

grapes by the glass

Cavit Lunetta Prosecco, Italy • 9.70

Kila Brut Cava, Spain • 9.95

Beringer White Zinfandel, North Coast • 9.05

Wente Riverbank Riesling, Monterey • 9.95

Nobilo Sauvignon Blanc, New Zealand • 10.85

Ruffino Pinot Grigio, Italy • 9.50

Santa Margherita Pinot Grigio, Italy • 14.55

CK Mondavi Chardonnay, Willow Springs • 8.35

Hess Shirttail Creek Chardonnay, Monterey • 10.85

Wente Riva Ranch Chardonnay, Arroyo Seco • 12.05

Talley Estate Chardonnay, Arroyo Grande • 12.70

Montes Pinot Noir, Chile • 12.05

Calera Pinot Noir, Central Coast • 14.55

Rosenblum Old Vines Zinfandel, Sonoma Valley • 12.70

CK Mondavi Merlot, Wildcreek Canyon • 8.35

Franciscan Estate Merlot, Napa Valley • 12.70

Pascual Toso Estate Malbec, Argentina • 10.40

“Lunatic” Red Blend Luna Vineyards, Napa Valley • 11.80

CK Mondavi Cabernet, Wildcreek Canyon • 8.35

Hogue Cabernet, Columbia Valley • 9.95

Clos du Bois Cabernet, Alexander Valley • 12.70

Sanctuary Cabernet, Napa Valley • 14.55

martinis

Sambuca Sling-Back • 11.55

Grey Goose Vodka, St-Germain & champagne

Pomtini • 11.55

Grey Goose Vodka & pomegranate

Mango Peach Martini • 10.85

ABSOLUT Mango & ABSOLUT Peach Vodka

Cool Cucumber Martini • 11.55

Hendrick’s Gin, Lavendar syrup, fresh lime juice
& muddled cucumber

Lemongrass Martini • 11.55

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

Sambuca 75 • 10.62

Stoli Vodka, fresh raspberry, fresh blackberry &
topped with champagne

Double Rye Manhattan • 12.47

Bulleit Rye, Carpano Antica, bitters & a splash of cherry juice

 Savin’ some calories!

on the rocks

Cucumber Pineapple Crush • 9.95

SKYY Infusions Pineapple Vodka & fresh cucumber

Pink Lemonade  • 10.85

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

Mango Tango Mai Tai • 9.95

Smirnoff Mango Passion Sorbet Vodka, lime &
pineapple juices, orgeat & grenadine

Apple Jack • 9.95

Yukon Jack Jacapple Whiskey, lime juice & grenadine

Sazerac • 11.55

Woodfrond Reserve Rye, absinthe & a dash of
Peychaud’s bitters

Texas Mule • 10.40

Tito’s Handmade Vodka, lemon & lime juices,
ginger liqueur & Fever Tree ginger beer

Cherry Sour • 10.85

Grey Goose Cherry Noir Vodka, amaretto,
lime juice & simple syrup

Kimm’s Cup • 11.32

Pimm’s No. 1, Cointreau, topped with dry ginger ale,
served with fresh cucumber & mint

Ginger Sidecar • 11.09

Korbel Brandy & Cointreau with maple syrup,
fresh ginger & lemon

¿habla español?

Coconut Mojito • 9.95

Bacardi Coconut Rum, lime & pineapple juices
with lavender & mint

Naked Margarita  • 10.85

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

Sinless Strawberry Mojito  • 9.50

Bacardi Limón Rum, strawberry purée & mint
(approx. 113 calories)

