

Dinner: 5pm–10pm*
Lounge: 4pm–11pm

Chef, Sergio Renteria
Manager, Frank Mejia

W I L L O W S
RESTAURANT+BAR

SIGNATURE COCKTAILS

Passion Colada	18
<i>Absolut Vanilla, Bacardi Rum, Passion Fruit Syrup, Fresh Lemon Juice</i> <i>Mango Nectar, Coco Lopez, Mango Cart Wheat Ale Float</i>	
Hibiscus Old Fashioned	16
<i>Hibiscus Infused Buffalo Trace, Luxardo Syrup</i> <i>Hibiscus Nectar, Splash Club Soda</i>	
Mason Dragon Mule	17
<i>Dragon Berry Vodka, Chile de Arbol Syrup, Fresh Lime Juice</i> <i>Peach Purée, Yuzu Sparkling Lime Float</i>	
Raspberry Mingle	17
<i>Absolut Mango, Lemon Juice, Fresh Raspberries, Cranberry Juice</i>	
Nanea's Tai	17
<i>Nanea Kuleana Rum, Apricot Liquor, Pineapple Juice, Fresh Lime Juice</i> <i>Orgeat Syrup, Hibiscus Syrup</i>	
XOXO Margarita	95
<i>Grand Patrón Burdeos, Grand Marnier Cuvée Centenaire, Martell XO</i> <i>Fresh Lime Juice, Agave Nectar</i>	
Acai Temptation	18
<i>Tanqueray 10 Gin, St Germaine, Fresh Lime Juice, Acai, Basil</i> <i>Jalapeño Syrup</i>	
The Rare Piña	18
<i>Eagle Rare Bourbon, Pineapple Juice, Fresh Lemon Juice</i> <i>Agave Serrano Syrup, Muddled Cilantro</i>	
Blue Albahaca Mule	17
<i>Absolut Mandarin Vodka, Simple Syrup, Fresh Lemon Juice</i> <i>Muddle Basil Ginger Beer</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>	
Pinot Noir	21
<i>Foxen, Santa Maria Valley, California, 2021</i>	
Syrah	18
<i>Carr, Santa Barbara, California, 2021</i>	
Merlot	18
<i>Gainey, Santa Ynez Valley, California, 2021</i>	
Cabernet Sauvignon	17
<i>Oberon, Napa County, California, 2022</i>	
Cabernet Sauvignon	21
<i>Chappellet, Napa Valley, California, 2021</i>	

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