



COCKTAILS

MARGARITAS

- Sam's Gold Margarita** – Made with El Jimador Reposado Tequila, triple sec and our secret homemade sweet & sour blend.
 17 oz. \$8.75 Mammoth 27 oz. \$12.95
- Fruit Marg:** Available in Strawberry, Peach, Blood Orange, Raspberry, Wild berry, Pomegranate & Mango. Served Frozen or on the Rocks
 17 oz. \$9.25 Mammoth 27 oz. \$13.95
- Especial Margarita** – Sauza Hornitos Reposado and Gran Gala Liqueur
 17 oz. \$10.95 Mammoth 27 oz. \$16.95
- Rag-Top Cadillac Margarita** – Made with 1800 Reposado Tequila, Grand Marnier, organic agave nectar, Sam's sour mix 'n a splash of O.J.
 17 oz. \$12.50 Mammoth 27 oz. \$18.95
- Lime in the Coconut Margarita** – Made with 1800 Coconut Tequila, Key-Lime Liqueur, Pineapple Juice and a splash of sour mix. Served with a toasted Coconut rim.
 17 oz. \$11.95 Mammoth 27 oz. \$17.95
- Cape Cod-Rita** – Made with Sauza Hornitos Reposado, Triple Sec, Sour Mix, Cranberry and O.J.
 17 oz. \$9.55 Mammoth 27 oz. \$14.95
- Miguel's Watermelon Margarita** – Made with El Jimador Reposado Tequila, Triple Sec, Sour mix and Watermelon Puree.
 17 oz. \$9.75 Mammoth 27 oz. \$14.75
- Sammie's Skinny Marg** – Sauza Hornitos Reposado, Triple Sec, Fresh Squeezed Lime Juice, soda water and a floating "Lime Raft" filled with Grand Marnier.
 Regular. \$11.75 Mammoth. \$16.25
- Fruit Skinny Marg** - available in Strawberry, Peach, Blood Orange, Raspberry, Wild Berry, Pomegranate & Mango
 Regular. \$11.95 Mammoth \$16.45

Many of your Favorite Drinks
 AVAILABLE TOGO

SPECIALTIES

- Bahama Mama** – The "Grand Ol' Gal" of Sam Diego's. Made with three varieties of Rum, Pineapple Juice, O.J. & a touch of grenadine. \$8.99
- Texas Iced Tea** – Made from a variety of disturbed spirits and special potions that actually taste just like what aunt Eunice served on the back porch. \$8.99
- Mojitos** – Available in Lime, Strawberry, Peach, Blood Orange, Raspberry, Wild berry, Pomegranate & Mango. \$10.85
- Wash-Ashore** – Made with Malibu Rum, Mango Puree, Blue curacao, pineapple juice and O.J. \$9.95
- Ban-O-Conut Breeze** – A Rich & Creamy blend of Banana and Coconut purees, pineapple juice, and Coconut Vodka. Served with a toasted coconut rim \$8.95
- Tropical Sangria** – A blend of White Pinot Grigio, Peach Liqueur, Mango Puree, OJ & Soda Water \$9.95
- La Playa Punch** – A Light and bubbly mixture of Grapefruit Tequila, fresh-squeezed lime juice, Peach Liqueur, Strawberry puree and a touch of bubbly water. \$9.35
- Wild Berry Sangria** – A refreshing 'n fruity concoction of Merlot, mixed Wild berry puree, Peach Liqueur, Cranberry juice, and soda water. \$9.95

SAM'S DEEP FRIED ICE CREAM

Our SIGNATURE DESSERT... **\$7.99**

A large crispy coated Vanilla Ice Cream ball in a Cinnamon Tortilla Cup smothered with Hot Fudge, Whipped Cream 'n toasted Coconut.

OREO COOKIE DEEP FRIED ICE CREAM

"Cookies 'n Cream" Ice Cream covered with a crunchy Chocolate crust, smothered with Whipped Cream, drizzled with Chocolate syrup and topped with crumbled Oreo Cookies.

