

# Rock your Cocktail

## MARTINIS

- Sambuca Sling-Back** | 11.50  
Grey Goose Vodka, St-Germain & champagne
- Cougar Cool-Aid** | 10.50  
Pinnacle Whipped Vodka, peach purée & champagne
- Pomtini** | 11.50  
Grey Goose Vodka & pomegranate
- Mango Peach Martini** | 10.50  
ABSOLUT Mango & ABSOLUT Peach Vodka
- Whip-Sicle** | 10.50  
Pinnacle Whipped Vodka, Cointreau & orange juice
- Asian Pear Martini** | 11.50  
Grey Goose La Poire Vodka, sweet & sour & triple sec

## ON THE ROCKS

- Cucumber Pineapple Crush** | 10.00  
SKYY Infusions Pineapple Vodka & fresh cucumber
- Call a Cab** | 10.00      **Call a Limo** | 11.00  
Firefly Sweet Tea Vodka, Gin, Tequila, Rum & Coca-Cola; **(214) 426-6262**  
*\*Call a Limo is same but with Beefeater Gin, Herradura Blanco Tequila & Bacardi Rum*
- Raspberry Lemon Drop** | 11.00  
Chambord Vodka, lemon & soda
- The Hound Dog** | 10.00  
ABSOLUT Ruby Red Vodka, Orgeat, ruby red grapefruit & a splash of soda
- Texas Tornado** | 10.50  
Bacardi Oakheart Spiced Rum, ginger liqueur, blood orange, pineapple juice & orange bitters
- Tiger's Blood** | 11.00  
1800 Reposado Tequila, St. Germain, raspberry purée, lime juice & ginger ale

## COLD AS ICE | FROZEN BEVERAGES

- Dragon Berry** | 10.00  
Bacardi Dragon Berry Rum infused with strawberry & dragon fruit
- Agave Nectar Margarita** | 11.00
- Make Your Own Meltdown**  
Choose from Chambord, Grand Marnier, Midori or Patrón Silver for 2.50 each

## ¿HABLA ESPAÑOL?

- Naked Margarita** | 11.00  
Patrón Silver, Patrón Citrónge & agave nectar with fresh lime (*approx. 115 calories*)
- Horny Mojito** | 10.00  
Sauza Hornitos Plata Tequila & red passion fruit garnished with mint
- Coco Loco** | 10.50  
Ciroc Coconut Vodka, blood orange & pineapple juice
- That's HOT!** | 11.00  
Tanteo Jalapeño Tequila, agave nectar & lime juice
- Prickly Pear Margarita** | 11.50  
Herradura Reposado Tequila, Patrón Citrónge, prickly pear juice, lime & orange juice
- Coconut Mojito** | 9.50  
Bacardi Rock Coconut Rum, lime & pineapple juice with lavender & mint

## SK\*NNY B\*TCH: Lower calorie beverages

- Pink Lemonade** | 11.00  
Grey Goose Le Citron Vodka with cranberry & lemon juices (*approx. 105 calories*)
- Sinless Strawberry Mojito** | 10.00  
Bacardi Limón Rum, strawberry purée & mint (*approx. 113 calories*)
- Skinny Screwdriver** | 9.50  
*A lo-cal screwdriver with a twist!* Pinnacle Whipped Vodka & orange juice (*approx. 126 calories*)

## DESSERT MARTINIS

- Key Lime** | 10.50  
Pinnacle Whipped Vodka, Licor 43, pineapple, lime & cream
- Wedding Cake** | 10.50  
Pinnacle Whipped Vodka, Licor 43, half & half, pineapple & cranberry juice
- After Dinner Mint** | 10.50  
Ketel One, peppermint schnapps, Kahlua, crème de menthe & cream

## SHOTS:

- Birthday Suit** | 9.50  
Pinnacle Whipped Vodka & milk (does the body good!)
- Blow Bomb** | 9.50  
Pinnacle Whipped Vodka & Three Olives Root Beer Vodka topped with whipped cream
- Starburst** | 8.50  
Bacardi Dragon Berry Rum, triple sec, cranberry juice & Sprite
- Strawberry Shortcake** | 8.50  
Vanilla Vodka, strawberry and half & half
- Build-a-Bomb** | 9.50  
Red Bull plus...
- Raspberry Bomb:** ABSOLUT Raspberry Vodka      **Jager Bomb:** Jagermeister  
**Dude Bomb:** Three Olives Dude Vodka      **Tuaca Bomb:** Tuaca  
**Barrel Bomb:** Three Olives Root Beer Vodka      **Vegas Bomb:** Crown Royal, Malibu Rum & peach schnapps  
**Pineapple Bomb:** SKYY Pineapple Vodka      **Grape Bomb:** SKYY Grape Vodka

# Rock your Dinner

## SMALL PLATES

Made for sharing...but you may not want to!

