

BAR SNACKS

AVAILABLE FROM 11AM — 10PM

Classic Shrimp Cocktail 18

cocktail sauce, crab-boil saltines

Zucchini Fritti 15

green caesar dip

Sammie's Caesar Salad 18

white anchovies, pecorino, chili breadcrumbs

Burrata 22

mortadella, pistachio, pecorino romano

piadina

Pan-Roasted Wagyu Burger 24

fontina, calabrian aioli, bibb lettuce, basil,

banana peppers

Spaghettini Pomodoro 22

eggplant, ricotta salata, fresh basil

Bluefin Tuna Crudo 20

grated heirlooms, basil agrumato

Truffle Fries 14

aioli, parmesan

Arugula, Curly Cress & Parmesan Salad 15

black truffle vinaigrette

Hotel Club 21

smoked turkey, prosciutto, bacon, provolone,

lettuce, tomato, aioli

Semolina Fried Redfish Sandwich 21

bibb lettuce, tomato, fermented chili tartar sauce

Linguini Vongole 24

manila clams, chilies, breadcrumbs

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* 14/56
J.B. Adam, Brut Rosé, *Crémant d'Alsace FRA* 16/64
Berlucchi, Extra Brut, *Franciacorta ITA* 17/68
Billecart-Salmon '1818' Brut, *Champagne FRA* 26/104

WHITE

Capranera Falanghina, *Campania, ITA* 14/56
Cantina Terlan Pinot Grigio, *Trentino Alto-Adige, ITA* 15/60
J. de Villebois Sauvignon Blanc, *Pouilly-Fumé, FRA* 18/72
Marine Layer, Chardonnay, *Sonoma Coast, CA* 21/84
Benanti, Carricante, *Sicilia, ITA* 22/88

ROSÉ & ORANGE

Fuso 'Cala' Orange, *Sicilia ITA* 14/56
Feudo Montoni 'Rosé di Adele', *Sicilia ITA* 16/64
Chateau Les Mesclances 'Charmes' Rosé *Provence, FRA* 17/68

RED

Domaine de la Madone Gamay *Beaujolais, FRA* 15/60
Villa Cerna 'Primocolle' Sangiovese *Chianti Classico, ITA* 17/68
Donatella Cinelli Colombini Sangiovese *Rosso di Montalcino, ITA* 18/72
Argentiera 'Poggio Ai Ginepri' Cabernet Blend *Bolgheri, ITA* 18/72

Full wine list available upon request.

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