

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; **(713) 236-1111**
**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.

A ROCKIN' DINNER CLUB

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

Seafood Integration | 28.00

tower of snapper, crab-stuffed mushroom cap & shrimp, all topped with a cilantro pesto

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

Dijon-Pistachio Encrusted Lamb Chops | 45.00

domestic lamb 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

Sticky Toffee Pudding | 7.00

bread pudding, toffee sauce & a crispy candy cup filled with vanilla bean ice cream

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