

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>	
Coco Loco Mojito	18.5
<i>Casamigos Blanco Tequila, Malibu Rum, Alchemist Coconut, Mint Simple Syrup, Fresh Lime, Club Soda, Fresh Mint</i>	
Ruby Hound	16.5
<i>Ketel One Grapefruit, Rosé, Fresh Pink Grapefruit Juice, Fresh Lime Juice, St. Germaine, Simple Syrup, Orange Bitters</i>	
La Guavarita	17
<i>Cazadores Reposado, Liquor Sibona Aloe, Guava Purée, Fresh Lime Juice, Pineapple Juice, Cilantro Simple Syrup</i>	
Ten Gardens	18
<i>Tanqueray Gin, Effen Cucumber, Lillet Blanc, Lime Juice, Kiwi Purée, Chandon Brut Float</i>	
Mezcal Magic	19.5
<i>Union Mezcal, White Cream De Cacao, St. Germaine, Passion Fruit Simple Syrup, Fresh Lemon Juice</i>	
Blood Orange Paloma	17.5
<i>Thyme-Infused Herradura, Aperol, Blood Orange, Orange Juice, Fresh Lime, Sparkling Grapefruit, Black Saline</i>	

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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