

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

Chef, Sergio Renteria
Manager, Matthew Sanderson

W I L L O W S
RESTAURANT+BAR

SIGNATURE COCKTAILS

Hibiscus Old Fashioned	16
<i>Hibiscus Infused Buffalo Trace, Luxardo Syrup</i>	
<i>Hibiscus Nectar, Splash Club Soda</i>	
Watermelon Crawl	17
<i>Bombay Sapphire, St Germain Elderflower Liqueur, Jalapeño Syrup</i>	
<i>Fresh Watermelon Purée, Fresh Lime</i>	
Jalapeño Cucumber Margarita	17
<i>Casamigos Blanco, Oregano Simple Syrup, Lemon, Pineapple Juice</i>	
<i>House-Made Jalapeño Cucumber Purée</i>	
Raspberry Mingle	17
<i>Absolut Mango, Fresh Lemon, Fresh Raspberries, Cranberry Juice</i>	
Effen Cucumber Spritz	17
<i>Effen Cucumber Vodka, Tanqueray Gin, Prosecco, Lillet Blanc</i>	
<i>Simple Syrup, Fresh Lemon, Fresh Basil</i>	
Blood Orange Paloma	17
<i>Thyme-Infused Herradura, Aperol, Monin Blood Orange</i>	
<i>Orange Juice, Fresh Lime, Sparkling Grapefruit, Black Saline</i>	
Surfing Alchemist	18
<i>Nanea Hawaiian Rum, Apricot Liqueur, Alchemist Mango</i>	
<i>Orgeat, Pineapple Juice, Fresh Lime</i>	
The Gold Rush	18
<i>Chumash Select Woodford Reserve Bourbon, Pernod, Falernum</i>	
<i>Fresh Lemon, Fresh Ruby Grapefruit, Sea Salt</i>	
Coco Loco Mojito	18
<i>Lalo Blanco Tequila, Malibu Rum, Alchemist Coconut</i>	
<i>Mint Simple Syrup, Fresh Lime, Club Soda, Fresh Mint</i>	
Black Widow Margarita	18
<i>Don Julio Añejo Tequila, Agave Nectar, Fresh Lemon & Lime Juice</i>	
<i>Black Peppercorn-Infused Cointreau, Guinness Stout Float</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

WHITE WINE

Moscato	11
<i>Terra d'Oro, Plymouth, California, 2023</i>	
Rosé	17
<i>Stolpman, Para Maria, Santa Barbara, California, 2023</i>	
Pinot Grigio	12
<i>J Dusi, Paso Robles, California, 2023</i>	
Sauvignon Blanc	14
<i>St Supery, Napa Valley, California, 2023</i>	
Chardonnay	14
<i>Fossil Point, Edna Valley, California, 2022</i>	
Chardonnay	21
<i>Liquid Farm, Sta. Rita Hills, Santa Barbara County, California 2022</i>	

RED WINE

Pinot Noir	19
<i>The Paring, Santa Barbara County, California, 2022</i>	
Syrah	18
<i>Carr, Santa Barbara, California, 2021</i>	
Merlot	18
<i>Gainey, Santa Ynez Valley, California, 2021</i>	
Cabernet Sauvignon	17
<i>Dana V, Happy Canyon, California, 2021</i>	
Cabernet Sauvignon	21
<i>Star Lane, Happy Canyon, California, 2020</i>	

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PREMIUM WINES BY THE GLASS

Pinot Noir	25
<i>Failla, Sonoma, California, 2022</i>	
Red Blend	27
<i>Jonata, Santa Barbara, California, 2019</i>	
Syrah	30
<i>Carlisle, Russian River Valley, California, 2022</i>	
Cabernet Sauvignon	35
<i>Chappellet, Napa Valley, California, 2021</i>	

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