Mexican Standoff • 12.47

Casamigos Blanco Tequila, guanabana nectar,
agave & fresh lime

cold as ice

Dragon Berry • 10.40

Bacardi Dragon Berry Rum infused with
strawberry & dragon fruit

Agave Nectar Margarita  • 10.85

Make Your Own Meltdown

Choose from Chambord, Grand Marnier, Midori
or Patrón Silver for 2.55 each

small plates

MADE FOR SAMPLING

Calamari Fritti • 10.25

Sambuca's signature calamari served with cherry peppers & marinara sauce

Acapulco Shrimp • 10.75

in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños

Bruschetta • 9.00

balsamic-marinated tomatoes with basil & Parmesan cheese

Buca Beignets • 9.75

stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glazes

Chicken Samosas • 8.25

potatoes, peas & onions in puff pastry, served with sweet red pepper chutney

Prosciutto Mac & Cheese • 8.25

with Swiss, Parmesan & goat cheeses

Chicken & Beef Satay • 10.75

with teriyaki & sriracha

Hummus Trio • 9.75

roasted red pepper, red beet & traditional hummus

Shrimp & Crab Dip • 13.00

poblano peppers in baked cheeses served with tortilla chips

Goat Cheese-Stuffed Artichokes  • 11.25
baked & served with toast points

Chicken & Shrimp Tostadas • 10.00

with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens served over homemade guacamole

Tuna Poke • 14.00

sesame-flavored tuna tartare in a rice paper cup with wasabi tobiko roe

Chicken Fried Oysters • 11.25

on the half shell atop fennel cole slaw with a poppyseed remoulade

Seared Duck Breast • 14.75

with parsnip purée, oyster mushrooms & leeks, topped with chipotle-honey gastrique

Roasted Beets • 12.25

red & gold beets with goat cheese, candied walnuts & green goddess dressing

Lobster Tempura • 17.00

atop spicy lobster salad with house pickled jalapeños & ponzu sauce

Tomato Caprese • 12.25

beefsteak & grape tomatoes with fresh mozzarella, drizzled with white balsamic vinegar & basil oil

leafy greens & savory bowls

Caesar • 8.25

with homemade garlic-basil croutons

Gorgonzola • 9.25

field greens in Gorgonzola dressing with caramelized walnuts

Baby Spinach • 8.25

strawberries, baby portobello, bacon & red onions in poppyseed dressing

House • 8.25

tomato, cucumber, red onion & crumbled feta, dressed with aged balsamic vinaigrette

Bibb • 11.25

tossed with fresh orange slices, pistachios & avocado, drizzled with green goddess dressing

Tortilla Soup cup 5.75 • bowl 7.75

Shrimp & Crab Bisque cup 6.25 • bowl 8.25

add grilled garlic cheese bread sm 1.50 • lg 4.50

artisan pizzas

Margherita • 12.25

sauceless pie with mozzarella, roma tomatoes, basil & aged Parmesan cheese

American Pie • 14.25

heart-stopping meat indulging pizza with tomato sauce, fresh mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef

The Cosmo • 15.75

spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese

Build Your Own • 12.25

marinara & mozzarella included, additional toppings .50 each

off the hook

Salmon Oscar **G** • 27.75

flame-grilled & topped with crab & dill-spiked hollandaise, served with asparagus

Blackened Red Snapper Étouffée • 34.00

with shrimp & crab over a bed of spinach & dirty rice

Miso Sea Bass • 35.00

with jasmine rice, sautéed apples & bok choy

Margarita Shrimp • 24.50

with tequila lime butter, cilantro lime rice & roasted vegetables

Lobster Enchiladas • 28.75

with lobster, shrimp & jalapeño-jack cheese, topped with tomatillo sauce, served with a potato & egg spanish tortilla & Parmesan kale chips

Pan-Roasted Striped Bass • 27.75

on a bed of kale & quinoa, served with cucumbers & tomatoes in a basil-mint vinaigrette

Shrimp & Crab Scampi • 27.25

tossed in lemon butter with linguini

Chili-Rubbed Scallops • 27.25

on risotto coins with smoked tomato cream sauce

Red Snapper Bouillabaisse • 33.00

pan-seared atop lump crab, topped with avocado & caper-spiked salsa verde, with grilled garlic bread

