

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, Orange Peel</i>	
<b>Whiskey Heaven</b> .....	18.5
<i>Chumash Woodford Reserve Bourbon, Antica Vermouth, Fig, Apple Cider, Cranberry, 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>Strawberry Fields</b> .....	16.5
<i>Skyy Strawberry Vodka, Sake, Lime, Pink Lemonade, Fresh Strawberries, Fresh Basil</i>	
<b>Kiara's Cocktail</b> .....	17.5
<i>Effen Cucumber Vodka, Apricot Liqueur, Pama Liqueur, Raspberry Tea Syrup, Lime, Ginger Ale</i>	
<b>The Rare Piña</b> .....	23.5
<i>Eagle Rare Bourbon, Spicy Agave Syrup, Lemon, Fresh Pineapple</i>	
<b>Mezcal Magic</b> .....	19.5
<i>Union Mezcal, White Cream De Cacao, St. Germaine, 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> ..... 16.5 <i>California, NV</i>	<b>Kernel, Sparkling Wine</b> ..... 33 <i>Los Carneros, Napa Valley, California</i>
<b>Mionetto Prosecco Brut</b> ..... 17.5 <i>Veneto, Italy, NV</i>	<b>Nicolas Feuillatte Brut Reserve Exclusive</b> ..... 33 <i>Champagne, NV</i>
<b>Lamberti Rose Spumante</b> ..... 19.5 <i>Veneto, Italy, NV</i>	<b>Veuve Clicquot Brut, Yellow Label</b> ..... 46 <i>Champagne, NV</i>
<b>Paula Kornell, Brut Rose</b> ..... 18 <i>Champagne, NV</i>	<b>Louis Roderer Brut Rose</b> ..... 49 <i>Champagne, NV</i>
<b>Chateau De Bligny, Brut Grand Reserve</b> ..... 26 <i>Champagne, NV</i>	

### WHITE WINE

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

### RED WINE

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

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