### Chicken Samosas | 8.00

potatoes, peas & onions in puff pastry, served with sweet red pepper chutney

### Calamari Fritti | 10.00

Sambuca's signature calamari served with cherry peppers & marinara sauce

### Goat Cheese Stuffed Artichokes | 12.00

baked & served with toast points

### Acapulco Shrimp Cocktail | 9.50

Mexican cocktail with tomato sauce, fresh lime, cilantro & jalapeños

### Buca Beignets | 9.50

stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glazes

### Fried Crab Cake | 13.00

luscious lump crab cake with cucumber cream sauce

### Seared Tuna | 15.00

seared tuna sushi with Asian plum sauce

### Shrimp & Crab Dip | 11.50

poblano peppers in blended cheeses served with tortilla chips

### Chicken & Beef Satay | 10.50

with teriyaki & sriracha

### Fried Shrimp Bites | 12.00

tender-fried & drizzled with sweet 'n sour sauce served with chipotle-chive aioli

### Bruschetta with Tomatoes | 8.50

balsamic-marinated with basil & parmesan cheese

### Grilled Garlic Cheese Bread | 4.50

## LEAFY GREENS

### Caesar | 7.00

with romaine hearts

### Gorgonzola | 7.50

field greens in Gorgonzola dressing with caramelized walnuts

### Baby Spinach | 7.00

strawberries, baby portobello, bacon & red onions in poppyseed dressing

### House | 7.00

tomato, cucumber, red onion & crumbled feta, dressed with aged balsamic vinaigrette

add grilled garlic cheese bread to any salad | 1.50

## SAVORY BOWLS

### Tortilla Soup cup 5.00 | bowl 7.00

### Shrimp & Crab Bisque cup 5.00 | bowl 7.00

add grilled garlic cheese bread to any soup | 1.50

## PIZZAS

### Margherita | 12.00

sauceless pie with mozzarella, sliced roma tomatoes, basil & aged parmesan cheese

### American Pie | 14.00

heart-stopping meatlover's pizza with tomato sauce, mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef

### The Cosmo | 15.50

spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese

### Build Your Own | 12.00

marinara & mozzarella included, additional toppings \$.50 each

## USING OUR NOODLES

### Chicken Parmigiana | 22.00

stuffed with fresh mozzarella, topped with marinara & served with linguini primavera

### Shrimp & Crab Scampi | 25.00

linguini tossed in lemon butter, topped with sautéed shrimp and crab

### Mediterranean Veggie Lasagna | 20.50

roma tomatoes, artichoke hearts, spinach, black olives, feta cheese & mozzarella with marinara

*The chef does not guarantee medium-well or well-done preparation on beef entrées as it will compromise the integrity of the dish. 18% gratuity added for parties of 8 or more. If you have food allergies or dietary restrictions, please consult with our chef.*

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## OFF THE HOOK

### Salmon with Dill Hollandaise | 24.50

flame-grilled, served with dill-spiked hollandaise and broccoli

### Chili-Rubbed Scallops | 28.00

on risotto with smoked tomato cream sauce

### Blackened Red Snapper Étouffée | 29.00

with shrimp & crab over a bed of spinach & dirty rice

### Miso Sea Bass | 34.00

atop jasmine rice, sautéed apples & baby bok choy

### Crab-Stuffed Salmon | 28.00

with lobster velouté, served over asparagus

### Margarita Shrimp | 22.50

with tequila lime butter, cilantro lime rice & roasted vegetables

### Lobster Enchiladas | 28.00

with lobster, shrimp & jalapeño jack cheese smothered in poblano cream sauce with cilantro lime rice & esquites

## FROM THE RANGE

### Hickory-Smoked Prime Pork Chop | 24.00

with charred tomato sauce, served with fire-roasted vegetables & smashed potatoes

### Ribeye | 29.50

Certified Angus Beef® with pancetta green beans & dilled Havarti potato tots

### Champagne Chicken | 21.00

sautéed bone-in breast served over potato corn hash with a light champagne butter sauce

### Flat Iron | 24.00

blackened Certified Angus Beef® served with pancetta green beans & potatoes au gratin

### Lamb Chops | 42.00

domestic lamb seared and topped with a five-pepper mint jelly, served with smashed potatoes & asparagus

### Cowboy Cut Bone-In 18oz. Ribeye | 36.00

Certified Angus Beef® with panko-encrusted onion rings and asparagus

### Filet | 30.00

with port wine bordelaise, topped with Gorgonzola walnut butter, served with asparagus

### Add on:

À la Oscar | 7.50    Lobster Tail | 17.50    Shrimp | 2.00 each

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## HAPPY ENDINGS

### Crème Brulée | 7.00

classic bean custard with a caramelized sugar crust topped with seasonal berries

### Tiramisu | 7.00

espresso ladyfingers layered with sweet mascarpone

### Flourless Chocolate Cake | 7.50

topped with pieces of Heath® bar candy

### Caramel Brownie à la Mode | 7.50

### Butterfinger® Bread Pudding | 7.00

bread pudding with bites of Butterfinger® topped with brandy crème anglaise & seasonal berries

### Berry Cobbler Streusel | 7.50

with ice cream

## SIDES

Each | 5.50

Choose any three | 15.00

### Dilled Havarti Potato Tots

### Fire-Roasted Vegetables

### Au Gratin Potatoes

### Maple Bourbon

### Sweet Potatoes

### Broccoli Crunch

with apples & walnuts

### Pancetta Green Beans

### Prosciutto Mac & Cheese

### Smashed Potatoes

### Asparagus

### Mushrooms & Onions

on ciabatta