Fettucine Carbonara with Shrimp • 26.25

tossed with prosciutto & arugula in a light cream sauce

from the range

Hickory-Smoked Prime Pork Chop • 25.50

with charred tomato sauce, served with prosciutto mac & cheese

Ribeye • 34.95

16oz steak with bacon-sautéed green beans & dilled Havarti potato tots

Flat Iron • 26.95

blackened & served with bacon-sautéed green beans & au gratin potatoes

Champagne Chicken **G** • 24.50

pan-seared Springer Mountain Farms® all-natural bone-in breast served with a light champagne butter sauce

Filet • 34.95

topped with Gorgonzola walnut butter, served with asparagus & port wine bordelaise

edgy veggies

Grilled Portobello **V G** • 21.50

with quinoa, asparagus & roasted red pepper coulis

Mediterranean Veggie Lasagna **V** • 21.00

roma tomatoes, artichoke hearts, spinach, black olives, feta cheese & mozzarella with marinara

Grilled Polenta **V G** • 17.25

with slow-roasted tomatoes, shishito peppers & shaved zucchini topped with chimichurri sauce

sides

Each • 7.25

Choose any three • 18.25

Asparagus

Au Gratin Potatoes

Bacon-Sautéed Green Beans

Broccoli Crunch with Apples & Walnuts

Brussel Sprouts with Bacon & Smoked Tomato Butter

Dilled Havarti Potato Tots

Fire-Roasted Vegetables

Maple Bourbon Sweet Potatoes

Smashed Potatoes

add-ons

À la Oscar • 7.75

Shrimp • 2.00 each

Lobster Tail • 18.25

Scallops • 6.75 each

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.

champagne & sparkling

🍷 **Cavit Lunetta Prosecco**, Trentino-Alto Adige
g • 9.70 b • 37.00

🍷 **Kila Cava Brut**, Penedes, Spain
g • 9.95 b • 37.00

Gruet Gold Label Brut, Albuquerque,
New Mexico b • 55.00

Iron Horse Blanc de Noirs “Wedding Cuvee”,
Russian River Valley, California b • 73.00

