



## HAPPY HOUR MENU

**DAILY HAPPY HOUR**  
3:00 p.m. – 7:00 p.m.

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**DINNER**  
4:00 p.m. – 10:00 p.m.

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**BAR**  
11:30 a.m. – LATE

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## APPETIZERS

### Chicken Wings

Ten wings with a choice of Sriracha Honey, Buffalo, Garlic Parmesan, Bourbon-Glaze 9

### Calamari

Fried calamari with a choice of Sriracha Honey, Buffalo, Garlic Parmesan, Bourbon-Glaze or No Sauce 9

### French Fries

Basket of fries traditional style 3 or parmesan/truffle 4

### Fried Cheese Ravioli

Six Panko breaded cheese ravioli lightly fried served with a side of red sauce 8

### Arancini

Fresh bite size rice balls with a side of red sauce. With meat or vegetarian 10

**Micro Meatball Sliders** 3 pork and beef meatballs, Romano cheese and parsley on micro buns, served with a side of red sauce 8

## BURGERS AND SANDWICHES

### All American Burger

8 oz. Black Angus, American cheese, lettuce, tomatoes and onions, accompanied with French fries 9

### Veggie Burger

8 oz. portabello mushroom with American cheese, lettuce, tomatoes and onions, accompanied with French fries 8

### Grilled Chicken Sandwich

Grilled chicken breast with lettuce, tomato and onions, accompanied with French fries 9

## SALADS

### Wedge Salad

Iceberg lettuce, caramelized bacon, diced seasoned tomatoes and house blue cheese dressing and drizzled with balsamic glaze 8

### Spinach Salad

Spinach, artichokes, bacon, feta cheese, red onions and balsamic vinaigrette 8

### Caesar Salad

Romaine tossed with anchovies, croutons, parmesan cheese and Caesar dressing 9

### Grilled Romaine and Avocado Salad

Grilled romaine, avocado, onions, cherry tomatoes, corn, and balsamic glaze 10

Add to any of the above salads: Chicken 3 • Steak 4 • Shrimp 5

Dressings: Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Home Made Italian

## THIN CRUST STONE OVEN PIZZA

*Gluten Free Pizza Crust Option add \$4.00*

### **Sambuca Supreme Pizza**

Tomato sauce, ham, sausage, pepperoni, mozzarella and finished with parsley and parmesan. 13

### **Lemoncello Pizza**

White garlic parmesan sauce, sliced tomatoes, shredded mozzarella and crowned with prosciutto, arugula, truffle oil. 12

### **Four Seasons Pizza**

Tomato sauce, mozzarella, ¼ artichokes, ¼ mushrooms, ¼ pepperoni, ¼ sausage 13

### **Buffalo Chicken Pizza**

Creamy blue cheese dressing, grilled Buffalo chicken with shredded mozzarella and garnished with crumbly blue cheese. 12

### **Margherita Pizza**

Tomato sauce, tomatoes, fresh sliced mozzarella and finished with olive oil and basil leaves. 11

### **Toro Pizza**

Garlic parmesan white sauce, mozzarella, bacon, caramelized onions, feta cheese with balsamic reduction 12

## BEVERAGES

### **Featured House Wine Selection \$5/glass**

Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, White Zinfandel

### **Bottled Beer \$3**

Angry Orchard  
Blue Point Blueberry Ale  
Bud Light  
Budweiser  
Coors Light  
Corona  
Genny Light  
Great Lakes Seasonal  
Heineken  
Labatt Blue  
Labatt Blue Light  
Michelob Ultra  
Miller Light  
O'Doul's Non-Alcoholic  
Peroni  
Saranac Seasonal  
Southern Tier IPA  
Spaten Lager

### **Draft Beer**

	DRAFT	PITCHER
Ballast Point Sculpin	\$6	\$20
Brooklyn Seasonal	\$5	\$17
Blue Moon	\$4	\$14
Genesee Seasonal	\$4	\$14
Goose Island IPA	\$5	\$17
Guinness Draught	\$5	\$17
Naked Dove IPA	\$5	\$17
Rohrbach's Scotch Ale	\$5	\$17
Sam Adams Seasonal	\$4	\$14
Sierra Nevada Seasonal	\$5	\$17
Stella Artois	\$5	\$17
Three Heads Vienna	\$5	\$17

### **Well Drinks \$3**