

DESSERT

AVAILABLE FROM 11AM — 10PM

Cannoli 6

choice of pistachio or cherry

Tiramisu for Two 14

espresso, mascarpone, rum zabaglione

Goat Cheese and Peaches 15

*peach sorbet, goat cheese mousse, caramelized puff pastry,
vanilla whipped cream*

Dark Chocolate Budino 14

*white chocolate sauce, milk chocolate mousse, chocolate cookies,
candied hazelnuts*

Gelato & Sorbetto 8

*choice of two:
vanilla, mint stracciatella, pistachio,
seasonal 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 liquor, 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,
lime, agave, citrus salt*

SPRITZ

Saint Vincent Spritz 14

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

Amari Spritz 16

*braulio, cynar, montnegro, nonino,
soda, sparkling wine*

MARTINI

San Lorenzo Martini 17

*choice of 1876 vodka or ford's gin
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

Billecart-Salmon '1818' Brut, *Champagne FRA* 26/128

WHITE

Moon Springs, Sauvignon Blanc, *Sonoma County CA* 15/58

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' Rosé *Provence, FRA* 17/66

ORANGE

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

RED

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

Bindi Sergardi 'Sammies Fiasco,' *Chianti ITA* 17/78

Tua Rita 'Rosso dei Norti' Red Blend *Toscana, ITA* 19/85

Full wine list available upon request.

ALL DAY

AVAILABLE FROM 11AM — 10PM

SANDWICHES

Pan-Roasted Wagyu Burger 24

*fontina, calabrian aioli, basil, banana peppers
choice of fries or lemon pepper slaw*

Hotel Club 21

*smoked turkey, prosciutto, bacon, provolone, lettuce, tomato, aioli,
choice of fries or lemon pepper slaw*

Semolina Fried Redfish Sandwich 21

*bibb lettuce, tomato, fermented chili tartar sauce,
choice of fries or lemon pepper slaw*

PASTA

Spaghetti Pomodoro 22

eggplant, ricotta salata, fresh basil

Linguini Vongole 28

manila clams, chilies, breadcrumbs

ALL DAY

AVAILABLE FROM 11AM — 10PM

SALADS

Arugula, Curly Cress & Parmesan Salad 15
black truffle vinaigrette

Sammie's Caesar Salad 18
white anchovies, pecorino, chili breadcrumbs

ADD ONS:

Pan-Roasted Chicken 9

Chilled Gulf Shrimp 11

DRINKS

JUICE

Orange Juice 6

Grapefruit Juice 6

Green Juice House Made 9
*green apples, celery, ginger, spinach,
yuzu, orange, saline*

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 'Golden' N/A 6

SODA & WATER

Can Sparkling Mineral 4

Coca Cola 4

Sprite 4

Diet Coke 4

Acqua Panna Still Mineral liter 8

San Pellegrino Sparkling Mineral liter 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, and arugula, on a
homemade english muffin, with choice of bacon or
sausage

Avocado Croissant 17

crushed avocado, poached egg,
arugula, parmesan

Buttermilk Pancakes 16

blueberries, maple syrup

Eggs Florentine 26

housemade english muffin, 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 15

green caesar dip

Truffle Fries 14

aioli, parmesan

Bluefin Tuna Crudo 20

grated heirlooms, basil agrumato

Burrata 22

confit cherry tomato, fresh oregano, saba, house sourdough focaccia

Caviar Service 110

sturgeon caviar, taleggio fonduta, beignet fritto, lemon zest