Veuve Clicquot “Yellow Label” Brut,
Reims, France b • 93.00

**Maison Delamotte, Blanc de Blancs
Grand Cru**, Le Mesnil, France b • 143.00

Moet and Chandon, Dom Perignon,
Epernay, France b • 255.00

eclectic whites

🍷 **Beringer White Zinfandel**, North Coast,
California g • 9.05 b • 33.00

🍷 **Wente Riverbank Riesling**, Arroyo Seco,
California g • 9.95 b • 37.00

**Lafite-Rothschild Bordeaux Blanc,
Réserve Spéciale**, Bordeaux, France
b • 44.00

Wente Murrieta’s Well “The Whip”,
Livermore Valley, California b • 45.00

Lagar de Cervera Albariño, La Rioja Alta,
Rias Baixas, Spain b • 47.00

Blackbird Vineyards Arriviste Rosé,
Napa Valley, California b • 50.00

pinot gris & grigio

🍷 **Ruffino**, Venezie, Italy g • 9.50 b • 36.00

King Estate, Willamette Valley, Oregon
b • 45.00

🍷 **Santa Margherita**, Alto Adige, Italy
g • 14.55 b • 54.00

🍷 by the glass b by the bottle

sauvignon blanc

🍷 **Nobilo, Marlborough**, New Zealand
g • 10.85 b • 41.00

Hanna, Russian River Valley, California
b • 44.00

Pascal Jolivet Sancerre, Loire Valley, France
b • 59.00

Cloudy Bay, Marlborough, New Zealand
b • 62.00

chardonnay

🍷 **CK Mondavi**, Willow Spring, California
g • 8.35 b • 32.00

🍷 **Hess Shirltail Creek**, Monterey, California
g • 10.85 b • 41.00

Kendall Jackson Grand Estates,
Sonoma, California b • 43.00

🍷 **Wente Riva Ranch**, Arroyo Seco, California
g • 12.05 b • 45.00

Sonoma Cutrer, Russian River Valley, California
b • 48.00

🍷 **Talley Estate**, Arroyo Grande, California
g • 12.70 b • 55.00

Domaine Jean Marc Boillot Puligny-
Montrachet, Burgundy, France b • 60.00

Rombauer, Napa Valley, California b • 65.00

Cakebread, Napa Valley, California b • 79.00

pinot noir

🍷 **Montes**, Casablanca Valley, Chile
g • 12.05 b • 45.00

Lytic by Etude, Central Coast, California
b • 50.00

🍷 **Calera**, Central Coast, California
g • 14.55 b • 54.00

Van Duzer “Estate”, Willamette Valley, Oregon
b • 58.00

Cashburn, Otago, New Zealand b • 64.00

Emeritus Hallberg Ranch, Russian River Valley,
California b • 69.00

Vincent Girardin Volnay Vieilles Vignes,
Burgundy, France b • 76.00

eclectic reds

-  **Pascual Toso Estate Malbec**, Mendoza, Argentina g • 10.40 b • 39.00
- Kaiken Ultra Malbec**, Mendoza, Argentina b • 40.00
- La Tarasque Côte du Rhône**, Rhône Valley, France b • 47.00
- Qupé Syrah**, Central Coast, California b • 47.00
-  **Rosenblum Old Vines Zinfandel**, Sonoma Valley, California g • 12.70 b • 48.00
- Villa Antinori “Super Tuscan,”** Tuscany, Italy b • 50.00
- Luca Malbec**, Mendoza, Argentina b • 62.00
- Saldo Zinfandel, The Prisoner Wine Company**, North Coast, California b • 63.00
- La Rioja Alta Vina Arana Reserva**, Haro, Rioja, Spain b • 64.00
- Girard Petite Sirah**, Napa Valley, California b • 66.00

blends & meritages

-  **Luna Vineyards Lunatic**, Napa Valley, California g • 11.80 b • 44.00
- Amancaya Gran Reserva by CARO**, Mendoza, Argentina b • 49.00
- Duckhorn Decoy**, Napa Valley, California b • 54.00
- Chappellet Mountain Cuvee**, Napa Valley, California b • 59.00
- Cain Cuvee NV9**, Napa Valley, California b • 65.00
- Chateau de la Coste Margaux**, Bordeaux, France b • 67.00
- BV Tapestry**, Napa Valley, California b • 79.00
- CARO CAtena & Rothschild**, Mendoza, Argentina b • 95.00
- Chateau St. Jean Cinq Cépage**, Sonoma Valley, California b • 97.00
- Blackbird Vineyards Contrarian**, Napa Valley, California b • 139.00
- Opus One Rothschild/Mondavi**, Oakville, Napa Valley, California b • 245.00

merlot

-  **CK Mondavi**, Wild Creek Canyon, California g • 8.35 b • 32.00
-  **Franciscan Estate**, Napa Valley, California g • 12.70 b • 49.00
- Sbragia Home Ranch, Dry Creek**, Sonoma Valley, California b • 57.00

cabernet sauvignon

-  **CK Mondavi**, Wild Creek Canyon, California g • 8.35 b • 32.00
-  **Hogue Cellars**, Columbia Valley, Washington g • 9.95 b • 34.00
- Benzinger Family Winery**, Sonoma County, California b • 47.00
-  **Clos du Bois Reserve**, Alexander Valley, California g • 12.70 b • 48.00
-  **Sanctuary, Rutherford**, Napa Valley, California g • 14.55 b • 58.00
- Bennett Family Reserve**, Rutherford, Napa Valley, California b • 59.00
- Franciscan Estate**, St.Helena, Napa Valley, California b • 59.00
- Robert Mondavi Estate**, Napa Valley, California b • 62.00
- Markham**, St.Helena, Napa Valley, California b • 68.00
- Mount Veeder**, St.Helena, Napa Valley, California b • 71.00
- Provenance Estate**, Rutherford, Napa Valley, California b • 74.00
- ZD, Rutherford**, Napa Valley, California b • 89.00
- Jordan**, Alexander Valley, California b • 90.00
- Cakebread Cellars**, Rutherford, Napa Valley, California b • 110.00
- Caymus Vineyards**, Rutherford, Napa Valley, California b • 116.00
- Silver Oak Cellars**, Napa Valley, California b • 163.00