

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

Chef, Sergio Renteria  
Manager, Matthew Sanderson



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## SIGNATURE COCKTAILS

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|--------------------------------------------------------------------------------------------------------------------------|------|
| <b>Hibiscus Old Fashioned</b> .....                                                                                      | 16.5 |
| <i>Hibiscus Infused Buffalo Trace, Luxardo Syrup, Hibiscus Nectar, Splash Club Soda</i>                                  |      |
| <b>Whiskey Heaven</b> .....                                                                                              | 18.5 |
| <i>Chumash Woodford Reserve Bourbon, Antica Vermouth, Apple Cider, Fig, Cranberry, Fresh Lemon Juice, Spiced Bitters</i> |      |
| <b>Raspberry Mingle</b> .....                                                                                            | 17.5 |
| <i>Absolut Mango, Fresh Lemon, Fresh Raspberries, Cranberry Juice</i>                                                    |      |
| <b>Black Widow Margarita</b> .....                                                                                       | 18.5 |
| <i>Don Julio Añejo Tequila, Black Peppercorn-Infused Cointreau, Agave Nectar, Fresh Lemon &amp; Lime, Guinness Float</i> |      |
| <b>Coco Loco Mojito</b> .....                                                                                            | 18.5 |
| <i>Casa Amigos Blanco Tequila, Malibu Rum, Alchemist Coconut, Mint Simple Syrup, Fresh Lime, Club Soda, Fresh Mint</i>   |      |
| <b>St. Mary Fizz</b> .....                                                                                               | 18   |
| <i>Kuleana Rum, St. Germain Elder Flower, Pomegranate Juice, Fresh Lemon Juice, Rosemary Infused Syrup</i>               |      |
| <b>Henny's Night Cap</b> .....                                                                                           | 18.5 |
| <i>Hennessy VS, Fresh Lemon Juice, Simple Syrup, Drambuie, Orange Marmalade, Pineapple Juice</i>                         |      |
| <b>Spiced Pear Martini</b> .....                                                                                         | 18.5 |
| <i>Bombay Gin, Cinnamon Pear House Syrup, Lemon Juice, Mathilde Pear Liqueur</i>                                         |      |
| <b>Mezcal Magic</b> .....                                                                                                | 19.5 |
| <i>Union Mezcal, White Cream De Cacao, Sambuca Romana, Passion Fruit Simple Syrup, Fresh Lemon Juice</i>                 |      |
| <b>Blood Orange Paloma</b> .....                                                                                         | 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

|                                                        |    |
|--------------------------------------------------------|----|
| <b>Chandon Brut</b> .....                              | 17 |
| <i>California, NV</i>                                  |    |
| <b>Mionetto Prosecco Brut</b> .....                    | 18 |
| <i>Veneto, Italy, NV</i>                               |    |
| <b>Lamberti Rose Spumante</b> .....                    | 20 |
| <i>Veneto, Italy, NV</i>                               |    |
| <b>Nicolas Feuillatte Brut Reserve Exclusive</b> ..... | 33 |
| <i>Champagne, NV</i>                                   |    |
| <b>Veuve Clicquot Brut, Yellow Label</b> .....         | 47 |
| <i>Champagne, NV</i>                                   |    |
| <b>Louis Roderer Brut Rose</b> .....                   | 50 |
| <i>Champagne, NV</i>                                   |    |

## WHITE WINE

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| <b>Moscato</b> .....                                                  | 14 |
| <i>Castoro Cellars, Paso Robles, California</i>                       |    |
| <b>Rosé</b> .....                                                     | 18 |
| <i>Stolpman, Para Maria, Santa Barbara, California</i>                |    |
| <b>Pinot Grigio</b> .....                                             | 13 |
| <i>J Dusi, Paso Robles, California</i>                                |    |
| <b>Sauvignon Blanc</b> .....                                          | 16 |
| <i>Storm, Santa Ynez Valley, California</i>                           |    |
| <b>Sauvignon Blanc</b> .....                                          | 15 |
| <i>St. Supery, Napa Valley, California</i>                            |    |
| <b>Chardonnay</b> .....                                               | 15 |
| <i>Fossil Point, Edna Valley, California</i>                          |    |
| <b>Chardonnay</b> .....                                               | 22 |
| <i>Liquid Farm, Sta. Rita Hills, Santa Barbara County, California</i> |    |
| <b>Chardonnay</b> .....                                               | 32 |
| <i>The Hilt, Sta. Rita Hills Radian, Santa Barbara, California</i>    |    |

## RED WINE

|                                                         |    |
|---------------------------------------------------------|----|
| <b>Marengo</b> .....                                    | 18 |
| <i>Brachetto D'Acqui, Piedmont, Italy</i>               |    |
| <b>Pinot Noir</b> .....                                 | 22 |
| <i>Foxen, Santa Maria Valley, California</i>            |    |
| <b>Pinot Noir</b> .....                                 | 20 |
| <i>The Paring, Santa Barbara County, California</i>     |    |
| <b>Pinot Noir</b> .....                                 | 26 |
| <i>Failla, Sonoma, California</i>                       |    |
| <b>Red Blend</b> .....                                  | 26 |
| <i>Chappellet, Mount Cuvee, Napa Valley, California</i> |    |
| <b>Red Blend</b> .....                                  | 28 |
| <i>Jonata, Santa Barbara, California</i>                |    |
| <b>Merlot</b> .....                                     | 19 |
| <i>Gainey, Santa Ynez Valley, California</i>            |    |
| <b>Syrah</b> .....                                      | 19 |
| <i>Carr, Santa Barbara, California</i>                  |    |
| <b>Cabernet Sauvignon</b> .....                         | 18 |
| <i>Dana V, Happy Canyon, California</i>                 |    |
| <b>Cabernet Sauvignon</b> .....                         | 22 |
| <i>Star Lane, Happy Canyon, California</i>              |    |
| <b>Syrah</b> .....                                      | 23 |
| <i>Storm, Sta. Rita Hills Donnachadh, California</i>    |    |

\*Dinner available until 11pm on Samala Showroom event nights