CHOCOLATE CHIP COOKIE DOUGH FRIED ICE CREAM

Rich Vanilla Ice Cream loaded with Chocolate Chips and chewy Cookie Dough... covered with a crunchy "secret" coating along with Chocolate Fudge, Whipped Cream and topped with crumbled Chocolate Chip Cookies.

CERVEZA

ON TAP:	12 OZ.	19 OZ.
Bud Light.....	\$4.50.....	\$6.85
Dos Equis Amber.....	\$5.50.....	\$8.50
Cape Cod Red.....	\$5.50.....	\$8.50
Lagunita's IPA.....	\$5.50.....	\$8.50
Coors Light.....	\$4.50.....	\$6.85
Miller Lite.....	\$4.50.....	\$6.85
Sam Adams Seasonal.....	\$5.50.....	\$8.50
Wachusett Strawberry White.....	\$5.50.....	\$8.50
Angry Orchard Hard Cider.....	\$5.50.....	\$8.50

Domestic Bottles: \$4.75

Coors Light – Bud - Bud Light – Bud Light Lime – Miller Lite – Mich Ultra – TRULY Wild Berry - O'Douls Amber (non-alcoholic)

Imported & Micro Brew Bottles: \$5.75

Heineken – Corona – Corona Light – Harpoon IPA – Pacifico – Negra Modelo – Sam Adams Lager – Modelo Especial – Dos Equis Lager

VINO

Barefoot Vineyards: Glass \$7.99 - 1/2 Carafe \$15.25 - Carafe \$29.95

Pinot Grigio – Chardonnay – Sauvignon Blanc – White Zinfandel – Cabernet Sauvignon – Merlot

Premium Wines: Glass \$9.50 - Bottle \$37.60

Beach House Pinot Grigio – Rose all Day – Alamos Malbec – Mirassou Pinot Noir

Premium Wines: Glass \$10.50 - Bottle \$41.50

Kendall Jackson Chardonnay – Louis Martini Cabernet – Bread & Butter Chardonnay

TEQUILA - SIPPIN' SELECTIONS

El Jimador Reposado - \$7.50	
Sauza Hornitos Reposado - \$8.25	
1800 Reposado Reserva - \$8.50	
1800 Silver or Coconut - \$7.99	
123 Organic Blanco - \$8.25	
123 Organic Reposado - \$11.95	
123 Organic Anejo - \$13.50	
Herradura Blanco - \$9.10	Herradura Reposado - \$11.25
Herradura Anejo - \$12.85	
Don Julio Blanco - \$12.50	Don Julio Reposado - \$13.25
Don Julio Anejo - \$14.25	Don Julio 1942 - \$19.95
Patron Café XO - \$7.99	Patron Silver - \$11.85
Patron Reposado - \$12.75	Patron Anejo - \$12.50
Suerte Blanco - \$7.99	Suerte Reposado - \$9.50
Avion Reposado - \$11.95	
Suerte Anejo - \$12.50	
Espolon Blanco - \$8.50	
Bozal Mezcal Ensemble - \$11.99	

DESSERTS

Mini HOT FUDGE SUNDAE

Just the right size... Vanilla Ice Cream, Hot Fudge sauce, Whipped Cream, Chocolate Jimmies and a Cherry. \$4.50

HOT FUDGE BROWNIE SUNDAE.

A Chocolate Fudge Brownie served with Vanilla Ice Cream, topped with Hot Fudge sauce and Whipped Cream. \$6.50

CHURROS

Classic crunchy "deep-fried" Spanish pastry dough sticks rolled in Cinnamon 'n Sugar... served in a basket with Hot Fudge for dipping. \$6.50

RASPBERRY CHEESECAKE CIMICHANGA

A "Quartet" of fried 'n crunchy Chimichangas stuffed with a Raspberry Cheesecake filling; dusted with Powdered Sugar and served with warm Chocolate Fudge 'fer dippin'. \$6.99