

on the rocks

Cucumber Pineapple Crush • 11.00

SKYY Infusions Pineapple Vodka & fresh cucumber

Pink Lemonade 🍹 • 12.00

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

Mango Tango Mai Tai • 11.00

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

Apple Jack • 11.00

Yukon Jack Jacapple Whiskey, lime juice & grenadine

Sazerac • 12.50

Woodford Reserve Rye, absinthe & a dash of Peychaud's bitters

Tennessee Mule • 11.50

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

Cherry Sour • 12.00

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

Kimm's Cup • 12.50

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

Ginger Sidecar • 12.25

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

Donkey Punch a Moscow Mule • 10.50

New Amsterdam Gin, ginger, ginger beer & fresh mint

cold as ice

Dragon Berry • 11.50

Bacardi Dragon Berry Rum infused with strawberry & dragon fruit

Agave Nectar Margarita 🍹 • 12.00

Make Your Own Meltdown

Choose from Chambord, Grand Marnier, Midori or Patrón Silver for 3.00 each

martinis

Sambuca Sling-Back • 12.50

Grey Goose Vodka, St-Germain & champagne

Pomtini • 12.50

Grey Goose Vodka & pomegranate

Mango Peach Martini • 12.00

ABSOLUT Mango & ABSOLUT Peach Vodka

Cool Cucumber Martini • 12.50

Hendrick's Gin, lavender syrup, fresh lime juice & muddled cucumber

Lemongrass Martini • 12.50

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

Sambuca 75 • 11.75

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

Double Rye Manhattan • 13.25

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

¿habla español?

Coconut Mojito • 11.00

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

Naked Margarita • 12.00

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

Sinless Strawberry Mojito • 10.50

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

Mexican Standoff • 13.25

Casamigos Blanco Tequila, guanabana nectar, agave & fresh lime



Savin' some calories!

small plates

Chicken Samosas • 8.25

Goat Cheese-Stuffed

Artichokes **V** • 11.25

Calamari Fritti • 10.25

Acapulco Shrimp • 10.75

Buca Beignets • 7.50

Bruschetta **V** • 7.50

Shrimp & Crab Dip • 13.00

Chicken & Shrimp Tostadas • 8.50

Tuna Poke* • 14.00

Hummus Trio **V** • 7.50

Chicken Fried Oysters • 11.25

Tomato Caprese **V** • 12.25

Seared Duck Breast • 14.75

Roasted Beets **V** • 12.25

Lobster Tempura • 17.00

Chicken & Beef Satay • 10.75

artisan pizzas

Margherita **V** • 11.00

American Pie • 12.00

The Cosmo • 14.00

Build Your Own • 12.25

marinara & mozzarella included, additional toppings .50 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, especially if you have a medical condition.*

grapes by the glass

Cavit Lunetta Prosecco, Italy • 10.75

Wolf Blass Brut, Sparkling, Australia • 11.00

Beringer White Zinfandel, North Coast • 9.00

Wente Riverbank Riesling, Monterey • 10.50

Nobilo Sauvignon Blanc, New Zealand • 11.00

Ruffino Pinot Grigio, Italy • 9.50

Santa Margherita Pinot Grigio, Italy • 15.50

CK Mondavi Chardonnay, Willow Springs • 9.00

Hess Shirtail Creek Chardonnay, Monterey • 11.00

Wente Riva Ranch Chardonnay, Arroyo Seco • 13.00

Talley Estate Chardonnay, Arroyo Grande • 14.00

Montes Pinot Noir, Chile • 12.00

Calera Pinot Noir, Central Coast • 15.50

Rosenblum Old Vines Zinfandel, Sonoma Valley • 12.75

CK Mondavi Merlot, Wildcreek Canyon • 9.00

Franciscan Estate Merlot, Napa Valley • 13.00

Pascual Toso Estate Malbec, Argentina • 10.50

“Lunatic” Red Blend Luna Vineyards, Napa Valley • 12.00

CK Mondavi Cabernet, Wildcreek Canyon • 9.00

Hogue Cabernet, Columbia Valley • 11.00

Clos du Bois Cabernet, Alexander Valley • 13.00

Sanctuary Cabernet, Napa Valley • 18.00

beers

4.50

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

Yuengling

5.50

**Angry Orchard,
Hard Apple Cider**

Blue Moon

Corona

Guinness

**Hap and Harry's:
Tennessee Lager**

Lagunitas IPA

Newcastle

Stella Artois

Yazoo Dos Perros

Yazoo Hefeweizen

Yazoo Pale Ale

12.00

High Gravity Beer:

