

Open Daily
Lounge 4pm–10pm
Dinner Service 5pm–10pm
Show Nights 5pm–11pm

Chef, Sergio Renteria
Manager, Matthew Sanderson



SIGNATURE COCKTAILS

Hibiscus Old Fashioned	16.5
<i>Hibiscus Infused Buffalo Trace, Luxardo Syrup, Hibiscus Nectar, Orange Peel</i>	
Whiskey Heaven	18.5
<i>Chumash Woodford Reserve Bourbon, Antica Vermouth, Fig, Apple Cider, Cranberry, Lemon Juice, Spiced Bitters</i>	
Raspberry Mingle	17.5
<i>Absolut Mango, Fresh Lemon, Fresh Raspberries, Cranberry Juice</i>	
Black Widow Margarita	18.5
<i>Don Julio Añejo Tequila, Black Peppercorn-Infused Cointreau, Agave Nectar, Fresh Lemon & Lime, Guinness Float</i>	
Sunset Mule	14
<i>Skyy Blood Orange Vodka, Fresh Lime Juice, Thyme Infused Syrup, Orange Marmalade, Ginger Beer Float</i>	
Pear Blossom	15
<i>Absolut Pear Vodka, Pama Pomegranate, Raspberry Tea Infused Syrup, Fresh Lime Juice, Albicocca Liqueur</i>	
St. Mary's Fizz	20
<i>Appleton Estate Rum, Pomegranate Juice, Fresh Lemon Juice, Rosemary Infused Syrup, St. Germaine, Prosecco Float</i>	
46 Sour	17
<i>Markers 46, Grapefruit Juice, Fresh Lemon Juice, Agave Nectar, Apricot Purée</i>	
Mezcal Magic	19.5
<i>Union Mezcal, White Cream De Cacao, St. Germaine, Passion Fruit Simple Syrup, Fresh Lemon Juice</i>	
Prickly Paloma	17
<i>Herradura Silver, Liquid Alchemist Prickly Pear Syrup, Fresh Lime Juice, Grapefruit Juice</i>	
<i>Fever Tree Sparkling Grapefruit, Ruby Port Float</i>	

Open Daily
Lounge 4pm–10pm
Dinner Service 5pm–10pm
Show Nights 5pm–11pm

Chef, Sergio Renteria
Manager, Matthew Sanderson



WINES BY THE GLASS

The wines on this progressive wine menu are grouped from less intensity to drier and bolder tasting wines

SPARKLING & CHAMPAGNE

Chandon Brut	16.5
<i>California, NV</i>	
Mionetto Prosecco Brut	17.5
<i>Veneto, Italy, NV</i>	
Lamberti Rosé Spumante	19.5
<i>Veneto, Italy, NV</i>	
Paula Kornell, Brut Rosé	18
<i>Champagne, NV</i>	
Chateau De Bligny, Brut Grand Reserve	26
<i>Champagne, NV</i>	

Kernel, Sparkling Wine	33
<i>Los Carneros, Napa Valley, California</i>	
Nicolas Feuillatte Brut Reserve Exclusive	33
<i>Champagne, NV</i>	
Veuve Clicquot Brut, Yellow Label	46
<i>Champagne, NV</i>	
Louis Roderer Brut Rosé	49
<i>Champagne, NV</i>	

WHITE WINE

Moscato	12.5
<i>Castoro Cellars, Paso Robles, California</i>	
Rosé	17.5
<i>Stolpman, Para Maria, Santa Barbara, California</i>	
Pinot Grigio	12.5
<i>J Dusi, Paso Robles, California</i>	
Sauvignon Blanc	15.5
<i>Storm, Santa Ynez Valley, California</i>	
Sauvignon Blanc	14.5
<i>St. Supery, Napa Valley, California</i>	
Chardonnay	14.5
<i>Fossil Point, Edna Valley, California</i>	
Chardonnay	21.5
<i>Liquid Farm, Sta. Rita Hills, Santa Barbara County, California</i>	
Chardonnay	31.5
<i>The Hilt, Sta. Rita Hills Radian, Santa Barbara, California</i>	

RED WINE

Marengo	17.5
<i>Brachetto D'Acqui, Piedmont, Italy</i>	
Pinot Noir	21.5
<i>Foxen, Santa Maria Valley, California</i>	
Pinot Noir	19.5
<i>The Paring, Santa Barbara County, California</i>	
Pinot Noir	25.5
<i>Failla, Sonoma, California</i>	
Red Blend	25.5
<i>Chappellet, Mount Cuvee, Napa Valley, California</i>	
Red Blend	27.5
<i>Jonata, Santa Barbara, California</i>	
Merlot	18.5
<i>Gainey, Santa Ynez Valley, California</i>	
Syrah	18.5
<i>Carr, Santa Barbara, California</i>	
Cabernet Sauvignon	17.5
<i>Dana V, Happy Canyon, California</i>	
Cabernet Sauvignon	21.5
<i>Star Lane, Happy Canyon, California</i>	
Syrah	22.5
<i>Storm, Sta. Rita Hills Donnachadh, California</i>	

*Dinner available until 11pm on Samala Showroom event nights