

## DESSERT

*AVAILABLE FROM 11AM — 10PM*

## DESSERT

### Cannoli 5

*choice of pistachio or cherry*

### Tiramisu for Two 14

*espresso, mascarpone, rum zabaglione*

### Dark Chocolate Budino 14

*white chocolate suace, milk chocolate mousse, chocolate cookies, candied hazelnits*

### Pane e Panna 14

*brioche, diplomat cream, local fresh and roasted strawberries*

### Gelato & Sorbetto 8

*choice of two: vanilla, mint stracciatella gelato,  
Covey Rise Farms satsuma sherbert, watermelon sorbet*

### Caramel Gelato 10

*with coffee liqueur pour-over*

## COCKTAILS

### HOUSE COCKTAILS

#### Italian Margarita 15

*lunazul tequila, cappelletti aperitivo, lime,  
citrus salt*

#### Birds of Paradise 16

*aviation gin, lillet blanc, apricot,  
lemon, basil*

#### Amari Isle 16

*hotel saint vincent amari blend,  
grapefruit, caramelized fig*

#### Limoncello Daisy 16

*lalo tequila, limoncello, lemon, orange*

#### Oaxacan Gelato 16

*rey campero espadin, campari, cacao,  
cocchi di torino, fernet*

#### Saint Rita (N/A) 15

*st. ember non-alc mezcal, lyre's non-alc  
orange, lime, agave, citrus salt*

### SPRITZ

#### Saint Vincent Spritz 14

*aperol, grapefruit, rosemary-honey,  
sparkling wine*

#### Strega Smash 16

*strega, agricole & jamaican rums,  
pineapple, lime, sparkling wine*

### MARTINI

#### San Lorenzo Martini 17

*choice of 1876 vodka or ford's gin  
with dolin dry vermouth, citrus oils,  
maldon salt tincture  
shaken hard, served with olives*

#### Sammie's Manhattan 17

*rye whiskey, house amari blend,  
angostura bitters*

#### The Espresso Martini 20

*vodka, cacao, coffee liqueur, frangelico,  
intelligentsia espresso*

## WINES BY THE GLASS

### SPARKLING

Bisol 'Jeio,' Brut, Prosecco *ITA* 14/68

J.B. Adam, Brut Rosé, *Crémant d'Alsace FRA* 18/88

André Clouet, Brut, *Champagne FRA* 26/128

### WHITE

Benanti, Carricante, *Sicilia ITA* 21/82

Marine Layer, Chardonnay, *Sonoma Coast CA* 21/82

### ROSÉ

Feudo Montoni 'Rosé di Adele', *Sicilia ITA* 15/58

Les Mesclances 'Charmes,' *Côtes de Provence FRA* 17/66

### ORANGE

Fuso 'Cala' Bianco, *Sicilia ITA* 14/54

### RED

Le Coeur de la Reine, Gamay, *Loire FRA* 14/68

Moon Springs, Pinot Noir, *Sonoma County CA* 15/58

Bindi Sergardi 'La Boncia,' *Chianti ITA* 16/78

*Full wine list available upon request.*

## ALL DAY

*AVAILABLE FROM 11AM — 10PM*

### SANDWICHES

*served with french fries*

*truffle fries add \$5*

Pan-Roasted Wagyu Burger 24

*fontina, sweet pepper & onion, garlic aioli*

Hotel Club 21

*smoked turkey, prosciutto, bacon, provolone, lettuce, tomato, aioli*

Semolina Fried Redfish Sandwich 21

*bibb lettuce, tomato, fermented chili tartar sauce*

### PASTA

Spaghetti Pomodoro 22

*eggplant, ricotta salata, fresh basil*

Linguini Vongole 28

*manilla clams, chilies, breadcrumbs*

Lumache 26

*vodka sauce, 'nduja, fresh oregano, esepette*

ALL DAY

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SALADS

Arugula, Curly Cress & Parmesan Salad 14  
*black truffle vinaigrette*

Sammie's Caesar Salad 16  
*white anchovies, pecorino, chili breadcrumbs*

ADD ONS:

Pan-Roasted Chicken 9  
Chilled Gulf Shrimp 11

DRINKS

FRESH JUICE

Orange Juice 6  
Grapefruit Juice 6  
Spicy Ginger Green 9  
*grannysmith apple, celery, fresh ginger,  
lemon, spinach, pineapple*

COFFEE & TEA

*by Intelligentsia*  
House Drip 4  
Espresso 4  
Americano 4  
Cappuccino 5.5  
Latte 6  
House Cold Brew 4.5  
Black Iced Tea 3.5  
Hot Tea 5

BEER

Gnarly Barley 'Skater' Pilsner 7  
Gnarly Barley 'Jucifer' IPA 7  
Peroni 6  
Pacifico 6  
Abita Amber 7  
Shacksbury 'Bad Boy' Cider 9  
Athletic N/A 6

SODA & WATER

Richard's Sparkling Rainwater 4  
Coca Cola 4  
Sprite 4  
Diet Coke 4  
Agua de Piedra Mineral Water 8

## BREAKFAST

*AVAILABLE FROM 8AM — 10:30AM*

### PLATES



#### Hotel Breakfast 19

*two eggs with toast, bacon, sausage or prosciutto,  
potato griddle cake*

#### French Omelette 17

*boursin, butter lettuce, salted radish, vinaigrette*

#### Breakfast Sandwich 13

*provolone, scrambled eggs, arugula, aioli,  
choice of bacon or sausage on a homemade bun*

#### Avocado Croissant 17

*crushed avocado, poached egg, arugula, parmesan*

#### Buttermilk Pancakes 16

*blueberries, maple syrup*

#### Eggs Florentine 26

*jumbo lump crab, sautéed spinach,  
lemon hollandaise*

### BREAKFAST SIDES



#### Freshly Baked Buttermilk Biscuit 3

*with seasonal jam & whipped butter*

#### Olive Oil Fried Eggs 6

*with provolone & chives*

#### Spicy Italian Sausage 6

#### Applewood Smoked Bacon 6

#### Soft Polenta 7

*salted butter, chives*

#### Seasonal Fruit & Berries 6

## SNACKS

*AVAILABLE FROM 11AM — 10PM*

#### Classic Shrimp Cocktail 18

*cocktail sauce, crab-boil saltines*

#### Zucchini Fritti 18

*green caesar dip*

#### Truffle Fries 12

*aioli, parmesan*

#### Bluefin Tuna Crudo 27

*capers, shallot, olive oil, pistachio*

#### Burrata 18

*snap peas, bravo radish, grilled lemon vinaigrette*

#### Caviar Service 110

*sturgeon caviar, taleggio fonduta, beignet fritto, lemon zest*