

DESSERT

AVAILABLE FROM 11AM — 10PM

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

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

Henri Bonnaud Rosé *Côtes de Provence, FRA* 17/66

ORANGE

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

RED

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

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

Collazzi 'Liberta' Red Blend *Toscana ITA* 19/85

Full wine list available upon request.

ALL DAY

AVAILABLE FROM 11AM — 10PM

SANDWICHES

served with french fries

truffle fries +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

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