Delirium

Nocturnum

happiest hours

happiest hours of the day are from 4:00-7:00pm

\$3, \$4 & \$5 food and drink specials

happy endings

Sticky Toffee Pudding • 7.75

bread pudding, toffee sauce, crispy candy cup,
vanilla bean ice cream

Cheesecake Sopapilla • 7.25

crispy cinnamon & sugar-coated pastry, cheesecake,
caramel, vanilla bean ice cream

Tiramisu • 7.25

espresso ladyfingers, sweet mascarpone

Decadent Chocolate Toffee Torte • 7.75

with pieces of Heath® bar candy

Berry Cobbler Streusel • 7.75

with vanilla bean ice cream

Crème Brûlée • 7.75

classic vanilla bean custard, caramelized sugar crust,
seasonal berries

celebrating?

Celebrating a special occasion? Let us know!

Tag us in your post on Facebook or Instagram
for a chance to win a dinner for two.

coffees

Kiss Me Honey • 9.00

irish cream & butterscotch schnapps

“Hu” Baby (Nuttty Irish Cream) • 9.00

hazelnut liqueur & irish cream

The Buca Buzz • 9.00

irish cream, Sambuca & Goldschläger

Café Pierre • 9.00

orange & coffee liqueurs with Bacardi 151

Chocolate Truffle • 9.00

Godiva chocolate liqueur & amaretto

Irish Coffee • 9.00

irish whiskey

Jazzy Cap • 9.00

irish cream, coffee liqueur & Bacardi 151

Coffee • 2.75

Espresso • 2.75

Cappuccino • 3.25

Latté • 3.75

dessert wines

Kiona Vineyards Ice Wine • 10.00

Elk Cove Vineyards Estate Riesling • 12.00

ports

Croft Distinction Special Reserve Port • 11.00

Fonseca 10 Year Tawny Port • 11.00

Graham's 6 Grapes • 11.00

Sandeman, Founder's Reserve Tawny Port • 11.00

Taylor Fladgate 10 Year Tawny Port • 10.00

bourbon

Bakers • 10.00 | 1.25oz. • 11.50 | 2oz.

Basil Hayden • 10.00 | 1.25oz. • 11.50 | 2oz.

Blanton's • 16.25 | 1.25oz. • 20.25 | 2oz.

Booker's • 15.00 | 1.25oz. • 19.00 | 2oz.

Buffalo Trace • 10.00 | 1.25oz. • 11.50 | 2oz.

Bulleit Rye • 10.00 | 1.25oz. • 11.50 | 2oz.

Bushmill's • 10.00 | 1.25oz. • 11.50 | 2oz.

Eagle Rare • 10.00 | 1.25oz. • 11.50 | 2oz.

Gentleman Jack • 10.00 | 1.25oz. • 11.50 | 2oz.

Jack Daniel's Single Barrel • 10.00 | 1.25oz. • 11.50 | 2oz.

Knob Creek • 10.00 | 1.25oz. • 11.50 | 2oz.

Maker's Mark • 10.00 | 1.25oz. • 11.50 | 2oz.

Woodford Reserve • 10.00 | 1.25oz. • 11.50 | 2oz.

Woodford Reserve Rye • 10.00 | 1.25oz. • 11.50 | 2oz.

cognac

Remy Martin Louis XIII • 175.00 | 1oz. • 325.00 | 2oz.

scotch

Glenkinchie 12 Year • 16.25 | 1.25oz. • 20.25 | 2oz.

Johnnie Walker Blue • 34.00 | 1.25oz. • 48.00 | 2oz.

Lagavulin 16 Year • 16.50 | 1.25oz. • 21.00 | 2oz.

Oban 14 Year • 21.00 | 1.25oz. • 29.00 | 2oz.

dine • drink • dance

come for dinner, stay for dancing!

**live music every night - view our
music calendar at sambucarestaurant.com**