

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
<i>Hibiscus Infused Buffalo Trace, Luxardo Syrup, Hibiscus Nectar, Splash Club Soda</i>	
Whiskey Heaven	18
<i>Chumash Select Woodford Reserve Bourbon, Apple Cider, Cranberry Juice, Fresh Lemon Juice, Fig, Antica Vermouth</i>	
Berries & Vines	18
<i>Cîroc Red Berry Vodka, X-Rated Fusion Liqueur, Fresh Lime Juice, Ginger Beer, Simple Syrup, Red Wine Float</i>	
Raspberry Mingle	17
<i>Absolut Mango, Fresh Lemon, Fresh Raspberries, Cranberry Juice</i>	
Autumn Harvest	17
<i>Nolet's Gin, St. Germain, Fresh Lime Juice, Mango Purée, Simple Syrup, Pineapple, Mint</i>	
43 Peaches	18
<i>Casamigos Blanco Tequila, Licor 43, Liquid Alchemist Peac, Orgeat, Fresh Lime Juice, Fresh Lemon Juice, Fresh Tarragon</i>	
Blood Orange Paloma	17
<i>Thyme-Infused Herradura, Aperol, Monin Blood Orange, Orange Juice, Fresh Lime, Sparkling Grapefruit, Black Saline</i>	
Pyrat Punch	18
<i>Pyrat Rum, Fresh Lemon Juice, Grapefruit Juice, Pineapple Juice, Falernum, Housemade Cinnamon Simple Syrup, Pernod, Bitters</i>	
Coco Loco Mojito	18
<i>Lalo Blanco Tequila, Malibu Rum, Alchemist Coconu, 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, Black Peppercorn-Infused Cointreau, Guinness Stout Float</i>	

MOCKTAILS

Kaswa'a Mingle	11
<i>Raspberry Purée, Liquid Alchemist Mango, Pineapple Juice, Club Soda, Mint</i>	
Sun Burnt	11
<i>Liquid Alchemist Prickly Pear, Fresh Lemon Juice, Fever-Tree Grapefruit Soda, Saline</i>	
Sippin' Thyme	11
<i>Monin Blueberry, Fresh Lemon Juice, Thyme, Fresh Blueberries, Club Soda</i>	

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W I L L O W S
RESTAURANT+BAR

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	12
<i>Castoro Cellars, Paso Robles, California</i>	
Rosé	17
<i>Stolpman, Para Maria, Santa Barbara, California</i>	
Pinot Grigio	12
<i>J Dusi, Paso Robles, California</i>	
Sauvignon Blanc	14
<i>St Supery, Napa Valley, California</i>	
Chardonnay	14
<i>Fossil Point, Edna Valley, California</i>	
Chardonnay	21
<i>Liquid Farm, Sta. Rita Hills, Santa Barbara County, California</i>	

RED WINE

Pinot Noir	19
<i>The Paring, Santa Rita Hills, California</i>	
Pinot Noir	21
<i>Foxen, Santa Maria Valley, California</i>	
Syrah	18
<i>Carr, Santa Barbara, California</i>	
Merlot	18
<i>Gainey, Santa Ynez Valley, California</i>	
Cabernet Sauvignon	17
<i>Dana V, Happy Canyon, California</i>	
Brachetto d'Acqui	17
<i>Marenco, Piedmont, Italy</i>	
Cabernet Sauvignon	21
<i>Star Lane, Happy Canyon, California</i>	

*Dinner available until 11pm on Samala Showroom event nights