Limón Rum & strawberry purée with mint (approx. 113 calories) • 9.50

clooney's concoction Casamigos Silver Tequila, agave nectar, lemon & pink grapefruit juices & Heering Cherry Liqueur • 10.85

basil-orange mojito Bacardi O, triple sec, simple syrup, orange juice, soda & basil • 9.50

SHOTS

vegas bomb
Crown Royal, Malibu Rum & peach schnapps • 9.50

year of the dragon
Bacardi Dragon Berry Rum & Cranberry Red Bull • 8.35

sunburn
Fireball Cinnamon Whiskey & Malibu Rum • 8.35

 savin' some calories!



SMALL PLATES

- acapulco shrimp** in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños • 10.50
- bruschetta** **V** balsamic-marinated tomatoes with basil & Parmesan cheese • 8.75
- buca beignets** stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glazes • 9.50
- seared tuna** sushi with Asian plum sauce • 16.00
- shrimp & crab dip** poblano peppers in baked cheeses served with tortilla chips • 12.75
- chicken & shrimp tostadas** with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens atop homemade guacamole • 9.75
- tuna poke** sesame-flavored tuna tartare in a rice paper cup with wasabi tobiko roe • 13.75
- hummus trio** **V** roasted red pepper, red beet & traditional hummus • 9.50
- chicken fried oysters** on the half shell atop fennel cole slaw with a poppyseed remoulade • 11.00
- roasted beets** **V** red & gold beets with goat cheese & candied walnuts, atop green goddess dressing • 12.00
- lobster tempura** atop spicy lobster salad with house pickled jalapeños & ponzu sauce • 16.75
- ceviche** **G** marinated in lime juice with jalapeño, red onion & cilantro • 10.50
- chicken & beef satay** with teriyaki & sriracha • 10.50
- tomato caprese** **V** beefsteak & grape tomatoes with fresh mozzarella, drizzled with white balsamic oil & topped with opal basil • 12.00
- goat cheese-stuffed artichokes** **V** baked & served with toast points • 11.00
- prosciutto mac & cheese** with Swiss, Parmesan & goat cheese • 8.00

PIZZAS

- margherita** **V** sauceless pie with mozzarella, basil & roma tomato • 12.00
- american pie** heart-stopping meat indulging pizza with tomato sauce, fresh mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef • 14.00
- the cosmo** spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese • 15.50

GRAPES BY THE GLASS

- cavit lunetta prosecco** Trentino-Alto Adige, Italy **g** • 9.70
- gruet gold label brut** sparkling, Albuquerque, New Mexico **g** • 10.85
- beringer** white zinfandel, North Coast, California **g** • 9.05
- wente "riverbank"** riesling, Arroyo Seco, Monterey, California **g** • 9.95
- ruffino** pinot grigio, Venetie, Italy **g** • 9.50
- nobilo** sauvignon blanc, Marlborough, New Zealand **g** • 10.85
- ck mondavi** chardonnay, Willow Springs, California **g** • 8.35
- hess shirtail creek** chardonnay, Monterey, California **g** • 10.85
- wente "riva ranch"** chardonnay, Arroyo Seco, California **g** • 12.05
- montes** pinot noir, Casablanca Valley, Chile **g** • 12.05
- ck mondavi** merlot, Wildcreek Canyon, California **g** • 8.35
- franciscan "estate"** merlot, Napa Valley, California **g** • 12.70
- rosenblum "old vines"** zinfandel, Sonoma Valley, California **g** • 12.70
- pascual toso "estate"** malbec, Mendoza, Argentina **g** • 10.40
- luna vineyards "lunatic" red blend** Napa Valley, California **g** • 11.80
- ck mondavi** cabernet sauvignon, Wildcreek Canyon, California **g** • 8.35
- clos du bois "reserve"** cabernet sauvignon, Alexander Valley, California **g** • 12.70

BEERS

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|----------------|--------------|---------------|
| 4.40 | 5.55 | 7.50 |
| bud light | amstel light | guinness |
| coors light | blue moon | heineken |
| michelob ultra | corona | shiner bock |
| miller light | deep ellow | stella artois |
| | blonde | |
| | dos xx lager | |

V vegetarian

G no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.